



QP CODE: 22000349



Reg No :

Name :

MSc DEGREE (CSS) EXAMINATION , JANUARY 2022

Second Semester

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

CORE - FQ010205 - FOOD QUALITY ASSURANCE AND MANAGEMENT

2019 Admission Onwards

21CF885E

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

Weight 1 each.

1. Define Quality Control.
2. Functions of Quality assurance.
3. Paralytic shell fish poisoning.
4. Give 4 examples of beneficial microorganisms used in food industry.
5. Mention the supporting services in a food industry.
6. List down the documents to be maintained during raw material receiving.
7. Who is an External customer.
8. Write a note on Quality By Design.
9. Define flow chart.
10. Chemical Oxygen Demand.

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

Weight 2 each.

11. Explain the sensory quality assessment of meat.
12. Explain the possibility of cyanide toxicity from eating certain vegetables.
13. Write a short note on fungal toxins.
14. Summarize the preventive methods of the contamination of food by designing a food plant layout.





15. Explain the routes of cross contamination.
16. Write a note on International Organisation for Standardisation.
17. Describe cause and effect diagram for SPC in a food industry
18. How organic manure is prepared from solid waste.

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

*Weight **5** each.*

19. Describe the different types of food contaminants & the preventive measures to be taken in order to reduce food contamination.
20. Illustrate corrective and preventive maintenance system to be followed in a food industry with its advantages & disadvantages.
21. Explain the significance of QMS and EMS in a food industry.
22. Explain ISO 22000 Food Safety Management System in detail.

(2×5=10 weightage)

