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KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Technology) 2024 Admission
IV Semester Final Examination – July 2026

FSQ 2206

Food Quality, Safety Standards and Certification (2+0)

Marks: 50
Time: 2 hours

- I Fill in the blanks (10x1=10)**
1. Piece of glass is example ofhazard.
 2. Central AGMARK Laboratory (CAL) is situated in.....
 3. PRPs stands for
 4. TQM stands for
 5.is the designated National Codex Contact Point (NCCP) for India.
- State True or False**
6. The Food Safety and Standards Act, was enacted on 23August 2011.
 7. Hazards can be physical, chemical and biological causing harmful / adverse effects on the health of consumers.
 8. HACCP has 10 principles.
 9. In cGMP, c stands for Current.
 10. BIS is the National Standards Body of India and founder member of ISO.
- II Write short notes on ANY FIVE of the following (5x2=10)**
1. Define Food Safety and Quality Assurance.
 2. What is the role of FSSAI in India?
 3. Define Food Adulteration and give two examples.
 4. What are mechanical defects?
 5. Discuss objectives of Weights and Measures Act.
 6. List three common foodborne pathogens.
 7. Define "Good Manufacturing Practices" (GMP).
- III Answer ANY FIVE of the following (5x4=20)**
1. What is Risk Assessment in food safety?
 2. Describe initial steps to develop a Hazard Analysis Critical Control Point (HACCP) plan for a dairy unit.
 3. Discuss the role of Codex Alimentarius in harmonizing food standards.
 4. Differentiate between mandatory and voluntary food standards in India.
 5. Discuss role of BIS in food industry.
 6. Explain genetic and entomological defects.
 7. Define food quality and explain its role in the food industry.
- IV Write an essay on ANY ONE of the following (1x10=10)**
1. Describe different methods of food quality assessment (sensory, physical, chemical, microbiological).
 2. Explain Food Safety Management Systems (FSMS) and their implementation.

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