



QP CODE: 24020924

Reg No : .....

Name : .....

**B.Sc DEGREE (CBCS) REGULAR EXAMINATIONS, APRIL 2024**

**Fourth Semester**

B.Sc Food Science & Quality Control Model III

**Core Course - FS4CRT13 - FOOD SAFETY & QUALITY ASSURANCE**

2017 Admission Onwards

3BE27D9A

Time: 3 Hours

Max. Marks : 80

**Part A**

*Answer any **ten** questions.*

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

1. Mention some food safety management systems.
2. Mention chemical hazards.
3. Discuss the role of "prevention" in quality control.
4. "Quality control is doing things right" Illustrate.
5. Analyse the importance of quality control in food industry.
6. Define TQC.
7. Evaluate the need of HACCP systems in food industries.
8. Explain external quality control activities.
9. Write down a short note export promotion council.
10. Explain certification.
11. Explain quality marks.
12. Explain ISO.

(10×2=20)

**Part B**

*Answer any **six** questions.*

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

13. Explain the factors affecting food safety.





14. Describe quality consumer's point of view.
15. Develop a report on process control and control chart.
16. Explain on the different standards of ISO..
17. Explain on the organizational structure of FSSAI.
18. Explain packaging and labelling standards.
19. Describe problem solving technique commonly used for improving quality.
20. Describe quality control circles.
21. Write a short note on testing laboratories.

(6×5=30)

### **Part C**

*Answer any **two** questions.*

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

22. Explain Food hazards and types of hazards.
23. Explain in detail about statistical quality control, control chart and advantages of SQC.
24. Explain different types of specifications and explain the development of specifications with its steps by a sample case.
25. Explain specifications and types of specifications.

(2×15=30)

