

BACHELOR'S DEGREE (C.B.C.S) EXAMINATION, MARCH 2025
2018, 2019, 2020, 2021 ADMISSIONS SUPPLEMENTARY
B.VOC SEMESTER VI - SKILL (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. Define flavor.
2. List the appearance factors.
3. Comment on purpose of QMS.
4. Expand MMPO.
5. What is Food Safety and Standards Act 2006?
6. List out the biological hazards.
7. Expand HACCP.
8. Expand GAP.
9. Define EXIM policy.
10. Expand ISO.
11. Expand IPR
12. State the duration period of patent and copyright.

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. What is the role of sensory evaluation in the assessment of quality of food?
15. Explain the international food standards.
16. Elaborate on essential commodities act, 1955.
17. Discuss the history of HACCP.
18. Explain the following terms a) GMP b)GHP C)GLP d) GAP.
19. Write the difference between quality control and quality assurance.
20. Explain in detail the GI tag on foods.
21. Explain the terms a) copyright b) patent c) trademark.

Part C

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

22. Write the objectives , Importance and functions of quality control.
23. Explain in detail the application of HACCP in a fruit processing industry with flowchart.
24. Write in detail about TQM and its principle in an industry.
25. Explain the need for IPR and discuss the types of IPR.