

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, 2021
FOOD PROCESSING AND QUALITY CONTROL.

COURSE : MAJOR CORE
PAPER : FOOD LAWS AND FOOD SAFETY
TIME : 90 MINUTES

MAX. MARKS: 50 MARKS

Answer all the questions

Section A

20x1=20marks

I. Choose the correct option

1. An SSOP is a _____
 - a. Written specifications for raw material
 - b. Document validating production procedures
 - c. Written document for stores
 - d. written procedures for sanitation in food industry.

2. The green color when extracted from frozen peas gave an orange color on reacting with Conc HCl. Identify the dye used.
 - a. Malachite Green
 - b. Rhodamine B
 - c. Tartrazine
 - d. Erythrosine

3. The organization that _____ develops and publishes standards and requirements for total quality control.
 - a. AGMARK
 - b. Indian Standard organization
 - c. FDA and CAC
 - d. International organization for Standardisation.

4. The presence of prohibited colors in oils can be identified by the appearance of pink color in the _____ when conc. HCl is added.
 - a. Top layer
 - b. Ring formation
 - c. Bottom layer
 - d. complete coloration.

5. A substance other than the basic food added during manufacturing is known as _____.
 - a. Chemical agent
 - b. Catalyst
 - c. Toxin
 - d. Additive.

6. The preservative action of osmosis is rendered by additives such as _____.
 - a. Chelators and humectants
 - b. Sequestering agents and acidity regulators
 - c. Salts and sugar
 - d. Emulsifiers and stabilisers.

II. State true or false

7. Silver foil used in sweets are commonly adulterated with aluminum foil
8. The additive MSG is an example of natural flavouring agent.
9. The clear visibility of muscle fibres in poultry meat indicates its freshness.
10. Presence of mycotoxins in contaminated food is an example of chemical hazard.

11. The right to choose, to be informed, access to safe are covered under the Essential Commodities Act.
12. The addition of sodium salt of EDTA is to stabilize a food emulsion.

III. Answer the following

13. Why is soybean flour used to detect presence of urea.
14. How does sodium benzoate exhibit its preservative action.
15. What are physical hazards?
16. Need for PFA act

IV Fill in the blanks

17. The process of examining or inspecting a process for verification is called as _____.
18. The Selwinoffs test identifies _____ sugars.
19. The _____ certification is necessary for effective control of food safety.
20. The presence of pesticidal residues in fresh produce can be categorized under _____ additive.

SECTION B

Answer any SIX questions

6x3=18

21. Define the following
 - a. Food Safety b Intentional food additive c. Sequesterants.
22. Brief about the tips to be followed by the consumer to buy sea foods.
23. Why is chicory blended with Coffee? Explain the FSSAI regulation on its addition.
24. Justify...Implementation of GMP and GHP have a profound impact on food quality
25. Explain the need for formulation of FSSAI Act. How has it benefitted the Food business operators?
26. Discuss the permissible limits for the following foods:
 - a. Acidity of tomato sauce b. Foreign matter in grains c. Colors in Jams.
27. Define Food quality. What changes in the sensory characteristics of food products have an impact on its quality?
28. Write about the health impacts of food adulteration.
29. Enumerate the advantages that a food business operator would avail following the seven principles of HACCP.
30. Explain the procedure for colorimetric estimation of synthetic colors in food samples.

SECTION C

Answer any TWO questions

2X6=12

31. Read carefully and answer the following questions

An Ice cream manufacturing company uses synthetic additives for improvising their sensory attributes with respect to texture, and stability and mouthfeel.

- a. Which synthetic food additives would be incorporated?
 - b. Explain the mechanism of action
 - c. What are the other factors to be considered to maintain food safety during the ice cream processing?
32. Describe in detail about the IMVIC test.
33. Define Adulteration? What adulterants are added to spices and enumerate about their methods of detection.
34. What is TQM? How does it benefit in the effective functioning of a food business?