

STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI – 86
(For candidates admitted from the academic year 2023 – 2024)

B.VOC DEGREE EXAMINATION, APRIL 2026
B.VOC FOOD PROCESSING AND QUALITY CONTROL
SIXTH SEMESTER

COURSE : MAJOR CORE
SUBJECT CODE : 23VF/VM/FQ66
PAPER : FOOD QUALITY ASSURANCE
TIME : 3 HOURS

MAX. MARKS: 100

SECTION A				
Q. No.	Answer ALL questions:	(10 x 2 = 20)	CO	KL
1.	Define quality in food industry.		1	1
2.	List any four quality attributes of food.		1	1
3.	What is meant by Quality Control (QC)?		1	1
4.	Define Quality Assurance (QA).		1	1
5.	What is Total Quality Management (TQM)?		1	1
6.	Expand ISO.		1	1
7.	What is accreditation?		1	1
8.	What is a quality audit?		1	1
9.	What is ISO 22000?		1	1
10.	Expand FoSTAC.		1	1
SECTION B				
Q. No.	Answer ALL questions :	(8 x 5 = 40)	CO	KL
11.	A) Explain the importance and functions of Quality Control in the food industry. (OR) B) Differentiate between Quality Control and Quality Assurance.		2	2
12.	A) Explain the components of Total Quality Management (TQM). (OR) B) Describe the need and procedure for accreditation in food industries.		2	2
13.	A) Explain the different types of quality audits. (OR) B) Discuss the role of national and international standards in food quality assurance.		2	2
14.	A) Explain the significance of ISO 9000 in quality management. (OR) B) Describe the objectives of ISO 22000 (FSMS).		2	2
15.	A) Apply quality control measures for raw material inspection in a food processing unit. (OR) B) Demonstrate how TQM principles can be applied in a food manufacturing company.		3	3

16.	A) Apply the steps involved in conducting an internal quality audit in a food industry. (OR) B) Illustrate how ISO 22000 can be implemented in a food processing plant.	3	3
17.	A) Apply Six Sigma concept to reduce defects in a packaged food product. (OR) B) Show how accreditation benefits a food testing laboratory.	3	3
18.	A) Apply preventive measures to maintain hygiene in food processing equipment. (OR) B) Demonstrate how a quality manager ensures compliance with food safety regulations.	3	3
SECTION C			
Q. No.	Answer any TWO questions: (2 x 10 = 20)	CO	KL
19.	Explain the impact of TQM tools in improving productivity and reducing defects in food industries.	4	4
20.	Explain the importance of National bodies like APEDA, MPEDA, spices board, BIS in maintaining food safety.	4	4
21.	Assess the role of quality assurance in raw materials, in-process control and finished products with reference to hygiene and safe handling practices.	4	4
22.	Analyse how environmental monitoring and carbon footprint assessment contribute to sustainable food quality management.	4	4
SECTION D			
Q. No.	Answer any ONE questions: (1 x 20 = 20)	CO	KL
23.	Justify the need for an integrated Food Quality and Safety Management System in the food industry, incorporating quality attributes, TQM tools, accreditation, certifications, and national food safety initiatives.	5	5
24.	Critically appraise the role of regulatory bodies, certification systems, auditing procedures, and environmental monitoring in promoting sustainable and safe food production.	5	5
