

**Roll No.**

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**Total No. of Pages : 02**

**Total No. of Questions : 09**

**M.Sc. (Food Technology) (Sem.-3)**

## FOOD SAFETY, STANDARDS & QUALITY CONTROL

**Subject Code : UC-MSFT-612-19**

**M.Code : 78558**

**Date of Examination : 19-12-22**

**Time : 3 Hrs.**

**Max. Marks : 70**

**INSTRUCTIONS TO CANDIDATES :**

1. **SECTION-A** contains **SEVEN** questions carrying **TWO** marks each and students has to attempt **ALL** questions.
2. **SECTIONS-B** consists of **FOUR** Subsections : Units-I, II, III & IV. Each Subsection contains **TWO** questions each carrying **FOURTEEN** marks each and student has to attempt any **ONE** question from each Subsection.

## SECTION-A

1. **Attempts all the following questions :**
  - a. What is a quality control system in the food industry?
  - b. Define benchmarking in food service.
  - c. What is the main aim of WTO?
  - d. What is the function of BRC?
  - e. What do you understand by trademark?
  - f. What is ISO 17025?
  - g. What is the Kaizen?

## SECTION-B

## UNIT-I

2. a. Write a short note on the objectives, scope and function of food safety & quality assurance in the food industry.

- b. Discuss the tools used in quality planning and quality control.
- 3. a. Briefly describe quality enhancement models.
- b. What is statistical quality control and discuss its type using a suitable example?

## **UNIT-II**

- 4. **Explain about scope and function of:**
  - a. USFDA
  - b. Codex Alimentarius Commission
- 5. a. What are the basic principles of cleaning and disinfection?
- b. What is the priority area of FAO?

## **UNIT-III**

- 6. a. Differentiate between conventional and organic food and discuss the impact of organic food on the environment.
- b. Discuss in brief about the AGMARK.
- 7. a. What is the ISO 9000 family and write the benefits of ISO 9001:2015 for the food industry?
- b. Discuss in brief about the BIS.

## **UNIT-IV**

- 8. Write the method for detection of some common adulterant, and describe a test to identify the adulterant.
- 9. What are the sensory characteristics of food and give the reasons for testing the food quality and also explain the sensitivity threshold test.

**NOTE : Disclosure of Identity by writing Mobile No. or Marking of passing request on any paper of Answer Sheet will lead to UMC against the Student.**