Fdsc.3104

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KERALA AGRICULTURAL UNIVERSITY

B.Tech.(Food Engg.) 2015 Admission

V Semester Final Examination-January-2018

Food Safety and Quality Management (1+1)

Marks:50

(1x10=10)

Time: 2 hours Fill in the blanks: I (10x1=10)ISO-----is the most appropriate model for food industry. 1 The significant increase in export of milk products from the country became possible 2 after ---- agreement. An integrated organizational approach in delighting consumer satisfaction and 3 committed to continuous improvement is -----The basic law that protects the common consumer against the supply of adulterated food 4 In food quality control the type of approach manner, in which it is possible to provide 5 detail specifications for a wide range of food products is Current approaches to food safety control are based on the concept of-----6 The concept and practice of HACCP was first developed by-----company with cooperation of NASA. The analysis of investigations intended to disclose, identify, estimate and calculate the risks of all factors associated with processing and manufacture of given product is-----The processing determinants for which loss of control would result in an unacceptable food quality risks is-----Prevention of spread of diseases on account of international movement of plants and animals and their products is done through -----agreement II Write Short notes on ANY FIVE of the following (5x2=10)1 Different types of Hazards 2 Traceability requirement 3 Kaizen List out main international standards 4 Structure of risk analysis 5 Different elements of TQM 6 Different steps in quality monitoring. 7 Answer ANY FIVE of the following Ш (5x4=20)List out common CCPs for biological hazards. 1 Why are food standards required? 2 Write the seven principles of HACCP. 3 Write about main provisions of PFA. 4 Distinguish between quality Control and quality Assurance 5 Brief note on Salient features of ISO. 6 7 Basic characteristics of traceability systems

Discuss in detail about Quality Assurance programmes. 1

Write an essay on ANY ONE of the following

Furnish a detailed account on implementation of Good Manufacturing Practices. 2.
