

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2024
(Sixth Semester)

Branch – NUTRITION, FOOD SERVICE MANAGEMENT & DIETETICS

FOOD SAFETY AND QUALITY CONTROL

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

1. Choose the Head quarter of ISO
 - i) India
 - ii) America
 - iii) Switerland
 - iv) China
2. Name the agency responsible for introducing FSSAI in india
 - i) Ministry of Food Regulations
 - ii) Ministry of Health and Family welfare
 - iii) Ministry of Food and Industry
 - iv) Ministry of Education
3. Name the adulterant used in coriander powder
 - i) Tamarind
 - ii) Metanil Yellow
 - iii) Pepper
 - iv) Horse Waste
4. Identify the Genetically Modified crop from brinjal family
 - i) BT Brinjal
 - ii) BD Brinjal
 - iii) BG Brinjal
 - iv) BC Brinjal
5. Find the use of extensograph
 - i) Measuring flour quality
 - ii) Measuring the quality of milk
 - iii) Measuring the quantity of fruits
 - iv) Measuring the quality of meat

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

6. a Differentiaie the term GAP and GMP.
OR
b Prepare a chart on functions of FSMS ISO:9001.
7. a Determine the various responsibilities of a consumer.
OR
b Explain the registration process of APEDA with a flow chart.
8. a Analyse the role of FSSAI .
OR
b Discuss on food adulteration.
9. a Produce a short note on Food Safety Audits.
OR
b Apply the principles of labeling.
10. a State the definition for the terms (i) chewiness (ii) viscocity
(iii) sponginess.
OR
b Comment on e-nose and e-tongue.

Cont...

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

11. a Select the principles of HACCP.
OR
b Analyse the check list for personal hygiene.
12. a Discuss on Consumer Protection Act.
OR
b Elucidate the role of IPR in food industry.
13. a Summarise the types of adulterants.
OR
b Classify food additives.
14. a Assess the role of FSSAI standards in bakery and confectionary.
OR
b Select a design of label for formulated foods.
15. a Examine the uses of Brahender Farinography.
OR
b Highlight the role of Hunter Lab's spectrophotometer in food quality assessment.

Z-Z-Z

END