

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

B.Voc. DEGREE EXAMINATION APRIL 2024
FOOD PROCESSING AND QUALITY CONTROL
SIXTH SEMESTER

COURSE : MAJOR CORE
PAPER : FOOD SAFETY AND MANAGEMENT
SUBJECT CODE : 16VF/VM/FS66
TIME : 3 HOURS

MAX. MARKS: 100

SECTION A

20x1=20

ANSWER ALL QUESTIONS:

I. Choose the correct answer:

1. AGMARK certification is given for _____.
a) Processed Foods b) Unprocessed foods c) Semi – Processed foods d) All the above.
2. The ‘Cause and Effect’ diagram is also known as _____.
a) fishbone b) CAC c) phishing d) HACCP
3. Pest control, personal hygiene, cleaning and sanitation, training is an example of _____.
a) PRP b) OPRP c) CCP d) all the above
4. Any word, name, symbol used to identify and distinguish goods from those of other refers to _____.
a) Patent b) Copyright c) Industrial design d) Trademark
5. The _____ helps to check the performance of Quality Control laboratories.
a) In process quality b) Proficiency testing c) Evaluation methods d) GMP

II. Fill in the blanks:

6. The certification that is mandatory to obtain for selling goods to other countries is _____.
7. APEDA was established by the Government of _____.
8. Food allergens are categorized under _____ hazards.
9. The certification mark used in India to ensure the quality of agriculture products _____.
10. The component in GMP that educates the consumer about the product is _____.

III. State whether True or False:

11. HACCP is a preventative step rather than inspection system.
12. ISO 9000 certification is a generic management system.
13. The DMIAC methodology is followed in a CAC system.
14. IPRs are legal rights that protect inventions resulting from intellectual activity in the industrial, scientific, literary or artistic fields.
15. The food label must contain the list of ingredients used in the product.

IV. Expand:

16. PDCA
17. PRP
18. FSMS
19. CCP
20. FAO

SECTION B**ANSWER ANY FOUR QUESTIONS:****4x10=40**

21. What are the various dimensions of quality in foods? Explain with an example.
22. List the differences between Quality Control and Quality Assurance.
23. Write a detailed note on sanitation measures in a food plant.
24. What are the objectives of AGMARK and BIS in maintaining quality.
25. Describe in detail the requirements and maintenance of effluent treatment plant.
26. Highlight the challenges faced in the implementation of Green processing system.

SECTION C**ANSWER ANY TWO QUESTIONS:****2x20=40**

27. Enumerate the six sigma concept and the tools that aid quality management.
28. Describe in detail the various steps in implementation of HACCP, with an example.
29. (a) List the salient features of packaging and labelling regulations of pre packed food.
(b) How is an audit conducted? Explain the steps involved.
30. Explain in detail the need, advantages and types of IPR.
