

TB246511M



Reg. No :.....

Name :.....

**BACHELOR'S DEGREE (C.B.C.S) EXAMINATION, MARCH 2024**  
**2021 ADMISSIONS REGULAR**  
**SEMESTER VI - SKILL (B. VOC -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 food additives.
3. List the essential commodities act.
4. Comment on BIS.
5. Define FSSAI.
6. List out the biological hazards.
7. Classify hazards.
8. Recall on ISO 22000.
9. Expand ISO.
10. Expand GHP.
11. Expand WIPO.
12. Expand IPR

**Part B**

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

**(6x5=30)**

13. Explain in detail the various quality attributes.
14. Explain quality in terms of physical and chemical attribute.
15. Elaborate on essential commodities act, 1955.
16. Explain in detail PFA , FPO and AGMARK.
17. Discuss the history of HACCP.
18. Write in detail about food adulteration and food safety.
19. Discuss the objectives of TQM.
20. Write a short note on copyright.
21. Write a short note on IPR.

**Part C**

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

**(2x15=30)**

22. Give an account on mandatory and voluntary food standards.
23. Explain in detail about GMP and GHP.
24. Write in detail about TQM and its principle in an industry.
25. Explain the need for IPR and discuss the types of IPR.

