

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2025
(Sixth Semester)

Branch – NUTRITION, FOOD SERVICE MANAGEMENT & DIETETICS

FOOD SAFETY & QUALITY CONTROL

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

- 1 Which organization typically enforces GMP regulations?
(i) World Trade Organization
(ii) FSSAI
(iii) International Atomic Energy Agency
(iv) World Bank
- 2 Under which act does FSSAI operate in India?
(i) Prevention of Food Adulteration Act, 1954
(ii) Consumer Protection Act, 2019
(iii) Food Safety and Standards Act, 2006
(iv) Essential Commodities Act, 1955
- 3 Indicate the food additive which is used as a preservative in ready -to- serve beverages
(i) Sodium benzoate (ii) Gelatin
(iii) Lecithin (iv) Tartrazine
- 4 What is the FSSAI prescribed limit for lead in fruits and vegetables?
(i) 1 ppm
(ii) 2.5 ppm
(iii) 0.1 ppm
(iv) As per FSSAI standards for specific commodities
- 5 Find the industries which widely use e-nose and e- tongue technology
(i) Textile (ii) Construction
(iii) Automotive (iv) Food and Beverage

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a Explain about GMP.
OR
b Narrate the benefits and advantages of ISO 22000.
- 7 a Describe the functions of FSSAI.
OR
b Explain the role of IPR in food industry.
- 8 a Show the functions of food additives.
OR
b Summarize the health effects of food adulterants.
- 9 a Describe the guidelines for labeling.
OR
b Trace the role of FSSAI on Ready-to-Eat foods.

Cont...

- 10 a Explain the food quality assessment of the texture cohesiveness and sponginess.
OR
b Outline the usage of Brahender Farinography and Extensography in food quality assessment .

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a Discuss the attributes and objectives of GAP and GHP.
OR
b Explain the key elements, benefits and advantages of Total Quality Management.
- 12 a Highlight the functions and registration procedure for Codex Alimentarius Commission.
OR
b Discuss about Consumer Protection Act.
- 13 a Enumerate the types of adulterants and tests to identify adulteration.
OR
b Classify and explain about food allergens.
- 14 a Elucidate the principles and exemptions for mandatory labeling.
OR
b Examine the methods of corrective action and preparation of check list in audit process.
- 15 a Enumerate any three methods of sensory tests and its advantages.
OR
b Analyze the e-nose and e- tongue technology in food quality assessment .

Z-Z-Z

END