

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

MSc DEGREE EXAMINATION MAY 2024  
(Second Semester)

Branch – FOODS AND NUTRITION

**FOOD QUALITY AND SAFETY MANAGEMENT**

Time: Three Hours

Maximum: 75 Marks

**SECTION-A (10 Marks)**

Answer ALL questions

ALL questions carry EQUAL marks

(10 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	What is the ISO for food quality control? a) 22000    b) 3166    c) 9001    d) 23200	K1	CO1
	2	Name the food products that FSSAI has comeout with draft regulations. a) Grain    b) Organic    c) Inorganic    d) Vegetarian	K2	CO2
2	3	Which food product is voluntary scheme of AGMARK certification? a) Blended Edible oil b) Fat spread c) Ghee having less RM value d) For agricultural commodities for domestic trade and export	K1	CO2
	4	Name the function that ISO 9001:2008 quality management systems deal with. a) Fundamentals and vocabulary b) Requirement for Quality management c) Customer Satisfaction d) Guideline for performance improvement	K2	CO2
3	5	Identify the International body that is involved in harmonize food standards around the world. a) World Health Organization b) Codex Alimentarius Commission c) International Standards Organization d) International Union of Food Standards	K1	CO3
	6	Which of the following is Codex Standard? a) Mandatory    b) Voluntary c) Necessary    d) Inevitable	K2	CO3
4	7	State the Part of a quality system covering themanufacture and testing of active ingredients,and finished product. a) GLP    b) GHP    c) GMP    d) None	K1	CO3
	8	Extend GLP. a) Good Laboratory Practices    b) General Lab Practice c) Good Legal Process    d) General Legal Practice	K2	CO4
5	9	Regulations on Food Safety and Standards (Labeling) establish labeling requirements of packaged foods except a) Labelling for GM foods b) Nutritional labelling c) Labelling of heavy metals d) Percent contribution to RDA	K1	CO5
	10	Under which section of FSS Act, 2006, FSSAI is empowered to recognize an Organisation/ Agency for carrying out Food Safety Audit andchecking compliance with the Food safety management systems. a) 10 Section 49    b) Section 34 c) Section 31    d) Section 44	K2	CO5

Cont...

**SECTION - B (35 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks

(5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Recommend the importance of quality control in food industry.	K4	CO2
	(OR)			
	11.b.	Choose the functions of QC tools.		
2	12.a.	State the basic of concepts of GMO's in food production.	K3	CO5
	(OR)			
	12.b.	Analyse the principles of TQM.		
3	13.a.	Discuss the role of CODEX in food safety.	K3	CO4
	(OR)			
	13.b.	Produce the benefits of food safety audits.		
4	14.a.	Explain physical, Chemical and biological hazards.	K4	CO4
	(OR)			
	14.b.	Evaluate the principles of SOP.		
5	15.a.	Discuss on the Structure of FSSAI.	K5	CO5
	(OR)			
	15.b.	Analyze the phrase Eat right India for Sustainable living.		

**SECTION - C (30 Marks)**

Answer ANY THREE questions

ALL questions carry EQUAL Marks

(3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Design the basic statistical tools used in food industries.	K4	CO2
2	17	Elucidate the structure and function of BRC,FSSC.	K5	CO3
3	18	Analyze codex Alimentarius Commission function, structure and setting of standards.	K4	CO4
4	19	Recommend the steps in implementation of HACCP.	K4	CO4
5	20	Construct an overview of FSSR regulations.	K5	CO5

Z-Z-Z

END