

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

MSc DEGREE EXAMINATION DECEMBER 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	Which of the following is a biological food quality attribute? a) Texture b) Aroma c) Microbial load d) Color	K1	CO1
	2	The principle of quality control emphasizes: a) Profit maximization      b) Ensuring consumer safety c) Increasing shelf-life only      d) Branding	K2	CO1
2	3	AGMARK certification is mainly concerned with: a) Industrial products b) Agricultural commodities c) Nutritional supplements d) International trade	K1	CO2
	4	Which of the following is a Global Food Safety Initiative (GFSI) scheme? a) BIS      b) AGMARK c) FSSC 22000      d) FSSAI	K2	CO2
3	5	WTO agreements related to food safety include: a) GATT      b) TRIPS c) TBT & SPS measures      d) Basel Convention	K1	CO3
	6	The abbreviation CAC/RCP-1 relates to: a) Food labeling b) General principles of food hygiene c) Food additives standards d) Organic certification	K2	CO3
4	7	Which is an example of Good Laboratory Practice (GLP)? a) Maintaining personal hygiene b) Calibration of instruments c) Food irradiation d) Market inspection	K1	CO4
	8	Which step is not part of HACCP? a) Hazard identification b) Establishing critical control points c) Risk communication d) Market promotion	K2	CO4
5	9	Which is not part of FSSR licensing regulations? a) Registration of food business b) Export certification c) Renewal of license d) Suspension of license	K1	CO5
	10	Eat Right India movement mainly focuses on: a) Food exports      b) Fortification only c) Safe, healthy & sustainable diets      d) Food irradiation	K2	CO5

Cont...

**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 quality. Explain how INQ (Index of Nutritional Quality) is used to assess food.  (OR)	K4	CO1
	11.b.	Write short notes on sampling techniques for food quality testing.		
2	12.a.	Explain the principles and benefits of TQM in food industry.  (OR)	K2	CO2
	12.b.	Summarise the role of ISO and CODEX in the food sector.		
3	13.a.	Write short notes on ISO 22000:2018 key requirements.  (OR)	K4	CO3
	13.b.	Write a note on WTO agreements related to food standards.		
4	14.a.	Discuss the importance of Good Agricultural Practices (GAP).  (OR)	K3	CO4
	14.b.	Explain the concept of Traceability and Recall in food safety.		
5	15.a.	Explain the general principles of the Food Safety & Standards Act, 2006.  (OR)	K3	CO5
	15.b.	Write short notes on Food Product Labeling Regulations under FSSAI.		

**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 assessment of food for microbiological quality.	K4	CO1
2	17	Compare the structure and functions of BIS, AGMARK, and FSSAI in food quality regulation.	K5	CO2
3	18	Explain the procedures of food safety audit with its benefits and limitations.	K4	CO3
4	19	Discuss different types of hazards with examples. How does HACCP address them?	K4	CO4
5	20	Critically analyze the FSSR labeling and additives regulations.	K5	CO5