

2124

B. Voc. (Food Processing and Preservation) FYUP
First Semester
BFP-103: 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. Attempt the following (write in brief).
- a) Importance of quality control.
 - b) Difference between Quality Control and Quality Assurance.
 - c) Short note on GMP.
 - d) Mention and explain elements of quality.
 - e) Explain three Food Laws.
 - f) Write in brief about HACCP and USFDA.
 - g) Describe Sensory Evaluation.
 - h) Mention and explain three sensory tests.

(8x1)

UNIT - I

- II. Setting up quality assurance and quality control system in a food industry, mention every point where quality checks are needed taking example of any food industry.(8)
- III. Food quality management for food materials keeping Quality control in mind.(8)

UNIT - II

- IV. Explain TQM and its elements in detail. (8)
- V. Explain GMP, GHP, GLP, Quality circles along with their objectives and importance. (8)

UNIT - III

- VI. What are food additives enlist some with their usage, and also give information about CODEX and Institutions controlling it. (8)
- VII. What are food laws explain few of them, explain USFDA and ISO 9000. (8)

P.T.O.

(2)

UNIT - IV

- VIII. What is sensory evaluation, describe process of selecting sensory panel, explain environment and conditions needed at sensory booth. (8)
- IX. Explain in detail all the sensory tests performed in an industry and also explain chemistry of basic tastes. (8)

x-x-x