

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

**BVoc DEGREE EXAMINATION MAY 2025  
(Sixth Semester)**

**Branch – FOOD PROCESSING TECHNOLOGY**

**FOOD SAFETY AND QUALITY MANAGEMENT SYSTEM**

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 chemical hazard from the following.  
(i) Aflatoxin (ii) Sanitizers  
(iii) Salmonella (iv) Glass pieces
- 2 Identify the permitted synthetic yellow colour from the following.  
(i) Indigocarmine (ii) Ponceau  
(iii) Tartrazine (iv) Carmoisine
- 3 Find the technique that uses solution of known concentration to determine the concentration of unknown solution.  
(i) Chromatography (ii) Spectrophotometry  
(iii) Colorimetry (iv) Titrimetry
- 4 FSSAI was established in the year  
(i) 2006 (ii) 2008  
(iii) 2007 (iv) 2011
- 5 Codex Alimentarius Commission was formed by  
(i) FAO & WHO (ii) FAO & FDA  
(iii) FAO & ISO (iv) FDA & WHO

**SECTION - B (15 Marks)**

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a State the Quality Management Principles.  
OR  
b Bring out the toxicants generated during food processing and its prevention.
- 7 a Describe the functions of stabilizers with examples.  
OR  
b Outline the metallic contaminants in food and its effects.
- 8 a Narrate the importance of Sensory attributes of foods.  
OR  
b Explain the principle of colorimetry.

Cont...

- 9 a Describe the food labeling regulations.  
OR  
b Bring out the objective of AGMARK.
- 10 a State the benefits of FSMS in food business.  
OR  
b Explain GRAS and its significance as a food ingredients.

**SECTION -C (30 Marks)**

...Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a Analyze the stages of Quality control in food industry.  
OR  
b Categorize food hazards and its effects with examples.
- 12 a Point out the adulterants used in food and its testing methods.  
OR  
b Examine the types of pesticides and its limits.
- 13 a Summarize the difference tests used in sensory evaluation of foods.  
OR  
b Highlight the principles and types of objective evaluation.
- 14 a Infer the role of MPEDA in food sector.  
OR  
b Trace the FSSAI Standard for milk and milk products.
- 15 a Elucidate the functions of WHO.  
OR  
b Identify the importance of HALAL certification and its requirements.

Z-Z-Z

END