

1129

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 are documents and records? What is considered a control document?
- b) What are the general laws for record protection in food industry? Give the importance of ICT in data protection
- c) Write down the importance of documentation and record keeping in food industry.
- d) What are the different types of records maintained by food industry? Also write the duration of record maintenance according to the type of food. (4x2)

#### UNIT – I

- II. What are the general principles for document and record maintenance in food industry? (8)
- III. Write in detail documentation system formats used for record keeping in food industry. (8)

#### UNIT – II

- IV. Explain the various methods of filing and storing systems for keeping records in food industry. (8)
- V. Write in detail the various procedures for monitoring, assessing and verification of records. (8)

#### UNIT – III

- VI. Write a note on control and retention of records in food industry. (8)
- VII. Define HACCP system. Explain the ways of reviewing, disposal and retrieval of HACCP records. (8)

#### UNIT – IV

- VIII. Write in detail general laws for maintaining Food records and their protection. (8)
- IX. Explain the role of FDA and FSMA in protection of available food data. (8)

x-x-x