

**STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI 600 086**  
(For candidates admitted during the academic year 2016 - 2017 & thereafter)

**B.Voc. DEGREE EXAMINATION, APRIL 2024**  
**FOOD PROCESSING AND QUALITY CONTROL**  
**FOURTH SEMESTER**

**COURSE : MAJOR CORE**  
**PAPER : FOOD LAWS AND FOOD SAFETY**  
**SUBJECT CODE : 16VF/VM/FF46**  
**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. The \_\_\_\_\_ order lays down minimum standards for processing of fruits and preparation of fruit-based products.
  - a. ECA
  - b. Fruit Product Order
  - b. CPA
  - d. AGMARK
2. All of the below are sensory attributes that determine food quality except \_\_\_\_\_
  - a. Taste
  - b. Texture
  - c. Colour
  - d. Nutrient content
3. Foods that have a natural pH of 4.6 or below are called \_\_\_\_\_.
  - a. Acid foods
  - b. Acidified foods
  - c. Alkaline foods
  - d. None of the above
4. Example of a humectant \_\_\_\_\_
  - a. Oxalic acid
  - b. Acetic acid
  - c. Lactic acid
  - d. Hyaluronic acid
5. Vitamin E is used in foods as an \_\_\_\_\_.
  - a. Antioxidant
  - b. Sweetener
  - c. Flour improvers
  - d. Colouring agent

**II. Fill in the blanks:**

6. The expansion of ISO is \_\_\_\_\_.
7. FSSAI is a statutory body established under the Ministry of \_\_\_\_\_.
8. Adulterant in turmeric powder \_\_\_\_\_
9. Example of a sequestrant is \_\_\_\_\_
10. Expansion of BIS is \_\_\_\_\_

**III. Expand the following:**

11. Formalin is added to increase the shelf life of milk
12. MSG is added in food to enhance the flavor.
13. GHPs forms the basis of all food hygiene systems that support production of safe and suitable Food.
14. Common adulterant in tea powder is charcoal.
15. FPO was initiated in 1955.

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

16. Define emulsifier.
17. Give any two causes for food adulteration.
18. What are the skills required for Food Quality Assurance manager?
19. Name two National Quality systems.
20. Explain the importance of Consumer Protection Act.

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

21. Explain the concept of food safety.
22. What are the various attributes of quality control?
23. Highlight the important features of AGMARK act.
24. Discuss the process of food auditing.
25. What is an accreditation body?
26. Explain TQM.
27. Discuss with suitable examples: a) Preservatives b) Stabilisers
28. Describe the salient features of FSSAI.
29. Define food adulteration. What are the adulterants in edible oil, pepper and chilli powder?
30. List any five tips that are useful to consumers during purchase of food products.

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

31. Describe the various types of food additives with suitable examples.
32. Explain the principles of HACCP and discuss its importance.
33. What is PFA act? Discuss the postulates of the act.
34. How is adulteration detected in the following food products?  
a) Coffee powder      b) Jaggery      c) Ghee

**(2+2+2)**

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