

1125  
B.Voc. Food Processing and Preservation  
3<sup>rd</sup> Semester  
BFP-303 : Food Quality Assurance

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.*

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- I. Explain the following terms:
- a) USFDA
  - b) Microbial Quality Control.
  - c) Sensory Quality Evaluation.
  - d) Quality Assurance. (4x3)

**Unit-I**

- II. Discuss the principles of food quality control and quality assurance with their objectives and functions. (12)
- III. Explain quality control and assurance assessment in:
- (i) Meat, poultry, egg
  - (ii) Processed food products. (6,6)

**Unit-II**

- IV. Explain the concept of total quality management and how can it be ensured. (12)
- V. Discuss methods for determination of micro-organisms in foods and their control to ensure microbial quality control. (12)

**Unit-III**

- VI. Explain:
- a) Food laws and standards.
  - b) IPR and patents. (6,6)
- VII. What is the food standards and safety Act and how does it ensure quality control in food import and export? Discuss the role of various national and international agencies in executing it. (12)

**Unit-IV**

- VIII. Define food adulteration. Explain methods for evaluation of food adulterants in spices, tea, coffee and milk. (12)
- IX. What is the panel screening and selection method to determine sensory quality evaluation in foods? Explain instrumental analysis in quality control. (12)

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(1298)