



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Engg.) 2017 Admission
V Semester Final Examination-December 2019

Fdsc.3104

Food Safety and Quality Management (1+1)

Marks:50
Time: 2 hours

I Fill in the blanks:

(10x1=10)

1. A system, which identifies, evaluates and controls the hazards, which are significant for food safety_____.
2. The totality of features and characteristics of a product or a service that bear on its ability to satisfy a given need_____.
3. Effective system for integrating the quality maintenance, quality assurance, and quality improvement_____.
4. Evaluation of a final product prior to its marketing is_____.
5. Implementation of quality checks and procedures immediately to check the failures and mistakes to improve the quality_____.
6. The practice which is a combination of manufacturing and quality controlling procedures which is aimed at ensuring that products are constantly manufactured to their specifications is_____.
7. A leadership task, which includes all areas, related to customer expectations for_____.
8. The ability to identify and track a product or a component to its point of origin_____.
9. The mandatory standards for packaged drinking water in India are_____.
10. The ISO series, which complies with food industry, is_____.

II Write Short notes on ANY FIVE of the following

(5x2=10)

1. GMP
2. GLP
3. Physical hazard
4. Kaizen
5. TQM
6. Codex Alimentarius commission
7. Traceability

III Answer ANY FIVE of the following

(5x4=20)

1. Write in brief about implementation of traceability requirement.
2. State briefly about the quality assurance systems for processed foods.
3. Enumerate the 12 steps of CAC logic sequence for the application of HACCP.
4. What are the Different schedules of MFPO?
5. Distinguish between Quality control & Quality assurance.
6. Explain about FSSA 2006.
7. Furnish a brief account on the structure of risk analysis.

IV Write an essay on ANY ONE of the following

(1x10=10)

1. Explain in detail about the PDCA (Plan-Do-Check-Act).
2. Explain in detail about different types of standards applicable to food industry.
