

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

MSc DEGREE EXAMINATION DECEMBER 2022  
(Second Semester)

Branch – FOODS AND NUTRITION

**FOOD QUALITY AND SAFETY MANAGEMENT**

Time: Three Hours

Maximum: 50 Marks

**SECTION-A (5 Marks)**

Answer ALL questions

ALL questions carry EQUAL marks (5 x 1 = 5)

1. Which of the following is covered under 'Raw Material Quality Assurance'?  
(i) Specifications, services, feedback (ii) Survey  
(iii) Service (iv) production
2. Which of the following is a step under process development regarding Quality?  
(i) Establish tentative process specifications (ii) TQM  
(iii) SQM (iv) Cost Calculation
3. The PFA act came into force on \_\_\_\_\_  
(i) 1st June 1955 (ii) 1st July 1950  
(iii) 5th July 1952 (iv) 5th June 1950
4. Analysis report format shall be followed by the food analyst under the FSSR 2011 is  
(i) Form VIIA (ii) Form VIII  
(iii) Form VB (iv) Form VI
5. FSSAI is located in 5 regions with head office located at  
(i) Hyderabad (ii) Mumbai  
(iii) Bangalore (iv) New Delhi

**SECTION - B (15 Marks)**

Answer ALL Questions

ALL questions carry EQUAL marks (5 x 3 = 15)

- 6 a. Classify the food quality attributes in detail.  
OR  
b. State the objectives of quality control in food industry.
- 7 a. Show the benefits of TQM.  
OR  
b. Sketch out the basic statistic tools to be followed in food industry.
- 8 a. Explain the principles of Standard Operating Procedure.  
OR  
b. Outline the purpose of Codex Alimentarius Commission.
- 9 a. Infer on validation of HACCP system.  
OR  
b. List out the steps to control measures of hazards.
- 10 a. Illustrate on Food Safety Standard Act 2006.  
OR  
b. Discuss the highlight of responsibilities and functions of food safety authorities in states.

Cont...

**SECTION -C (30 Marks)**

Answer **ALL** questions

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

(5 x 6 = 30)

- 11 a Elucidate the assessment of food microbial quality by using tools.  
OR  
b Justify the importance and need of measurement and indexing of quality in food products.
- 12 a Discuss about the principles and documentation to be maintained on ISO based quality management.  
OR  
b Enumerate the need to assess the total quality management.
- 13 a Categorize the history of Indian food regulation.  
OR  
b Prepare and design the label based on the requirement of GLP.
- 14 a Classify the different types of hazards with few examples.  
OR  
b Explain the principles and steps involved in framing HACCP.
- 15 a Illustrate the FSSR regulation on food products.  
OR  
b Enumerate the role of state and central government in implementing FFSSAI.

Z-Z-Z

END