



QP CODE: 19101439



Reg No :

Name :

B.Sc DEGREE (CBCS) EXAMINATION, MAY 2019

Fourth Semester

B.Sc Food Science & Quality Control Model III

Core Course - FS4CRT13 - FOOD SAFETY & QUALITY ASSURANCE

2017 Admission onwards

A39E75F2

Maximum Marks: 80

Time: 3 Hours

Part A

Answer any **ten** questions.

Each question carries **2** marks.

1. Mention four principles of food safety
2. Mention some epidemiological factors which affects food safety
3. Determine the general concept of quality
4. "Quality control is doing things right "Illustrate
5. Analyse the importanace of quality control in food industry
6. Define quality assurance
7. Describe important Packaging and labelling standards
8. Explain pre shipment inspection
9. List down some certifaction bodies in India
10. Explain quality marks
11. Write a short note on national standard bodies
12. Explain role of testing laboratories on food quality

(10×2=20)

Part B

Answer any **six** questions.

Each question carries **5** marks.

13. Analyse the consequences of microbiological hazards
14. Generate the importance of PPM as major quality control function
15. Explain TQC and its advanatges
16. Evaluate the classification of standards
17. Write a note on raw material specification





18. Differentiate ISO 22000 and ISO 9001
19. Discuss on quality improvement plans
20. Write a short note on Total quality management
21. Discuss on external quality control activities

(6×5=30)

Part C

Answer any **two** questions.

Each question carries **15** marks.

22. Explain Food hazards and types of hazards,
23. Explain in detail about statistical quality control, control chart and advantages of SQC
24. Explain in detail about compulsory and voluntary standards
25. Discuss the salient features of FSSAI 2006? Detail on FSSAI?

(2×15=30)

