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Total No. of Printed Pages: [01]

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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