Roll No…….. **Total No. of Printed Pages: [01]**
Total No. of Questions: [11]

M.Sc. (Food Sc. & Tech.) (Semester – 3rd)
FOOD STANDARDS AND QUALITY ASSURANCE
Subject Code: MFOT1-364
Paper ID: [21221116]

Time: 03 Hours **Maximum Marks: 60**

Instruction for candidates:

1. Section A is compulsory. It carries 16 marks. It consists of 4 questions of 4 marks each.
2. Section B consist of 4 questions of 8 marks each. The student has to attempt any 3 questions out of it.
3. Section C consist of 3 questions of 10 marks each. The student has to attempt any 2 questions.

Section – A **(4 marks each)**

Q1. Define Quality control. Discuss the role of quality control department.
Q2. What are the principles of food quality assurance?
Q3. Write short notes on:
   a) ISO 9000
   b) ISO 15161
Q4. Discuss the role of GLP in food safety.

Section – B **(8 marks each)**

Q5. Differentiate followings:
   a) Quality control/Quality assurance
   b) GMP/GHP
   c) ISO 14000/ISO 22000
   d) TQM/HACCP
Q6. Define Food Adulteration. Discuss the various adulterants found in food. How we can determine the adulteration of spices?
Q7. Describe the role of FSSAI in up-gradation of the food safety in India.
Q8. Discuss the current challenges to food safety.

Section – C **(10 marks each)**

Q9. Define Sampling. What are the various techniques of sampling? Discuss sampling plan for any food product.
Q10. What is HACCP? Explain various steps of implementation of HACCP in a milk industry.
Q11. Write notes on:
   a) BIS
   b) ISO
   c) AGMARK
   d) CAC