

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

**BSc DEGREE EXAMINATION MAY 2026
(Sixth Semester)**

Branch- NUTRITION, FOOD SERVICE MANAGEMENT & DIETETICS

FOOD SAFETY & QUALITY CONTROL

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 the main purpose of food safety standards? (i) To increase food production (ii) To ensure food is safe for consumption (iii) To reduce food prices (iv) To promote food exports	K1	CO1
	2	Which organization is responsible for setting international food safety standards? (i) WHO (World Health Organization) (ii) FDA (Food and Drug Administration) (iii) FAO (Food and Agriculture Organization) (iv) Codex Alimentarius Commission	K2	CO1
2	3	What does FSS stand for? (i) Food set and sound (ii) Food Secure and Safe (iii) Food Safety and Security (iv) Food sour and sign	K1	CO2
	4	Which of these are responsible for the implementation of FSSAI? (i) Ministry of Health & Family Welfare (ii) Ministry of Food Processing Industries (iii) Department of Agriculture & Cooperation (iv) Directorate General of Health Services.	K2	CO2
3	5	Which of the following methods is used to detect adulteration in milk? (i) Adding water (ii) Using lactometer (iii) Adding Sugar (iv) Heating milk	K1	CO3
	6	What is the primary function of preservatives in food? (i) To enhance flavor (ii) To increase shelf life (iii) To change color (iv) To improve texture	K2	CO3
4	7	The Food Safety and Standards Authority of India (FSSAI) was established under which act? (i) Food Safety and Standards Act, 2006 (ii) Prevention of Food Adulteration Act, 1954 (iii) Food Adulteration Act, 1980 (iv) Food Control Act, 2000	K1	CO4
4	8	Which of the following is a "nutrition claim" on a food label? (i) "High in Calcium" (ii) "Made in Canada" (iii) "Contains no peanuts" (iv) "Keep refrigerated"	K2	CO4

Cont...

5	9	Which instrument is commonly used to measure the force required to compress, shear, or stretch a food sample? (i) Spectrophotometer (ii) Texture Analyzer (iii) Refractometer (iv) Viscometer	K1	CO5
	10	Which of the following is a "Preference Test" or affective test? (i) Triangle test (ii) Duo-trio test (iii) 9-point Hedonic scale (iv) Quantitative descriptive analysis	K2	CO5

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.	Define GMP.	K1	CO1
		(OR)		
	11.b.	Examine the benefits of ISO 22000.		
2	12.a.	Trace the functions of codex alimentarius.	K2	CO2
		(OR)		
	12.b.	Indicate the rights of a consumer.		
3	13.a.	Determine the types of food adulterants.	K3	CO3
		(OR)		
	13.b.	Write the classifications of food adulterations.		
4	14.a.	Apply the definition and principles of labelling.	K3	CO4
		(OR)		
	14.b.	Determine the scope of food safety audit.		
5	15.a.	Examine the hardness, sponginess and cohesiveness in texture analysis.	K4	CO5
		(OR)		
	15.b.	Analyse the mechanism and functions of Extensograph.		

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	Describe the highlights and benefits of ISO 9000.	K1	CO1
2	17	Elaborate the role of IPR in food industry.	K2	CO2
3	18	Write in detail about the tests to find out food adulterants.	K3	CO3
4	19	Categorize the preparation of checklist in audit process.	K4	CO4
5	20	Explain in detail on the different sensory tests and its advantages.	K5	CO5

Z-Z-Z END