



QP CODE: 25020835



Reg No :

Name :

**B.Sc DEGREE (CBCS) REGULAR / REAPPEARANCE / MERCY CHANCE
EXAMINATIONS, FEBRUARY 2025**

Sixth Semester

B.Sc Food Technology & Quality Assurance

CORE COURSE - FQ6CRT01 - FOOD SAFETY AND QUALITY ASSURANCE

2017 Admission Onwards

974BE6BD

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. Define Quality Control.
2. Define Standard Sanitary Operation Procedures.
3. Safety features in food laboratory.
4. Control of physical hazards.
5. Define chemical hazards.
6. Uses of fertilizers.
7. Clostridium perfringens.
8. Aspergillus nomius.
9. Basic principles of HACCP.
10. What are the advantages of Rapid Moisture Analyzer Technology?
11. Mention uses of Histogram.
12. Define Sampling.

(10×2=20)

Part B

*Answer any **six** questions.*

*Each question carries **5** marks.*

13. Explain in detail about principles of TQM.





14. What do you understand by the term ' Good Manufacturing Practices'?
15. Name sources of physical hazards and their injury potential.
16. Write short note on (1) Protease inhibitors (2) Gossipol (3) Food Allergens in foods.
17. What are chemical preservatives? Give any two examples?
18. Give an account of Staphylococcus aureus food poisoning.
19. Comment on diseases , sources , symptoms of Escherichia coli poisoning.
20. Write a brief note on BIS and AGMARK.
21. How can you utilize microbiological test for Quality Assessment?

(6×5=30)

Part C

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. What are the major types of food additives used in food industry? Mention their applications.
23. What are microbial hazards? Discuss in detail about food infection and food intoxication?
24. Write an essay on food Safety and Standards Act of India, 2006.
25. Write briefly about the common adulterants found in different foods.

(2×15=30)

