

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 - NOV'2024

SEMESTER - IV

20PNDET4005 - Food Safety and Quality Control

Total Duration : 2 Hrs. 30 Mins.

Total Marks : 60

Section B

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

1. Explain the factors affecting food safety.
2. Describe the food adulterants and their nature.
3. Compute the importance of personal hygiene in food handlers.
4. Explain the different types of hazards in brief.
5. Differentiate between risk analysis and risk management.
6. Discuss the duties and responsibilities of a food safety controller.
7. Describe the need and importance of food laws and standards.
8. Determine the purchase specifications and process control.

Section C

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

9. Explain the importance of safety in food industries with examples.
10. Illustrate the different methods of detecting the food adulterants.
11. Prepare a structure and plan for food safety management system(FSMS).
12. Relate HACCP with special emphasis on principles and uses.

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

13. Infer the international standards and organizations for food quality and safety.
