

Roll No.....

B.Tech Food Technology Semester VII Examination, 2023

Paper Title: Food Safety and Quality Management

Paper Code: BFTC – 703

Set - 1

2023
File,

Maximum Marks: 75

Time Allotted: 3 hours

Attempt all questions. Marks are mentioned against each question.

Section A

1. Specify the correct answer

(1x5=5)

- a) Which of the following is the Administrative Ministry for the implementation of Food Safety Standards in India?
(i) Ministry Of Consumer Affairs, Food and Public Distribution
(ii) MoHFW
(iii) MoHA
(iv) MoFPI
- b) The two parent organizations of Codex Alimentarius Commission are
(i) FAO & WHO (ii) UNESCO & FAO
(iii) FSSAI & WHO (iv) None of these
- c) Which type of hazard are agrochemical residues?
(i) Biological (ii) Chemical
(iii) Physical (iv) None of these
- d) _____ are specific methods which, when applied to agriculture, create food for consumers or further processing that is safe and wholesome.
(i) Good Manufacturing Practices (ii) Good Agricultural Practices
(iii) Good Lab Practices (iv) All the above
- e) The Food Safety and Standards (Prohibition and Restriction on Sales) Regulations, 2011 has prescribed mandatory certification under the BIS Act for which of the following products
(i) Infant Formula (ii) Packaged drinking water
(iii) Milk Powder (iv) All of these

Fill in the blanks

(1x5=5)

- f) _____ is the ability of a microorganism bacteria, viruses, parasites to resist the effects of medication that once could successfully treat the microbe. (1)
- (g) _____ is the full form of QCI. (1)
- (h) _____ and _____ are the full forms of SPS and TBT. (1)
- (i) ISO stands for _____. (1)
- (j) Ochratoxin is a _____ type of hazard. (1)

State true or false**(1x5=5)**

- (k) Ministry of Environment, Forest and Climate Changes is responsible for Approval and import of Genetically Modified foods.
- (l) GMPs include programmes such as facilities/grounds, equipments/utensils, pest control, receiving and storage, process control, product recall and personnel training.
- (m) Schedule 4 introduces the concept of FSMS based on implementation of Good Manufacturing Practices (GMP) and Good Hygiene Practices (GHP) by food businesses.
- (n) Risk = Likelihood x Severity
- (o) ISO 19011 gives the Guidelines for Auditing Management Systems

Section B**Answer any three of the following****(10 x 3 = 30 marks)**

Q.2 What is Total Quality Management?

Q.3 What is shellfish poisoning? Discuss its types, symptoms and methods to prevent it.

Q.4 What is mandatory and voluntary certification in food production?

Q.5 What is NABL? What are its mandates? How is it relevant to food safety?

Q.6 Discuss in detail Good Storage Practices/Good Transportation Practices and its requirements.

Section C**Answer any two of the following****(15 x 2 = 30 marks)**

Q.7 Discuss the following: FSSAI, its role, functions and initiatives.

Q.8 What is HACCP? What are its principles? How will you implement a HACCP plan in your food processing unit?

Q.9 What is an audit? What are the types of audits? Discuss the role of auditing in implementation of food safety.

X

CO Mapping

Set 1

	Section A	Section B	Section C
Q1a-e	CO 4,5,1,3,4		
f-j	CO 2,4,4,5,1		
k-o	CO 4,4,5,2,4		
Q2-6		CO 4,2,4,5,5	
Q7-9			CO 4,5,5