

**PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)**

**BVoc DEGREE EXAMINATION DECEMBER 2024  
( Sixth Semester)**

**Branch – FOOD PROCESSING TECHNOLOGY**

**FOOD SAFETY AND QUALITY MANAGEMENT SYSTEMS**

Time: Three Hours

Maximum: 50 Marks

**SECTION-A (5 Marks)**

Answer **ALL** questions

**ALL** questions carry **EQUAL** marks

(5 x 1 = 5)

- 1 Name the toxic component produced during frying of starchy foods
 

|               |                    |
|---------------|--------------------|
| (i) Furans    | (ii) Acrylamide    |
| (iii) Dioxins | (iv) Nitrosoamines |
- 2 Find the additives which helps in retention of moisture in foods
 

|                       |                   |
|-----------------------|-------------------|
| (i) Sequestrants      | (ii) Antioxidants |
| (iii) Maturing agents | (iv) Humectants   |
- 3 Choose the widely used method to measure consumers' preferences and acceptability of food products
 

|                   |                      |
|-------------------|----------------------|
| (i) Hedonic test  | (ii) Difference test |
| (iii) Rating test | (iv) Threshold test  |
- 4 Food Safety and Standards Authority of India was established in the year
 

|            |           |
|------------|-----------|
| (i) 2006   | (ii) 2008 |
| (iii) 2011 | (iv) 2020 |
- 5 What is FSMS?
 

|   |                                       |
|---|---------------------------------------|
| (i) Food Safety Management Standards      | (ii) Food Standards Management System |
| (iii) Food Standards Multinational System | (iv) Food Safety Management System    |

**SECTION - B (15 Marks)**

Answer **ALL** Questions

**ALL** Questions Carry **EQUAL** Marks

(5 x 3 = 15)

- 6 a Bring out the common allergens in food and its sources.  
OR  
b Narrate the importance of quality control in raw materials.
- 7 a Compare the natural and synthetics colourants.  
OR  
b Describe the functions of leavening agent.
- 8 a Organize the sensory attributes of food essential for evaluation.  
OR  
b State the principle of titrimetry in objective evaluation of food.
- 9 a Produce the FSSAI standard for anyone cereal product.  
OR  
b Narrate the objective of APEDA.
- 10 a How does GRAS plays a major role in food processing?  
OR  
b Outline the concept of HALAL.

Cont...

**SECTION -C (30 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

11 a Categorize Hazards with examples.

OR

b Examine the toxicants formed during processing of foods.

12 a Highlight the mode of action of commonly used preservatives.

OR

b Point out the methods to identify adulterants in any three foods.

13 a Elucidate on different types of rating test in sensory evaluation of foods.

OR

b Summarize the importance of microbiological test in food processing.

14 a Analyze the functions of FSSAI in promoting nation's food safety.

OR

b Discuss the importance of food labeling in consumer health and safety.

15 a Outline the clauses of ISO related to food industry.

OR

b Enumerate on seven principles of HACCP.

Z-Z-Z

END