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B. Voc. (Food Processing and Preservation)**First Semester****FPP-105: Food Quality Assurance****Time allowed: 3 Hours****Max. Marks: 40**

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

x-x-x

I. Answer the following:-

- a) Explain the concept of USFDA?
- b) List any two methods of quality control in food materials used in assessment in bakery?
- c) Discuss immunological assay for estimation of microbes in food?
- d) Describe the toxic constituents in bakery products (4x2)

UNIT – I

- II. a) Discuss the objectives and functions of quality control?
- b) What are the principles food of quality control and assurance? (4,4)
- III. Explain the assessment methods used for food materials used in finished bakery products? (8)

UNIT – II

- IV. a) Describe the good manufacturing practices and good hygienic practices briefly?
- b) Explain the concept of good lab practices and its importance? (4,4)
- V. Discuss the estimation of microbiological load of food items by cultural and chemical methods? (8)

UNIT – III

- VI. Describe salient features and provisions of Food standards and safety act? (8)
- VII. Discuss the role of national and international agencies in regulations of food standards? (8)

UNIT – IV

- VIII. Describe "food adulteration? What are the methods of evaluation of adulterations in bakery products? (8)
- IX. Discuss briefly:-
 - a) Sensory quality evaluate
 - b) Panel screening method (4,4)

x-x-x