

**B. VOC. DEGREE (C.B.C.S.S) EXAMINATION, MARCH 2018**  
**(2015 Admission Regular)**  
**SEMESTER VI - CORE (FOOD PROCESSING TECHNOLOGY)**  
**VFP6S22TB - FOOD QUALITY ASSURANCE**

Time : 3 Hours

Maximum Marks : 80

**Part A**

**I. Answer all questions. Each question carries 1 marks****(6x1=6)**

1. Define sensory threshold.
2. What is the role of certification?
3. What is PFA?
4. What does HACCP deal with in food industry?
5. Write any two quality systems followed in India?
6. What is copyright?

**Part B**

**II. Answer any Seven questions. Each question carries 2 marks****(7x2=14)**

7. Explain the various quality attributes.
8. What is quality evaluation?
9. Explain the common certifications used for milk products.
10. What is the concept of quality management?
11. What is the importance of trace ability?
12. List out the 7 steps of HACCP.
13. What is the objective of TQM?
14. Explain the need for quality manuals
15. Write on trademarks.
16. Write down the commercialization of IPR.

**Part C**

**III. Answer any Five questions. Each question carries 6 marks****(5x6=30)**

17. Write on microbial quality assessment.
18. Write a note on AGMARK and its importance in grading.
19. What are the systems for the assessment of quality control?
20. List out labeling issues.
21. What is hazard analysis?
22. Explain in detail on ISO and its specifications.
23. What the basic sanitary practices to be followed in a food processing industry?
24. What is a patent?

**Part D**

**IV. Answer any Two questions. Each question carries 15 marks****(2x15=30)**

25. Write on Food safety standards act 2006 and domestic regulations.
26. Write on the importance of food safety and quality assurance in food industries with examples.
27. Explain in detail on the use of quality manuals, documentation and audits.
28. Write a note on commercialization of IPR.