

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

**B.Voc DEGREE EXAMINATION MAY 2018  
(Sixth Semester)**

Branch - **FOOD PROCESSING TECHNOLOGY**

**FOOD SAFETY & QUALITY CONTROL**

Time : Three Hours

Maximum : 75 Marks

**SECTION-A (20 Marks)**

Answer **ALL** questions

**ALL** questions carry **EQUAL** marks (10 x 2 = 20)

- 1 Define quality control.
- 2 Mention any two toxic metals in food.
- 3 List out the class I preservatives.
- 4 Bring out the adulterant of coffee powder.
- 5 What is organoleptic evaluation?
- 6 Mention any two advantages of objective evaluation.
- 7 What is APEDA?
- 8 State any two standards for spices.
- 9 What is ISO?
- 10 What is GMO free?

**SECTION - B (25 Marks)**

Answer **ALL** Questions

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

- 11 a Explain finished product control in food industries,  
OR  
b Write short notes on types of pesticide and its effects.
- 12 a Explain the types of food adulterants, in detail.  
OR  
b Write on natural food colours.
- 13 a Describe the chemistry and physiology of taste.  
OR  
b What is hedonic scale? Explain with an evaluation card.
- 14 a Explain the standards of fish.  
OR  
b Write the standards for meat.
- 15 a Give an account on GRAS.  
OR  
b Describe the elements of total quality management.

**SECTION - C (30 Marks)**

Answer any **THREE** Questions

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

- 16 Discuss physical, chemical and biological hazards in food.
- 17 Explain chemical preservatives, its uses and permissible limit as per Indian standards.
- 18 Describe the physico-chemical properties of food.
- 19 Explain the following (a) FSSAI (b) AGMARK.
- 20 Write an elaborate note on HACCP.