

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

**BVoc DEGREE EXAMINATION MAY 2022
(Sixth Semester)**

Branch – FOOD PROCESSING TECHNOLOGY

FOOD SAFETY AND QUALITY MANAGEMENT SYSTEMS

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(10 x 1 = 10)

1. What is the main type of microorganism responsible for food poisoning?
 (i) Bacteria (ii) Mould
 (iii) Yeast (iv) Parasite
2. Which of the following is covered under "Raw Material Quality Assurance"?
 (i) Specifications (ii) Survey Program
 (iii) Service (iv) All of the above
3. Find the substance intentionally added to preserve flavour and improves taste
 (i) Food additive (ii) Food adulterant
 (iii) Food contaminant (iv) Food material
4. What is the common adulterant in turmeric?
 (i) Mercury (ii) Metanil Yellow
 (iii) Gossypol (iv) Potassium chromate
5. Which of the following has dry puckery sensation?
 (i) Astringency (ii) Glutamine
 (iii) Monosodium glutamate (iv) Nitric acid
6. Identify the instrument used to measure tenderness of some foods
 (i) Penetrometer (ii) Succulometer
 (iii) Fibrometer (iv) Compressimeter
7. When was Food Safety and Standards Act passed?
 (i) 2003 (ii) 2006
 (iii) 2009 (iv) 2012
8. Find the Department under which MPEDA is functioning?
 (i) Social Science (ii) Arts
 (iii) Health (iv) Commerce
9. What is ISO?
 (i) Indian Standard of Organization (ii) International Organization for standard
 (iii) International Standard of Organization (iv) Indian Organization of standard
10. Which of these is a prerequisite programme
 (i) Validation (ii) Codex
 (iii) GMP & GHP (iv) FSSAI

Cont...

SECTION - B (35 Marks)

Answer ALL Questions

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

- 11 a. State the definition and principles of food safety and quality.
OR
b. Summarize on food allergens.
- 12 a. Classify food colours and mention its uses.
OR
b. Bring out the procedure to identify any 4 food adulterants.
- 13 a. How do you select a panel member for sensory evaluation? Explain.
OR
b. Outline the pros and cons of objective evaluation.
- 14 a. Describe the FSSAI guidelines for labeling.
OR
b. State the role of BIS in food certification.
- 15 a. Explain the role of WHO in food safety and quality.
OR
b. Narrate on Total Quality Management.

SECTION - C (30 Marks)

Answer any THREE Questions

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

16. Enumerate on quality control at various stages of food production.
17. Classify food preservatives. Highlight their uses and permissible limit.
18. Outline the various tests used in objective evaluation of food.
19. Discuss the role of FSSAI in food safety.
20. Elucidate the principles of HACCP and highlight the steps in HACCP certification process.

Z-Z-Z

END