

1127

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. 1 which is compulsory and selecting one question from each Unit.

x-x-x

I. Answer briefly:-

a) GLP

b) HACCP

c) TQM

d) Sensory quality evaluation

(4x2)

UNIT – I

II. State the objectives and importance of quality control. (8)

III. What are the principles of food quality control and quality assurance? (8)

UNIT – II

IV. Write a note on Good manufacturing practices. (8)

V. How are microorganisms detected in food by cultural, microscopic and physical methods? (8)

UNIT – III

VI. Discuss the salient provisions and prospects of food standards and safety Act. (8)

VII. Explain the concepts of Codex Alimentarius. (8)

UNIT – IV

VIII. What are food adulterants and discuss the nature of food adulteration? (8)

IX. Discuss the toxic constituents of bakery products. (8)

x-x-x