

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2022
(Sixth Semester)

Branch – NUTRITION FOOD SERVICE MANAGEMENT AND DIETETICS

FOOD SAFETY AND QUALITY CONTROL

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (10 x 1 = 10)

1. How many principles are there in a HACCP system?
(i) four (ii) seven
(iii) eighteen (iv) ten
2. How is conformity defined within ISO 22000?
(i) Compliance to ISO 22000 (ii) Acting in accordance to requirements
(iii) Fulfilment of a requirement (iv) Compliance to the standard
3. The Food Safety and Standard rules, 2011 came into force from?
(i) 5th August 2011 (ii) 20th January 2011
(iii) 23th August 2011 (iv) 5th May 2011
4. MPEDA is a statutory body functioning under the department of?
(i) Social Science (ii) Arts (iii) Science (iv) Commerce
5. What are sequestrants?
(i) They keep the food oxidized (ii) added for colour
(iii) form a complex ion with metals like copper, iron etc
(iv) they are added to keep the food stable
6. Which of the following additives help to prevent ropiness in bread?
(i) sugar (ii) sulphate
(iii) propionic acid (iv) acetic acid
7. Which of the following preservative is not recommended in food application?
(i) formoldehyde (ii) sorbic acid
(iii) benzoic acid (iv) nitrite
8. An action taken to eliminate a detected non conformity is
(i) corrective action (ii) preventive action
(iii) control measure (iv) correction
9. Which of the following is not tested in food emulsion
(i) colour (ii) crispiness (iii) length of fibre (iv) smell
10. A tendency to like or dislike a food based on positive and negative experiences is
(i) mouth feel (ii) astringency (iii) flavour (iv) taste bias

SECTION - B (35 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 7 = 35)

11. a. Describe the function of ISO 9001.
(OR)
b. Prepare a checklist for maintaining personnel hygiene to ensure food safety.
12. a. Summarize the rights under Consumer Protection Act.
(OR)
b. Sketch the procedure for FSSAI registration.

Cont...

13. a. State the functions of CAC.

OR

b. Show the list of additives used in infant mixes and ready to serve beverages.

14. a. Bring out the general labelling requirements.

OR

b. Describe the FSSAI standard for dairy products.

15. a. Explain the usage of Barbenders Farinography.

OR

b. Discuss about the terms used in sensory texture profiling

SECTION - C (30 Marks)

Answer any **THREE** Questions

ALL Questions Carry EQUAL Marks (3 x 10 = 30)

16. Discuss the principles of HACCP.

17. Explain the functions of Codex Alimentarius Commission.

18. Examine the methods to detect the presence of adulterants in any five spices.

19. Highlight the FSSAI standards for packaged foods.

20. Discuss about the methods of sensory evaluation of food quality.

Z-Z-Z

END