

KERALA AGRICULTURAL UNIVERSITY

B.Tech (Food. Engg) 2012 Admission
Vth Semester Final Examination- January -2014

Cat. No: Fdsc.3104

Title: Food Safety and Quality Management (1+1)

Marks: 80
Time: 3 hours

Part A

Answer all the questions

10x1=10

1. AGMARK was introduced in the year -----
2. ----- is an example for physical hazard
3. Sensory evaluation of a food consists of judging the quality of a food by a -----
4. SSOP stands for -----
5. Preservatives are the types of additives in ----- number series
6. Mineral oil can be added to ----- as adulterant
7. The consistency of dough is measured by using -----
8. Define texture
9. Define risk
10. Humectants added to food to prevent -----

Part B

Answer ten questions

10x3 = 30

1. What is food safety and standard Act?
2. What do you mean by cross contamination?
3. Write a note on CAC
4. What is meant by kinesthetic quality of foods?
5. Write a note on FSSAI
6. Distinguish between TQM and TQC
7. Write a note on Codex Alimentarius Commission
8. What do you mean by APEDA standards?
9. List the role of BIS in promoting food safety and quality
10. Write a note on biological contamination in food
11. Write a note on traceability in supply chain
12. Explain the benefits of HACCP

Part C

Answer six questions

6x5 = 30

1. Explain the chemical hazards of foods
2. Explain the various International standards for foods
3. Explain Good Manufacturing Practices in food industries
4. Explain the various factors affecting quality
5. Explain risk management process in food industry
6. Explain the principles of HACCP
7. Explain various traceability systems
8. Write a note on

a.SOP b. SSOP

Part D

Answer one question

1x10 = 10

1. Explain the HACCP plan for a dairy industry
2. Explain the various quality attributes of food