

**PSG COLLEGE OF ARTS & SCIENCE**  
(AUTONOMOUS)

**MSc DEGREE EXAMINATION MAY 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 Identify the standard which covers the activities of integrated food safety management
 

a) ISO 9005	b) ISO 22000
c) ISO 9001	d) ISO 9004
- 2 Identify the statistical tool measures the degree of linear relationship between x and y -  
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a) correlation	b) deviation
c) regression	d) variance
- 3 Name the part of a quality system covering the manufacture and testing of foods
 

a) Good manufacturing practice (GMP)	b) Good regulatory practice (GRP)
c) Good Clinical Practice (GCP)	d) Good laboratory practice (GLP)
- 4 Indicate the term that refers the validity of the HACCP plan
 

a) compliance	b) reviewing
c) verification	d) validation
- 5 How many Codex HACCP principles is a part of Food Safety Plan
 

a) 12	b) 8
c) 5	d) 7

**SECTION - B (15 Marks)**

Answer **ALL** Questions

**ALL** Questions Carry **EQUAL** Marks (5 x 3 = 15)

- 6 a Bring out the need and how are foods assessed for Nutritional quality?  
OR  
b Summarize the importance and functions of quality control operations in a food industry.
- 7 a Point out the basic statistical tools that help in quality control of products.  
OR  
b How does TQM help in ensuring food safety?
- 8 a Bring out the relationship between vertical and horizontal committees with an Example.  
OR  
b State the mandate of Codex and major achievements of Codex CAC.

**Cont...**

- 9 a Differentiate Validation and Verification in HACCP.  
OR  
b How will you carryout risk assessment for hazards as quality control Expert?
- 10 a Point out the duties and functions of Food authority of India.  
OR  
b Comment about penalties levied by FSSAI for Food offences.

**SECTION -C (30 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks (5 x 6 = 30)

- 11 a How will you execute a protocol for foods from point of Microbiological quality?  
(OR)  
b Comment on basic principles of Sampling for quality-accuracy and precision.
- 12 a Enumerate the Status of Quality Management System in India.  
(OR)  
b Summarize the purpose, types, audit procedure and as a food auditor how will you collect and verify evidences and prepare report.
- 13 a Highlight 8.5 Clause of ISO 22000 with regard to preliminary steps of hazard control with an example for product description.  
(OR)  
b Point out the pillars of FSMS and ISO 22000 and justify the importance of communication giving the matrix.
- 14 a Comment on the verification plan related to PRPs and hazard control with an example.  
(OR)  
b How will you conduct hazard analysis as food safety team leader, determine CCPs, establish critical limits, corrective and verification procedures?
- 15 a Discuss about licensing and registration framework of FBO in our country as per FSSAI regulation 2011.  
(OR)  
b Enumerate the labeling and packaging requirements of Food safety and Standard Regulations 2011 and the steps for making healthier food choices in labels?

Z-Z-Z

END