

1128

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. Attempt the following:-

- a) What is the concept of documentation in food industry?
- b) How the record maintenance by transporters and non-transporters differs.
- c) What is hazard control?
- d) What is record documentation?
- e) Give an account of FSMA data protection.
- f) How the confidentiality of records is maintained.

(6x2)

UNIT - I

- II. Discuss the general principle and importance of record development and maintenance in food industry. (7)
- III. How, the food safety records are maintained in food industry. What is the importance of documentation in the risk management? (7)

UNIT - II

- IV. Describe the procedure for assessing and verification of records in food industry. What is deviation correction? (7)
- V. What are the different methods to store records in food industry? How the duration of record maintenance depends on the type of food. (7)

UNIT - III

- VI. What is HACCP system? How HACCP documents are controlled in food industry. (7)
- VII. Explain different types of HACCP records. What is their disposal procedure? (7)

P.T.O.

(2)

UNIT - IV

(7)

VIII. Explain general laws for maintenance and protection of food data.

IX. Write short notes on:-

- a) Role of ICT in data protection.
- b) Concerns related to data theft in food industry.

(3,4)

X-X-X