

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. I 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