

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

SUBJECT CODE: 16VF/VM/FS66

B.Voc. DEGREE EXAMINATION, APRIL2021
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. Which among the following certification is mandatory to obtain for selling goods to other countries?
a. APEDA b. BMC c. BIS d. BRC
2. All are traceability tools except
a. Barcode b. QR code c. Date of manufacture d. RFID
3. All are dimensions of quality except
a. Performance b. Aesthetics c. Conformance d. Evaluation

II. State whether True or False:

4. Both importer and food safety officer should be present while drawing samples for analysis for imported goods. .
5. The PDCA (Plan-Do-Check-Act) cycle is the operating principle of ISO's management system standards.

III. Fill in the Blanks:

6. NVA stands for _____.
7. The _____ belt is a foundation level in the Six sigma concept.
8. Codex Alimentarius was established jointly by _____ and _____.

IV Answer in one sentence

9. Difference between internal and external traceability
10. What is green trading?

SECTION – B

(10 x 2=20)

Answer any 2 questions

11. What is the difference between Quality Control and Quality Assurance?
12. Highlight the types of IPR and its importance in the food industry.
13. Explain in detail the packaging and labeling regulations laid in the Food Safety and Standards (Packaging and Labelling) Regulations, 2011
14. Discuss the possibility of implementing eco-friendly measures in the food industry.

SECTION – C

(20 x 1=20)

Answer any one

15. Explain in detail the steps in the implementation of HACCP in a food processing plant. Identify at least 2 CCP's in a yoghurt manufacturing plant, provide relevant control measures and corrective actions for the same.
16. Answer the following
 - a. Steps involved in Quality assurance
 - b. 2 methodologies used in six sigma concept