

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
MSc DEGREE EXAMINATION MAY 2025
(Second Semester)

Branch – **FOODS AND NUTRITION**

FOOD QUALITY AND SAFETY MANAGEMENT

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks

(10 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	The primary objective of quality management in the food industry is a) Increasing food quantity b) Reducing production costs c) Ensuring food meets safety and regulatory standards d) Promoting brand marketing	K1	CO1
	2	Which of the following is a basic principle of sampling in food quality control? a) Accuracy and precision b) Increasing product shelf life c) Enhancing food flavor d) Reducing production time	K2	CO1
2	3	Which Japanese concept is related to continuous improvement in TQM? a) HACCP b) Kaizen c) ISO 9001 d) GMP	K1	CO2
	4	Which of the following is NOT a part of the Global Food Safety Initiative (GFSI)? a) BRC (British Retail Consortium) b) FSSC (Food Safety System Certification) c) SOF (Safety and Operations Framework) d) WHO (World Health Organization)	K2	CO2
3	5	In ISO 22000:2018, the term “food safety” refers to: a) Ensuring food is free from all microorganisms b) Preventing foodborne illnesses through hazard control c) Improving the taste and texture of food d) Increasing food shelf life	K1	CO3
	6	Which of the following is covered under WTO’s Sanitary and Phytosanitary (SPS) Measures? a) Regulations for product marketing b) Food safety and plant/animal health protection c) Policies on international financial transactions d) Guidelines for international advertising campaigns	K2	CO3
4	7	Which of the following is NOT a principle of Good Storage Practices (GSP)? a) Maintaining proper temperature and humidity b) Storing raw and processed foods together c) Preventing contamination and spoilage d) Using FIFO (First In, First Out) inventory system	K1	CO4
	8	Steps in Risk assessment in food safety is a) Risk identification, risk elimination, marketing, and testing b) Hazard identification, risk characterization, exposure assessment, and risk management c) Cost evaluation, risk perception, testing, and certification d) Supplier management, testing, storage, and recall	K2	CO4
5	9	Which businesses require an FSSAI registration rather than a license? a) Small-scale food businesses with an annual turnover below ₹12 lakh b) Large-scale food manufacturing companies c) Export-oriented food businesses d) Multinational food chains	K1	CO5

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5	10	The 'Jaivik Bharat' logo is used for: a) Organic food products in India b) Genetically modified food c) High-calorie junk food d) Low-cost processed food	K2	CO5
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SECTION - B (35 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks (5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Analyse the Nutritional Quality Index (INQ).	K4	CO1
		(OR)		
	11.b.	Examine the basic principles of sampling for quality control.		
2	12.a.	Discuss the parameters, need, benefits, and implementation of TQM in the food industry.	K4	CO5
		(OR)		
	12.b.	List National and Regional Standard Bodies in the food sector.		
3	13.a.	Evaluate process and procedures of food safety audits.	K5	CO3
		(OR)		
	13.b.	Assess the relationship between WTO and CODEX in the context of food trade.		
4	14.a.	Explain the principles of Good Manufacturing Practice.	K4	CO4
		(OR)		
	14.b.	Differentiate Validation and Verification in the HACCP System.		
5	15.a.	Select the Functions of FSSAI.	K5	CO5
		(OR)		
	15.b.	Appraise 'Eat Right India' initiative to promote sustainable living.		

SECTION - C (30 Marks)

Answer ANY THREE questions

ALL questions carry EQUAL Marks (3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Examine the Quality Management Systems (QMS) in India and their importance.	K4	CO1
2	17	Elaborate the Global Food Safety Initiative (GFSI) and its Key Standards (BRC, FSSC, SQF).	K4	CO2
3	18	Evaluate CAC/RCP-1 – General principles of food hygiene.	K5	CO3
4	19	Bring down the Standard Operating Procedure (SOP) and its role in food safety.	K4	CO4
5	20	Discuss the importance of food product labeling and food additives regulations.	K5	CO5