

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BVoc DEGREE EXAMINATION DECEMBER 2023
(Sixth Semester)

Branch - FOOD PROCESSING TECHNOLOGY

FOOD SAFETY AND QUALITY MANAGEMENT SYSTEMS

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(10 x 1 = 10)

- 1 How many principles does HACCP comprise off?
(i) 4 (ii) 5
(iii) 6 (iv) 7
- 2 Identify the artificial preservative.
(i) Sugar (ii) Citric acid
(iii) Salt (iv) Sodium benzoate
- 3 How many panel members are required for duo-trio test?
(i) 3 (ii) 4
(iii) 5 (iv) 6
- 4 When fat rich foods are exposed to light, it may lead to _____.
(i) Oxidation (ii) Anti-oxidant formation
(iii) Vitamin D enrichment (iv) Saponification
- 5 Identify the principle of quality control of food
(i) Product specification (ii) Ledger maintenance
(iii) Raw material control (iv) Banking
- 6 When was APEDA established?
(i) 1789 (ii) 1986
(iii) 1896 (iv) 1987
- 7 Identify the main component of GMP
(i) Assessment (ii) Implementation
(iii) Monetization (iv) Procurement
- 8 Which is the best time for sensory evaluation?
(i) 1 am - 4 am (ii) 12 am - 3 am
(iii) 10 am - 12 pm (iv) 11 pm - 3 am
- 9 Which of the following is not tested in sensory evaluation?
(i) Crispiness (ii) Colour
(iii) Length of fiber (iv) Flavor
- 10 Expand CCP
(i) Collaborative computational project
(ii) Critical control perspectives
(iii) Critical control point
(iv) Cloud certified professional

Cont...

SECTION - B (35 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 7 = 35)

- 11 a Define and explain the principles of quality control.
OR
b Classify the types of hazards with examples.
- 12 a Categorize the food additives based on their functions.
OR
b Explain the types and sources of natural and synthetic colors.
- 13 a Elaborate the characteristics of sensory panel members.
OR
b Illustrate the different types of sensory tests.
- 14 a State the standards for any two milk products.
OR
b Discuss on the regulations of AGMARK.
- 15 a Narrate on GHP and GMP.
OR
b Outline the rules of Codex Alimentarius Commission.

SECTION - C (30 Marks)

Answer any THREE Questions

ALL Questions Carry EQUAL Marks

(3 x 10 = 30)

16. Illustrate the process of quality control.
17. Journalize on adulteration and methods to detect common adulterants in food.
18. Compare subjective and objective methods of sensory evaluation.
19. State the FSSAI standards for food packaging and labelling.
20. Summarize the role of HACCP in food industry.

Z-Z-Z

END