BV (Sem-2/CBCS) FPT VC1

2024

FOOD PROCESSING TECHNOLOGY

Paper : FPT-VC-2016 (Food Quality Regulation and Maintenance)

Full Marks : 60

Time : Three hours

The figures in the margin indicate full marks for the questions.

- 1 Answer the following :
 - What is the primary purpose of food quality regulation? (a)
 - (b) What is a record ?
 - What is a checklist? (c)
 - (d) Define quality.
 - Give an example of food allergen. (e) 0
 - Name one international organization responsible for setting food safety
 - (g) What is the full form of GMP?
- Answer the following questions: 2.
 - *(a)* ISO
 - (b) AGMARK
 - (c) TQM
 - (d) FSSAI

Answer any three of the following questions: 3.

What is a hazard? Explain the different types of hazard with proper (a) example.

Describe the significance of food labeling in ensuring consumer awareness (b)and protection.

(c)Write short note on audit.

What is meant by quality control? Differentiate between quality control and (d)quality assurance? (2+3)

Explain briefly the different functions of quality control. (e)

1×7=7

 $2 \times 4 = 8$

5×3=15

4.

Answer any three of the following questions :

(a) What are the key objectives of BIS in the context of food quality and safety standards in India? Discuss the process of setting standards and their enforcement mechanisms.

 $10 \times 3 = 30$

(3+7)

- (b) What is meant by sensory analysis? Evaluate the significance of sensory quality evaluation in food product development and quality assurance. Discuss one common method used for sensory evaluation of food. (2+4+4)
- (c) Explain the principles of Hazard Analysis Critical Control Points (HACCP) and its application in ensuring food safety and quality.
- (d) What is SOP? Write the importance of SOP in a food industry. Explain the procedures outlined in the SOP for handling and disposition of nonconforming raw materials, including documentation, communication with suppliers and corrective actions. (1+2+7)
- (e) e. Discuss the mandatory labeling requirements set by FSSAI and their implications for food manufacturers.