



QP CODE: 24001077



24001077

Reg No : .....

Name : .....

**B.Sc DEGREE (CBCS) REGULAR / REAPPEARANCE EXAMINATIONS, MARCH 2024**

**Sixth Semester**

B.Sc. Food Technology and Quality Assurance

**CORE COURSE - FQ6CRT01 - FOOD SAFETY AND QUALITY ASSURANCE**

2017 Admission Onwards

9F90193D

Time: 3 Hours

Max. Marks : 80

**Part A**

*Answer any **ten** questions.*

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

1. What is TQM?
2. Pre-operational SSOPs.
3. Duties of supervisors in a food laboratory.
4. Define Food Safety.
5. Blue baby syndrome.
6. Food colorants.
7. Symptoms of Botulism.
8. Symptoms of E coli poisoning.
9. Define CCP.
10. Test for Escherichia coli.
11. Statistical process control.
12. Comment on Sampling for Variables.

(10×2=20)

**Part B**

*Answer any **six** questions.*

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

13. Give a note on ISO 22000 FSMS.





14. Current Good Manufacturing Practices (GMP).
15. Define physical hazards? What are the control methods?
16. Write a brief note on naturally occurring toxicants in foods.
17. Add a note on glycosides in foods.
18. Comment on diseases, sources, symptoms of Staphylococcus aureus food poisoning.
19. Give an account of Sources, diseases and symptoms and prevention and control of Sterigmatocystin.
20. Describe the role of AGMARK in grading food commodities of India.
21. What are the methods used for ash analysis of a food product?

(6×5=30)

### Part C

*Answer any **two** questions.*

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

22. Describe in detail about class I and class 2 preservatives.
23. What are microbial hazards? Discuss in detail about sources, symptoms and preventive measures of salmonellosis, listeriosis and shigellosis.
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)

