

Branch – FOODS & NUTRITION

FOOD QUALITY & 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 tool shows data distribution? (a) Histogram (b) Table (c) Label (d) Chart	K1	CO1
	2	What is used to assess microbiological quality of food? (a) Sensory test (b) Plate count method (c) Packaging (d) Labeling	K2	CO1
2	3	Which parameter is used in TQM? (a) Quality performance (b) Advertising cost (c) Market demand only (d) Sales volume	K1	CO2
	4	What is GFSI? (a) National law (b) Global food safety benchmarking system (c) Marketing agency (d) Trade union	K2	CO2
3	5	Which system is integrated in ISO 22000 operations? (a) HACCP (b) ISO 9001 (c) TQM (d) Six Sigma	K1	CO3
	6	What is the improvement in FSMS? (a) Reduce quality (b) Continual improvement (c) Increase defects (d) Ignore errors	K2	CO3
4	7	Which ensures reliability of lab results? (a) GMP (b) GLP (c) GHP (d) GSP	K1	CO4
	8	Which ensures the effectiveness of HACCP system? (a) Verification (b) Packaging (c) Sales (d) Marketing	K2	CO4
5	9	Which must be declared on label? (a) Price only (b) Ingredients list (c) Advertisement (d) Transport	K1	CO5
	10	Select the platform used for complaints regarding food Safety (a) FoSCoS (b) BIS care (c) Food Facts (d) Truth in - Food	K2	CO5

Cont...

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.	Infer the physical, chemical and biological attributes of food quality.	K2	CO1
		(OR)		
	11.b.	Outline the objectives and principles of quality management in food industries.		
2	12.a.	Explain Total Quality Management in the food industry.	K3	CO2
		(OR)		
	12.b.	Identify the role of AGMARK in food quality certification.		
3	13.a.	Examine the hygiene practices in CAC/RCP-1 guidelines.	K4	CO3
		(OR)		
	13.b.	Analyze the planning and support elements of ISO 22000 FSMS.		
4	14.a.	Interpret the principles of Good Manufacturing Practice (GMP) in food industries.	K5	CO4
		(OR)		
	14.b.	Assess the importance of Good Storage Practices (GSP) in food preservation.		
5	15.a.	Elaborate the licensing and registration process of food businesses under FSSAI regulations.	K6	CO5
		(OR)		
	15.b.	Discuss the objectives of the Eat Right India initiative for 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	Interpret the basic statistical tools used in food industries for quality control.	K2	CO1
2	17	Identify the importance of national, regional and international standard bodies in maintaining food quality and safety.	K3	CO2
3	18	Examine the process, procedures and benefits of food safety audits in food safety management systems.	K4	CO3
4	19	Explain the steps involved in the implementation of HACCP in food industries.	K5	CO4
5	20	Discuss the food safety regulations related to genetically modified organisms (GMOs) and GM foods in India.	K6	CO5

Z-Z-Z

END