

2032

B. Voc. (Food Processing and Preservation)

Third Semester

FPP-305: Documentation and Record Keeping in Food Industry

Time allowed: 3 Hours

Max. Marks: 40

NOTE: Attempt five questions in all, including Question No. 1 which is compulsory and selecting one question from each Unit.

x-x-x

I. Answer the following:-

- a) What is the duration of record keeping according to food type
- b) Give importance of documentation and record in risk assessment
- c) Mention different types of HACCP records
- d) What is FDA and FSMA ? (4x2)

UNIT - I

- II. What is the importance of documentation and record keeping in food industry? (8)
- III. Explain different types of records maintained by food industry. (8)

UNIT - II

- IV. Discuss the Procedures for monitoring and verification of food records. (8)
- V. Describe Procedures for deviation correction. (8)

UNIT - III

- VI. What is HACCP? Describe the importance of HACCP system in food industry. (8)
- VII. Write note on disposal and retrieval of HACCP records. (8)

UNIT - IV

- VIII. Discuss the concerns related to data theft in food industry. (8)
- IX. What is the role of ICT in data protection? (8)

x-x-x