20PNDET4005

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. FSND - END SEMESTER EXAMINATIONS APRIL - 2024 SEMESTER - IV

20PNDET4005 - Food Safety and Quality Control

Total Duration: 2 Hrs. 30 Mins. Total Marks: 60

Section B

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

- 1. State the significance of quality control programme in food industries.
- 2. Explain the role of BIS in food safety.
- 3. Solve the adulteration tests for cereals.
- 4. Illustrate the control of food hazards.
- 5. Describe briefly about food hygiene programme.
- 6. Relate the role of WHO in food safety.
- 7. Illustrate the tests done to find out the adulteration in milk.
- 8. Examine the duties and responsibilities of a food quality controller.

Section C

- I Answer any **TWO** questions $(2 \times 10 = 20 \text{ Marks})$
- 9. Explain the significance of product and process control in food industry.
- 10. Apply the concepts of FSMS in controlling food quality
- 11. Determine the role of FSSAI in promoting food safety.
- 12. Assess the types of food adulteration with examples.

II - Compulsory question $(1 \times 10 = 10 \text{ Marks})$

13. Appraise the role of HACCP in promoting food quality and safety.
