

TV206660W

Reg. No :

Name :

B. Voc. DEGREE (C.B.C.S.) EXAMINATION, MARCH 2023
(2020 Admission Regular, 2019, 2018 Admissions Supplementary)
SEMESTER VI - SKILL COURSE (FOOD PROCESSING TECHNOLOGY)
VFPT6S17B18 - FOOD QUALITY ASSURANCE

Time : 3 Hours

Maximum Marks : 80

Part A

I. Answer any Ten questions. Each question carries 2 marks

(10x2=20)

1. Comment on sensory attributes.
2. List the appearance factors.
3. Enumerate the sampling procedures.
4. Comment on advantages of QMS.
5. Define FSSAI.
6. Expand PRPS.
7. Classify hazards.
8. List four personal hygiene practices that you would follow in a food industry.
9. What is the function of Exim policy?
10. Define Personal Hygiene.
11. Comment on role of IPR.
12. What is patent?

Part B

II. Answer any Six questions. Each question carries 5 marks

(6x5=30)

13. Write a short note on hidden attributes of food.
14. Elaborate on the concept of quality.
15. Explain in detail about sampling and its procedure.
16. Elaborate on essential commodities act, 1955.
17. What is a Hazard? Classify hazards in detail with examples.
18. Write a short note on GMP /GHP.
19. Write the difference between quality control and quality assurance.
20. Discuss the core tasks of WIPO and commercialization of IPR.
21. Write a short note on IPR.

Part C

III. Answer any Two questions. Each question carries 15 marks

(2x15=30)

22. Explain in detail about mandatory and voluntary food standards.
23. Discuss the principle of HACCP in detail.
24. Write in detail about food adulteration.
25. Write in detail about sensory attributes.