



B.Sc DEGREE (CBCS) EXAMINATION, MARCH 2021

Fourth Semester

B.Sc Food Science & Quality Control Model III

Core Course - FS4CRT13 - FOOD SAFETY & QUALITY ASSURANCE

2017 Admission onwards DFDC921B

Time: 3 Hours Max. Marks: 80

Part A

Answer any **ten** questions.

Each question carries **2** marks.

- 1. Describe cross contamination.
- 2. Define hazards.
- 3. Mention nutritional hazards.
- Check the factors affecting food safety.
- 5. Analyse the importanace of quality control in food industry.
- 6. Define quality control.
- 7. Mention trade standards.
- 8. Explain external quality control activities.
- 9. Write down a short note export promotion council.
- 10. Explain certification.
- 11. Explain quality marks.
- 12 List down analytical, testing and research laboratories.

 $(10 \times 2 = 20)$

Part B

Answer any **six** questions.

Each question carries 5 marks.



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- 13. Describe quality control as an inspection function.
- 14. Discuss general concept of quality.
- 15. Explain Statistical quality control .Mention some advantages.
- 16. Describe company specification.
- 17. Explain GMP and GHP.
- 18. Explain on the organizational structure of FSSAI.
- 19. Explain cause and effect diagram and pareto analysis.
- 20. Describe quality control circles.
- 21. Describe about BIS.

 $(6 \times 5 = 30)$

Part C

Answer any **two** questions.

Each question carries 15 marks.

- 22 Explain in detail about quality and quality control concepts.
- 23. Describe Total Quality Control .Mention advantages and role of managemnt in TQC.
- 24. Explain in detail about ISO food safety management systems.
- 25. Discuss important food paxkaging and labelling act.

 $(2 \times 15 = 30)$

