

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

B.Voc DEGREE EXAMINATION MAY 2017
(Sixth Semester)

Branch - FOOD PROCESSING TECHNOLOGY

FOOD SAFETY & QUALITY CONTROL

Time : Three Hours

Maximum : 75 Marks

SECTION S (20 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(10 x 2 = 20)

- 1 What is quality control?
- 2 Mention few biological hazards.
- 3 Bring out the classification of preservatives.
- 4 Define food adulteration.
- 5 What is sensitivity test?
- 6 Define objective method of evaluation.
- 7 What is mouth feel?
- 8 Expand FSSAI.
- 9 What is total quality management?
- 10 Define Kosher.

SECTION - B (25 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 5 = 25)

- 11 a State the importance of food safety.
OR
b Brief on toxic effects of metals and chemicals.
- 12 a Discuss the types of food colours and their uses.
OR
b Bring out the uses of preservatives and their permissible limit as per Indian standards.
- 13 a Describe the physio-chemical properties of food.
OR
b State the instruments used for evaluating the solid texture of food.
- 14 a Write short notes on FSSAI.
OR
b Explain the standards for food packaging and labeling.
- 15 a Give an account on HALAL.
OR
b Explain ISO and its implication.

SECTION - C (30 Marks)

Answer any THREE Questions .

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

- 16 Describe the raw material, process and finished product control in food industries.
- 17 Explain any ten types of food adulterants and methods used for its detection.
- 18 Classify the sensory tests and describe rating tests.
- 19 Discuss the standards for flesh foods.
- 20 How does HACCP work in food production?