

Exam Code: 1319

Sub. Code: 9257

2022

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) Which methods can be used to determine microorganisms in liquid food sample?
- b) Give importance of good hygienic practices.
- c) What is USFDA and its role?
- d) What is the significance of framing food standards?
- e) What is food quality assurance?
- f) What is the use of sensory analysis in quality control?
- g) Name common adulterants presents in bakery products.
- h) Why assessment of food materials is important in food quality control? (8x1)

UNIT - I

- II. What is food quality control? Discuss its objectives and functions. (8)
- III. How quality control and assessment is conducted in baking industry? (8)

UNIT - II

- IV. Discuss principles of good manufacturing practices. What is the role of management practices in quality control? (8)
- V. How microorganisms can be determined using immunological and bioassay based methods? Illustrate with examples. (8)

UNIT - III

- VI. Write note on:-
 - a) HACCP
 - b) ISO 9000 series(2x4)

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(2)

- VII. Discuss salient features of Food standards and safety Act. What role is played by international and national agencies in food regulations? (8)

UNIT - IV

- VIII. What is adulteration? Enlist common food adulterants and methods of their evaluation. (8)
- IX. Discuss sensory quality evaluation. What is the role of instrumental analysis in it? (8)

x-x-x