

KERALA AGRICULTURAL UNIVERSITY

B.Tech. Food Engg. 20124 Admission

Vth Semester Final Examination-February - 2017

Cat. No: Fdsc. 3104

Title: Food Safety and Quality Management (1+1)

Marks: 50

Time : 2 hours

I. Fill up the blanks/Define :

(10 x 1=10)

1. Favism is caused by eating -----
2. Color can be quantified by the instrument -----
3. Monadic test is otherwise called -----
4. PDCA cycle is known as -----
5. Aflatoxin is an example for ----- hazard.
6. FAO is located at -----
7. Sensation perceived by tongue -----
8. ISO 14000 is related with -----
9. Define food additive.
10. What is the importance of consistency in a food?

II. Write short notes/answers on ANY FIVE:

(5x 2=10)

1. Write the general principles associated with the quality control of food.
2. Explain the causes and effects of food toxin.
3. Explain how food additives improve the quality of food.
4. List the difference between CP and CCP.
5. Mention the types of standards.
6. Write a note on organic food production.
7. Write a note on consumer perception of food safety.

III Write answers on ANY FIVE:

(5 x 4=20)

1. Explain the AGMARK standards in grading of agricultural produce.
2. Explain the relationship between quality systems and traceability in food chains.
3. Explain the principles of enterprise risk management.
4. Explain the principles of ISO.
5. Explain the quality management activities with respect to food safety.
6. Explain the concept of quality assurance system.
7. Explain the role of Codex in food safety.

IV. Write essay on any ONE

(1 x 10=10)

1. Draw a HACCP plan for fruit processing plant.
2. Explain organic food production and role of organic food processing industries in maintaining food safety.
