

1127

B. Voc. (Food Processing and Preservation)

Third Semester

BFP-303: Food Quality Assurance (OLD)

Time allowed: 3 Hours

Max. Marks: 60

NOTE: Attempt five questions in all, including Question No. 1 which is compulsory and selecting one question from each Unit.

x-x-x

I. Give the answer of following questions in very brief.

- a) What is the Acceptance Sampling Plan?
- b) Define the food adulteration condition.
- c) What do you mean by HACCP?
- d) Define the IPR.
- e) Why food industry need ISO-9000 certification?
- f) Give the name four bacteria which cause food contamination. (6x2)

UNIT – I

- II. a) What are the quality controls used for the vegetables?
- b) Write the various methods to make sterilize the poultry products. (6,6)
- III. a) Write the name .of various sanitation and safety measure adapted in food industry.
- b) Describe the method of quality assurance of dairy methods. (6,6)

UNIT – II

- IV. a) What is the total quality management in food industry?
- b) Describe the different good lab practices used in food industry. (6,6)
- V. a) What are the different bioassay methods to test microbial contamination in foods?
- VI. b) Write the application of microscopic methods in food industry. (6,6)

UNIT – III

- VII. a) Explain the food grade and standard?
- b) What is the USFDA? What is its responsibility? (6,6)

(2)

- VIII. a) What are the food laws and standards?
b) Give the name of various national and international agencies which associated with food quality and assurance. (6,6)

UNIT – IV

- IX. a) What are the toxic agents in dairy industry?
b) Describe the two methods of sensory evaluation of food. (6,6)
- X. a) Describe the various types of food adulterants.
b) Describe in brief of two instruments used in food quality control methods. (6,6)

x-x-x