



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

Fourth Semester

B.Sc Food Science & Quality Control Model III

Core Course - FS4CRT13 - FOOD SAFETY & QUALITY ASSURANCE

2017 Admission Onwards

4517383D

Time: 3 Hours Max. Marks: 80

Part A

Answer any **ten** questions.

Each question carries **2** marks.

- Define hazards.
- 2. List down Some physical hazards.
- Check the factors affecting food safety.
- "Quality control is doing things right "Illustrate.
- 5. Analyse the importanace of quality control in food industry.
- 6. Write down nature of TQC.
- 7. Explain in process specifications.
- 8. Explain external quality control activities.
- 9 Write down the importance of inspection before shipment.
- 10. Explain certification.
- 11. Explain ISO.
- 12. Explain testing laboratories.

 $(10 \times 2 = 20)$

Part B

Answer any **six** questions.

Each question carries 5 marks.



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- 13. Describe quality control as an inspection function.
- 14. Evaluate concepts of quality and quality control.
- 15. Make a short note on the need of SQC and control chart.
- 16. Explain voluntary standards.
- 17. Describe the functions of FSSAI.
- 18. Explain packaging and labelling standards.
- 19. Describe quality control circles.
- 20. Explain in detail about TQM and its principles.
- 21. Explain quality marks.

 $(6 \times 5 = 30)$

Part C

Answer any two questions.

Each question carries 15 marks.

- 22. Explain in detail about food safety and food safety management systems India.
- 23. Explain quality developement cycle with an appropriate example of food product and food industry.
- 24. Explain in detail about compulsary and voluntary standards.
- 25. Explain ISO.

 $(2 \times 15 = 30)$

