

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

MSc DEGREE EXAMINATION DECEMBER 2025
(Third Semester)

Branch – FOOD TECHNOLOGY MANAGEMENT

MAJOR ELECTIVE COURSE – II: FOOD QUALITY AUDITING

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(10 × 1 = 10)

Question No.	Question	K Level	CO
1	In the context of PRPs, which of the following is essential for ensuring effective implementation? a) Annual reviews only b) Continuous monitoring and documentation c) Isolated training sessions d) Single-point responsibility	K1	CO1
2	What does the term "Kaizen" primarily mean? a) Continuous improvement b) Cost reduction c) Quality assurance d) Process automation	K2	CO1
3	What is the main focus of the ISO 9000 series in the food industry? a) Environmental management b) Quality management systems c) Occupational health and safety d) Energy efficiency	K1	CO2
4	In ISO 22000, what does the term "HACCP" stand for? a) Hazard Analysis and Critical Control Points b) Health and Compliance Assessment for Contamination Prevention c) Hazard Assessment and Control for Compliance Protocol d) Health and Safety Compliance Code	K2	CO2
5	Which of the following is a key component of an effective food recall plan? a) Marketing the recalled product b) Ignoring regulatory requirements c) Focusing solely on financial impacts d) Identifying and informing affected customers	K1	CO3
6	What is the primary focus of BRC Global Standards? a) Environmental sustainability b) Food safety and quality management c) Employee well-being d) Supply chain efficiency	K2	CO3
7	Which skill is essential for a food auditor to effectively conduct audits? a) Financial analysis b) Communication and interpersonal skills c) Graphic design d) Programming	K1	CO4
8	What is the primary purpose of Good Documentation Practice (GDP)? a) To enhance marketing strategies b) To reduce production costs c) To ensure accuracy, consistency, and traceability of records d) To increase employee productivity	K2	CO4

Cont...

9	Under the FSSA 2006, what is required for food businesses to operate legally? a) A marketing plan c) A quality control manual	b) A valid food license d) A financial audit	K1	CO5
10	What does the "best before" date on a food label indicate? a) The date by which the product should be consumed for optimal quality b) The last date the product can be sold c) The date by which the product is guaranteed to be safe d) The date after which the product is ineffective		K2	CO5

SECTION - B (35 Marks)

Answer ALL questions

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

Question No.	Question	K Level	CO
11.a.	List the hazards and source of contamination in Food Industry.	K1	CO1
	(OR)		
11.b.	Recall the concept of Quality Control and quality Assurance.		
12.a.	Explain the core principles of ISO 9001 and how they contribute to effective quality management systems.	K2	CO2
	(OR)		
12.b.	Summarize the key regulatory standards that food testing laboratories must comply with, and why are these standards important for ensuring food safety?		
13.a.	Construct the key components of an ISO 22000 food safety management system.	K3	CO3
	(OR)		
13.b.	Identify the benefits of BRC certification for food businesses.		
14.a.	Interpret the purpose and process of a compliance audit in the food industry.	K5	CO4
	(OR)		
14.b.	Critically examine the contributions of global food safety auditing organizations to improve food safety standards worldwide.		
15.a.	Analyze the key differences between National and International food standards.	K4	CO3
	(OR)		
15.b.	Examine the impact of "GRAS" in the approval process for food additives.		

SECTION - C (30 Marks)

Answer ANY THREE questions

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

Question No.	Question	K Level	CO
16	Determine the TQM tools that are commonly utilized in food processing and manufacturing to ensure quality and safety.	K5	CO1
17	Explain the principles of Good Laboratory Practice (GLP) and how they complement the standards set by ISO 17025.	K4	CO2
18	Construct the process of obtaining FSSC 22000 certification for a food organization.	K3	CO3
19	Discuss the importance of training, certification, and experience in ensuring auditor competence.	K4	CO3
20	Interpret the roles and responsibilities of the Food Safety and Standards Authority of India (FSSAI) as established under the FSSA 2006.	K5	CO5

Z-Z-Z END