

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2024
(Sixth Semester)

Branch – FOOD PROCESSING TECHNOLOGY

FOOD SAFETY AND QUALITY MANAGEMENT SYSTEM

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 a physical food hazard?
(i) Bacteria (ii) Chemicals
(iii) Glass shards (iv) Allergens
2. Choose the ingredient in which lead chromate is often added as adulterant
(i) Cumin (ii) Turmeric
(iii) Black pepper (iv) Cardamom
3. Find the method that is commonly used to assess the color of food products
(i) Titration (ii) Spectrophotometry
(iii) Gravimetric analysis (iv) Chromatography
4. Identify the year in which AGMARK certification was introduced in India
(i) 1947 (ii) 1955
(iii) 1962 (iv) 1971
5. What does GMP stand for?
(i) General Manufacturing Processes (ii) Good Manufacturing Practices
(iii) Global Market Protocols (iv) General Marketing Procedures

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a. Describe the principles of food safety and control.
OR
b. Outline the definition of food hazards and write about its types.
- 7 a. Classify the types and sources of food colour.
OR
b. Summarize on leavening agent.
- 8 a. Explain the characteristic of panel member.
OR
b. Outline the physical evaluation of food in short.

Cont...

- 9 a. Narrate the standards for fruits and vegetables.
OR
b. Outline the objectives of APEDA.
- 10 a. Explain the objective of FAO.
OR
b. Summarize the Codex Alimentarius commission.

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a. Analyze the quality control of food in various stages of food processing.
OR
b. Discuss the toxicants generated during food processing.
- 12 a. Classify the types of preservatives and write their uses and permissible levels.
OR
b. Infer the types and identification of food adulteration.
- 13 a. Summarize the difference test method with example.
OR
b. Point out the principle of chromatography in evaluation of food.
- 14 a. Elucidate the standard for food packaging and labeling.
OR
b. Discuss the functions of FSSAI.
- 15 a. Enumerate the objectives and functions of FDA.
OR
b. Discuss in detail about HACCP.

Z-Z-Z

END