



22102781

QP CODE: 22102781

Reg No :

Name :

B.Sc DEGREE (CBCS) REGULAR EXAMINATIONS, AUGUST 2022

Fourth Semester

B.Sc Food Science & Quality Control Model III

Core Course - FS4CRT13 - FOOD SAFETY & QUALITY ASSURANCE

2020 Admission Only

C80D9087

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. Comment on importance of keeping food safety in food industries.
2. Mention biological hazards.
3. Write down food poisoning.
4. Design quality in different perspectives.
5. Analyse the importance of quality control in food industry.
6. Define quality control.
7. Distinguish between corrective action and preventive action.
8. Explain external quality control activities.
9. Write down the importance of inspection before shipment.
10. Explain quality marks.
11. Explain ISO.
12. Explain types of testing laboratories.

(10×2=20)

Part B

*Answer any **six** questions.*

*Each question carries **5** marks.*

13. Explain the factors affecting food safety.





14. Find the disadvantages of inspection as quality control activity.
15. Make a short note on the need of SQC and control chart.
16. Discuss the importance and the types of standards.
17. Explain on the different standards of ISO.
18. Discuss on the Offences and Penalties in FSSA.
19. Explain cause and effect diagram and pareto analysis.
20. Discuss the importance of Quality control circles in food industry.
21. Write down a short note on ISI quality marks.

(6×5=30)

Part C

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Explain in detail about quality and quality control concepts.
23. Describe Total Quality Control .Mention advantages and role of management in TQC.
24. Explain voluntary and compulsory standards.
25. Discuss important food packaging and labelling act.

(2×15=30)

