

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

**BVoc DEGREE EXAMINATION DECEMBER 2025**  
**(Fifth Semester)**

## Branch - **FOOD PROCESSING TECHNOLOGY**

## **FOOD PACKAGING AND LABELLING**

Time: Three Hours

**Maximum: 75 Marks**

**SECTION-A (10 Marks)**

**Answer ALL questions**

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

$$(10 \times 1 = 10)$$

**Cont...**

5	9	..... measures a material's ability to resist pulling forces. A. Tensile strength C. Tear strength	B. Bursting strength D. None of the above	K1	CO5
	10	When did the Food Safety and Standards (Labelling and Display) Regulations, 2020 come into force for compliance? A. From 1st January 2020 B. After one year from the date of publication in the Official Gazette C. From 1st January 2022 D. From 1st July 2020		K2	CO5

**SECTION - B (35 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks  $(5 \times 7 = 35)$ 

Module No.	Question No.	Question	K Level	CO
1	11.a.	Define Food packaging and outline its functions.  (OR)	K3	CO1
	11.b.	Differentiate between the properties and applications of woven and non-woven packaging.		
2	12.a.	Explain the principle and application of smart/intelligent packaging.  (OR)	K5	CO2
	12.b.	Critically summarize on industrial packaging machineries.		
3	13.a.	Discuss in detail about packaging requirements of fruits.  (OR)	K4	CO3
	13.b.	Enumerate on wholesale and retail packages of eggs.		
4	14.a.	Analyze the product characteristics and packaging requirements of instant mixes.  (OR)	K4	CO4
	14.b.	Examine in detail about whole sale and retail packaging of extruded and puffed products.		
5	15.a.	Outline the FSSAI standards for packaging.  (OR)	K2	CO5
	15.b.	Summarize on importance of barcoding and QR coding.		

**SECTION - C (30 Marks)**

Answer ANY THREE questions

ALL questions carry EQUAL Marks  $(3 \times 10 = 30)$ 

Module No.	Question No.	Question	K Level	CO
1	16	Explain the types of food packaging.	K5	CO1
2	17	Summarize the principle and applications of CAP and MAP.	K4	CO2
3	18	Explain packaging of milk and milk products.	K5	CO3
4	19	Discuss in detail about product characteristics and packaging requirements for oils and fats.	K4	CO4
5	20	Elaborate on different methods to evaluate packaging material.	K6	CO5