

BV (2/CBCS) FPM/FPT-VC-2016/23

2 0 2 3

**FOOD PROCESSING AND QUALITY
MANAGEMENT/FOOD PROCESSING
TECHNOLOGY**

QP : Plant Baker

Paper : FPM/FPT-VC-2016

(Food Quality Regulation and Maintenance)

Full Marks : 60

Time : 3 hours

*The figures in the margin indicate full marks
for the questions*

1. Answer the following as directed : 1×7=7

(a) Write the full form of ISO.

(b) FIFO is

(i) First insert final out

(ii) First input first output

(iii) First in first out

(iv) All of the above

(Choose the correct answer)

A23/512

(Turn Over)

(2)

(c) Traceability of goods done with the help of

(i) numbering the products

(ii) batch code

(iii) bar code system and batch code records

(iv) document record

(Choose the correct answer)

(d) Recall procedure applied for

(i) product manufacturing

(ii) raw material intake

(iii) finished products with safety issues

(iv) quality check

(Choose the correct answer)

(e) CCP helps to control

(i) hazard risk

(ii) new product development

(iii) quality checklist

(iv) quality assurance

(Choose the correct answer)

(f) CAPA stands for _____

(Fill in the blank)

A23/512

(Continued)

(g) Which of the following is a prerequisite program?

(i) Validation

(ii) GMP

(iii) Codex

(iv) FSSAI

(Choose the correct answer)

2. Answer the following very short-answer type questions : $2 \times 4 = 8$

(a) What are the main objectives of Codex Alimentarius Commission?

(b) Write the full form of SPS and TBT.

(c) What are mandatory and voluntary requirements? Give examples.

(d) Write the differences between quality control and quality assurance.

3. Write short notes on any *three* of the following : $5 \times 3 = 15$

(a) SOP

(b) 5S

(c) GMP

(d) BIS

(e) PFA

(4)

4. Answer any *three* of the following essay-type questions : 10×3=30

- (a) List the different methods used for sensory evaluation of food products. Explain any three of them.
- (b) What are the major duties and functions of food authority? What are the functions of food analysts? What are the provisions for sampling and analysis by the food analyst? Write about the different penalties and offences under the Food Safety and Standard Act, 2006.
- (c) Write the seven principles of HACCP. What are the main benefits of HACCP?
- (d) Define audit. Write the differences between internal audit and external audit. List five principles of auditing.
- (e) Write notes on the following :
 - (i) ISO 22000
 - (ii) FPO
