

2122

B. Voc. (Food Processing and Preservation)
First Semester
FPP-105: Food Quality Assurance
(Old Syllabus Dec-2021)

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 is importance of good hygienic practices?
- b) How panel screening is done for sensory evaluation in food?
- c) How finished bakery products can be assessed for quality control?
- d) What is USFDA and its role in food regulations? (4x2)

UNIT - I

- II. What is objective and functions of food quality control? How quality control can be assured in baking industry? (8)
- III. What is food quality assurance? Give its principles and uses. (8)

UNIT - II

- IV. a) What are good manufacturing practices in food industry?
b) Discuss immunological methods for determination of microorganisms in food. (2x4)
- V. a) What are bioassays? Discuss their role in microorganisms determination in food?
b) Discuss role of management practices in quality control. (2x4)

UNIT - III

VI. Write short notes on:-

- a) HACCP
- b) ISO 9000 series (8)

- VII. Give salient features of Food standard and safety Act. Discuss role of various national agencies in food regulations. (8)

P.T.O.

(2)

UNIT - IV

- VIII. What is food adulteration? Enlist common food adulterants in baking industry and their method of evaluation? (8)
- IX. Discuss role of sensory and instrumental analysis in food quality control. (8)

x-x-x