

**STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI 600 086**  
**(For candidates admitted during the academic year 2016-17 & thereafter)**

**SUBJECT CODE: 16VF/VM/FF46**

**B.Voc. DEGREE EXAMINATION, APRIL 2019**  
**FOOD PROCESSING AND QUALITY CONTROL**  
**FOURTH SEMESTER**

**COURSE : MAJOR CORE**

**PAPER : FOOD LAWS AND FOOD SAFETY**

**TIME : 5 HOURS**

**MAX.MARKS: 100**

**(Theory: 50marks +Practical: 50 marks)**

**SECTION – A**

**ANSWER ALL QUESTIONS**

**(20 X 1 = 20)**

**I. Choose the correct answer:**

1. In India, \_\_\_\_\_ certification has been made compulsory for seafood export.  
a) FSSAI                                      b) AGMARK                                      c) HACCP                                      d) MPO
2. GHP stands for  
a) Good Hand Practices                                      b) Good Hygiene Practices  
c) Good Health Practices                                      d) Good Heating Practices
3. Pick the natural colourant  
a) Carmosine                                      b) Anthocyanins                                      c) Erythrosine                                      d) Rhodamine
4. One of the below is the plant polysaccharide  
a) Monascus                                      b) Gelatin                                      c) Guar gum                                      d) Papain
5. Food Safety and Standards Act came into effect in the year  
a) 2016                                      b) 2008                                      c) 2006                                      d) 2005

**II. Fill in the blanks:**

6. An example of permitted food colour is \_\_\_\_\_.
7. The common example of a Humectant is \_\_\_\_\_.
8. Stabilizers help in \_\_\_\_\_.
9. Leavening agent is used for \_\_\_\_\_.
10. Adulterant of chilli powder is \_\_\_\_\_.

**III. Expand the following:**

11. BIS
12. PFA
13. SSOP
14. GRAS
15. FDA

**IV. Answer in a line or two:**

16. What are Intentional additives?
17. What are emulsifiers?
18. Define adulterant.
19. Sequesterants.
20. Flavour enhancers.

**SECTION B****Answer any SIX questions:****(6 x 3 = 18 Marks)**

21. What are the effects of food adulteration?
22. Write a brief note on Stabilizers.
23. Bring out the significance of AGMARK in maintaining food quality.
24. How are the following foods tested for adulteration?
  - a) Tea
  - b) oil
25. Expand & give the objectives / functions of FSSAI.
26. What are the attributes in food safety & quality control?
27. Using one agent as example, explain the role of chelating in the food Industry.
28. Define Emulsifiers.
29. What are the components of TQM.
30. Give a brief account of humectants.

**SECTION C****Answer any TWO questions:****(2 x 6 = 12 Marks)**

31. Define the role of additives and their classification in the processing Industry.
32. Explain the relevance and importance of HACCP in maintaining the quality of food in the Food Processing Technology.
33. Describe the tips to consumers for buying safe food.
34. Classify Preservatives with supporting examples.

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