

QP CODE: 20100898



Reg No : .....

Name : .....

**B.Sc DEGREE (CBCS) EXAMINATION, MARCH 2020**

**Fourth Semester**

B.Sc Food Science & Quality Control Model III

**Core Course - FS4CRT13 - FOOD SAFETY & QUALITY ASSURANCE**

2017 Admission onwards

14007CE7

Time: 3 Hours

Marks: 80

**Part A**

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. Define food safety.
2. Mention biological hazards.
3. Report on types of hazards.
4. Check the factors affecting food safety.
5. Discuss quality control concept.
6. Appraise major uses of SQC and control chart.
7. Review some compulsory standards.
8. Explain external quality control activities.
9. Discuss on inspection at port of destination.
10. Explain certification.
11. Explain ISO.
12. List down analytical, testing and research laboratories.

(10×2=20)

**Part B**

*Answer any **six** questions.*

*Each question carries **5** marks.*

13. Explain quality as 'fitness for use'.





14. Generate the importance of quality control in food industry.
15. Develop a report on process control and control chart.
16. Write a short note on role of ISO.
17. Explain hazard analysis and mention different types of hazards.
18. Explain FSSAI.
19. Describe problem solving technique commonly used for improving quality.
20. Discuss the importance of Quality control circles in food industry.
21. Explain quality marks.

(6×5=30)

### **Part C**

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Explain the role and function of each department in food industry.
23. Explain in detail about Total Quality Control.
24. Explain different types of specifications and explain the development of specifications with its steps by a sample case.
25. Explain specifications and types of specifications.

(2×15=30)

