

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

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

Branch – FOOD PROCESSING TECHNOLOGY

FOOD SAFETY AND STANDARDS

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

- 1 Who provides GMP certification?
(i) FAO (ii) WHO
(iii) ISO (iv) CAC
- 2 Name the component formed by heating starchy foods
(i) Nitrosamines (ii) Furans
(iii) Benzene (iv) Acrylamide
- 3 What is InFoLNeT ?
(i) International Network for Laboratories
(ii) Indian Framework for Laboratories
(iii) Indian Food Laboratories Network
(iv) International framework of Food Laboratories
- 4 Identify the organic certification meant for Export of organic products
(i) India Organic and Jaivik Bharat (ii) PGS India Organic
(iii) PGS India and Jaivik Bharat (iv) PGS India Green
- 5 Choose the certification vital for International trading to safeguard public, animal and plant health
(i) HACCP (ii) FDA
(iii) BRC (iv) SPS

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a Narrate the significance of GMP & GHP.
OR
b Sketch the importance of raw material control in food processing.
- 7 a Explain the formation of acrylamide and nitrosamines in foods.
OR
b Outline the common food allergens.
- 8 a State the purpose of FoSCoS in FSSAI.
OR
b Show the list of fortified foods approved by FSSAI and its nutrients.

Cont...

- 9 a Narrate the motto of MPEDA.
OR
b State the functions of BIS.
- 10 a Describe the requirements for HALAL certification.
OR
b Analyze the role of Sanitary and Phytosanitary practices in food sector.

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a Point out the principles of HACCP.
OR
b Highlight the prerequisites of HACCP Programme.
- 12 a Classify food toxicants with examples.
OR
b Enumerate on microbial contamination of foods.
- 13 a Discuss on the organization chart and responsibilities of food business operator.
OR
b Elucidate the FSSAI standards for spices and fleshy foods.
- 14 a Outline the procedures and document required for importing food product.
OR
b Compare the types of organic certification system followed in India.
- 15 a Discuss the role of FDA in ensuring food safety.
OR
b Summarize the principles of TQM.

Z-Z-Z

END