

B.Voc. DEGREE EXAMINATION, SEPTEMBER 2020  
FOOD PROCESSING AND QUALITY CONTROL.

COURSE : MAJOR CORE

PAPER : FOOD SAFETY MANAGEMENT

TIME : 90 MINUTES

MAX. MARKS: 50

SECTION – A

(10 X 1= 10)

ANSWER ALL QUESTIONS

**I. Choose the correct answer.**

1. The organization that oversees export of food products in India is
  - a. APEDA
  - b. BMC
  - c. BIS
  - d. BRC
2. Food labels for export goods should be in
  - a. English alone
  - b. English and language of country of export
  - c. English and Tamil
  - d. Language of country of export alone
3. All are dimensions of quality except
  - a. Performance
  - b. Aesthetics
  - c. Conformance
  - d. Evaluation

**II. State whether true or false:**

4. Barcodes on food supplies is useful in traceability and accountability.
5. The PDCA (Plan-Do-Check-Act) cycle is the operating principle of ISO's management system standards.

**III. Fill in the Blanks:**

6. Allergens are categorised under \_\_\_\_\_ hazards.
7. Six sigma concept is also referred to as \_\_\_\_\_.
8. Expansion of APEDA is \_\_\_\_\_

**IV Answer in one sentence**

9. Define PRP
10. Name one Eco- friendly food processing technique

**SECTION – B**

**(10x2=20)**

**Answer any 2 questions**

1. Are pest control systems and personal hygiene necessary GHP's to be followed for safety of food? Justify your answer.
2. What is the difference between Quality Control and Quality Assurance?
3. List the packaging and labeling regulations laid in the Food Safety and Standards (Packaging And Labelling) Regulations, 2011
4. What are the two major methodologies used in the six sigma concept

**SECTION – C**

**(20 x 1=20)**

**Answer any one**

1. How is an audit conducted? Explain in detail the steps involved in an audit.
2. Describe briefly about the importance of HACCP in fruit processing industry. Draw a flowchart explaining the production process of Jam. Identify at least 2 CCP's, provide relevant control measures and corrective actions for the same.