



Department of Food Technology
School of Interdisciplinary Sciences and Technology
Jamia Hamdard, New Delhi-110062
END SEM EXAMINATION
Jan 2023, M.Tech. 2nd SEM

Roll No.....

2022
2nd Sem

Paper Title: Food Safety and Quality Management; Paper Code: MFTC-203

Time: 3 hr

Max Marks: 60

Note: Write to the point. Before answering make sure you have mentioned the Question No. & Section Important: At the END, mention how many questions from each section you have attempted.

Section-A (Attempt all)

1×15 = 15 Marks

Q. no.	Question	Marks	BTL	Mapping
1.	Give full form of CIE_____.	(1)	1	PEO:2/CO:1
2.	Hedonic rating test is a scale used for _____ evaluation.	(1)	1	PEO:1,2,3 /CO:1,2
3.	Hedonic test is a _____ point scale.	(1)	1	PEO:1,2,3 /CO:1,2
4.	Ames test is used for _____.	(1)	1	PEO:3,4/CO:3,4
5.	Botulinum toxin is produced by _____.	(1)	1	PEO:3,4/CO:3,4
6.	LD50 stands for _____.	(1)	2	PEO:2,3/CO:3,4
	Shellfish poisoning is caused by _____.	(1)	1	PEO:2/CO:3,4
8.	Codex Alimentarius Commission was established in _____	(1)	1	PEO:1,4,5/CO:5,6
9.	FSSAI was established in _____.	(1)	1	PEO:1,4,5/CO:5,6
10.	Bureau of Indian Standards works under aegis of Ministry of _____	(1)	1	PEO:3,4/CO:5,6
11.	Give full form of FSANZ_____.	(1)	1	PEO:3,4/CO:5,6
12.	GMP is a part of quality system covering the manufacture and testing of active ingredients, and finished product. (True/ False)	(1)	2	PEO:1,2,5/CO:5,6
13.	Sources of biological hazards include_____.	(1)	2	PEO:1,2,5/CO:4,5,6
14.	Give full form of GLP_____.	(1)	1	PEO:1,2,5/CO:5,6
15.	ISO 22000 is also known as _____.	(1)	1	PEO:1,2 /CO:4,5,6

Section B (Attempt any 2)

2×10 = 20 Marks

Q. no.	Question	BTL	Mapping
15.	Describe the image processing techniques for food quality evaluation.	6	PO: /CO:1,2
17.	What are food toxicants and enlist factors affecting toxicity of compounds?	5	PO: /CO:3,4
18.	Write in detail about the Codex Alimentarius.	5	PO: /CO:4,5
19.	Elaborate HACCP plan and its steps. And write about its applications in food industry.	6	PO: /CO:4,5,6

Section C (Attempt any 5)

5×5 = 25 Marks

Q. no.	Question	BTL	Mapping
20(a).	What are the different tests for sensory evaluation?	3	PO:1,3/CO:1,2
20(b).	What is CIE color system?		
21(a).	Describe the following (a) GLP (b) GAP	4	PO:2,3/CO:3,5,6
21(b).	Define ISO & describe the ISO 9000 family.		
22(a).	Describe food safety surveillance system in detail.	3	PO:2,3/CO:5,6
22(b).	Write in brief about BIS and its salient features.		
23(a).	Write in detail about FSS act and its salient features.	4	PO:1,2/CO:5,6
23(b).	Explain different types of food safety hazards with examples.		
24(a).	Write a short note about Good manufacturing practices.	3	PO:1,2,3/CO:4,5
24(b).	Describe in brief the quality management system and quality assurance system.		