

KERALA AGRICULTURAL UNIVERSITY

B.Tech (Food.Engg) 2013 Admission

Vth Semester Final Examination-December -2015

Cat. No: Fdsc 3104

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

Marks: 50.00

Time: 2 hours

I State True or False/ Fill up the blanks

(10 x 1=10)

1. is the biological hazard
2. Codex Alimentarius Commission was established by &
3. In India, the food safety bill passed in the year
4. GMP stands for
5. The ISO standard deals with Food safety management system in
6. PDCA cycle is known aswheel
7. Aflatoxin is an example forhazard
8. TQM stands for
9. is used to check the presence of metal particles in food process line
10. is used for food traceability

II Write short notes on any FIVE questions

(5 x 2=10)

1. Distinguish between TQM & TQC
2. Codex Alimentarius Commission
3. Ethics in food safety
4. Safety and quality of organic foods
5. Chemical hazards
6. FSSAI
7. Factors affecting the microbial survival or growth in foods

III Answer any FIVE questions

(5 x 4=20)

1. Briefly explain the principles of HACCP?
2. Briefly explain Good Manufacturing Practices in food industries?
3. Explain the principle and components of risk analysis?
4. Briefly explain the significance of safety and quality in Indian food industry?
5. Explain various handling measures to maintain the quality of fruits and vegetables?
6. Explain the strategies to enhance the export potential from our country
7. Briefly explain the various classification of biological hazards and their possible mechanisms for control?

IV Write essay on any ONE

(1 x 10=10)

1. What is food quality? What are the factors affecting food quality?
2. Explain in detail about the design and implementation of HACCP system in a meat processing industry.