KERALA AGRICULTURAL UNIVERSITY

B.Tech.Food Engg. 2012 & Previous Admissions Vth Semester Final Examination-February - 2017

Vth Semester Final Examination-February - 2017			
		No: Fdsc. 3104	Marks: 80
		Food Safety and Quality Management (1+1) Il up the blanks/Define :	Time : 3 hours
		. Favism is caused by eating	(10 x 1=10)
		. Color can be quantified by the instrument	
	3		a
	4		
	5		
	6		
1	7	Sensation perceived by tongue	
	8	ISO 14000 is related with	
		Define food additive.	
	10). What is the importance of consistency in a food?	
		ite short notes/answers on ANY TEN:	(10x 3=30)
	1	Write the general principles associated with the quality control of food.	
		Explain the causes and effects of food toxin.	
	3.	Explain how food additives improve the quality of food.	
		Write a note on Ethics in food safety.	
	5.	List the difference between CP and CCP.	
	6.	List the health hazards caused due to the consumption of adulterated for	ods.
	7.		
	8.	List the general characteristics of a taste panel.	
۲.	9.	Mention the quality factors classified based on senses.	
	10	. Write a note on organic food production.	
	11	. Explain the types of contamination.	
	12	. Write a note on consumer perception of food safety.	
	III V	Vrite answers on ANY SIX:	(6 x 5=30)
	1.	Explain the biological hazards of foods.	
	2.	Explain the AGMARK standards in grading of agricultural produce.	
	3.	Explain the relationship between quality systems and traceability in food	chains.
	4.	Explain the principles of enterprise risk management.	
	5.	Explain the principles of ISO.	
	6.	Explain the quality management activities with respect to food safety.	
	7.	Explain the concept of quality assurance system.	

1.80

8. Explain the role of Codex in food safety.

IV. Write essay on any ONE

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- 1. Draw a HACCP plan for fruit processing plant.
- Explain organic food production and role of organic food processing industries in maintaining food safety.
