

Exam Code: 1319

Sub. Code: 9257

2031

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 the following:-

- a) Define any two good lab practices.
- b) What are physical methods of determination of microbes?
- c) U.S.F.D.A.
- d) Describe method used to evaluate food adulterant in milk. (4x2)

**UNIT – I**

- II. a) What are the objectives and importance of quality control?  
b) Elaborate the principles of food assurance. (4+4)
- III. a) Give an account of methods of quality assessment in foods used bakery.  
b) Elaborate the risks of bad quality finished bakery products. (4+4)

**UNIT – II**

- IV. Describe:  
a) Good manufacturing practices  
b) Role of management practices in quality control (2x8)
- V. Elaborate the process of determination microorganisms by bioassay methods. (8)

**UNIT – III**

- VI. Give a brief account of:  
a) Codex Alimentarius  
b) ISO 9000 (4+4)

P.T.O.

(2)

VII. Name and explain:

- a) Features of Food Safety and Standards Act
  - b) Role of various national and international agencies working for Food Safety
- (4+4)

**UNIT – IV**

VIII. a) What is Food adulteration? Explain various types of adulterants.

- b) Enlist various physical adulterants and the food stuffs which are contaminated by them.
- (4+4)

IX. Explain various toxic constituents of bakery products and their hazardous effects on health.

(4+4)

x-x-x