

**SHRIMATHI DEVKUNVAR NANALAL BHATT VAISHNAV COLLEGE FOR WOMEN
(AUTONOMOUS)**

**(Affiliated to the University of Madras and Re-accredited with 'A+' Grade by NAAC)
Chromepet, Chennai — 600 044.**

M.Sc. - END SEMESTER EXAMINATIONS APRIL - 2022

SEMESTER - IV

20PNDET4005 - Food Safety And Quality Control

Total Duration : 3 Hrs.

Total Marks : 60

Section A

Answer any **SIX** questions ($6 \times 5 = 30$ Marks)

1. Emphasize importance of food safety quality control.
2. Bring out the importance of personal hygiene of food handlers.
3. What is meant by risk assessment and risk management?
4. What is food testing? Discuss the chemical tests that can be done on finished products.
5. Write the salient features of CODEX Alimentarius.
6. Enumerate the principles and uses of HACCP.
7. Give the classification of pest and write the preventive measures.
8. Outline the basic food safety principles.

Section B

Part A

Answer any **TWO** questions ($2 \times 10 = 20$ Marks)

9. Explain Food quality management in detail.
10. Elaborate on Structure and plan of Food Safety Management System.
11. Explain physical, chemical and biological hazards.
12. Give an account of the responsibilities and regulations of USFDA.

Part B

Compulsory question ($1 \times 10 = 10$ Marks)

13. Explain the need for Quality Control Programmes and write the duties and responsibilities of Food Safety Controller
