



QP CODE: 25021671



25021671

Reg No :

Name :

B.VOC DEGREE REGULAR/REAPPEARANCE EXAMINATIONS, MARCH 2025

Sixth Semester

B.Voc Food Technology and Analysis

BOVG602 - FOOD SAFETY MANAGEMENT SYSTEMS

2018 Admission Onwards

4CADBCA9

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

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

1. Mention the hand washing steps.
2. Write on SPI's.
3. Write on the cleaning steps for utensils.
4. Describe a HACCP team.
5. Write the features of management review.
6. Write the significance if ISO 14000 standard.
7. Define audit.
8. Describe OPRP's.
9. Write on internal audits according to ISO22000.
10. Write any four fundamental requirements in BRC.
11. Write the importance of IFS.
12. Write on different SQF Codes.

(10×2=20)

Part B

*Answer any **six** questions.*

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

13. Explain hygienic layout of food industry.





14. How to classify waste and describe its management?
15. Define the terms 1. Hazard analysis 2. Critical control point 3. Critical Limit 4. HACCP 5. Validation.
16. Explain a HACCP plan.
17. Write a note on International Organization for Standardization.
18. Define the terms 1. Environment 2. Environmental Management System 3. Environmental Impact 4. Environmental Policy 5. Prevention of pollution.
19. Explain the major points to consider while preparing Food Safety Policy in ISO 22000.
20. Differentiate between interlaboratory comparison and intralaboratory comparison.
21. Explain in brief about USFDA.

(6×5=30)

Part C

*Answer any **two** questions.*

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

22. Describe the Pre-requisite programmes for HACCP.
23. Discuss on the facilities needed for a food industry.
24. Explain various hazards and its management associated with HACCP.
25. What are the benefits & Application of ISO/IEC 17025? How to ensure the validity of a test result. What are the requirements to be followed while reporting result of a food analysis?

(2×15=30)

