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Reg. No.....

Name.....

M.Sc. DEGREE (C.S.S.) EXAMINATION, MAY 2020

Fourth Semester

Faculty of Science

Branch : Food Technology and Quality Assurance/Food Science and Technology/
Food Science and Quality Control

FT4 MP E719—FOOD QUALITY ASSURANCE AND MANAGEMENT

(2012 Admission onwards)

Time : Three Hours

Maximum Weight : 30

Part A (Short Answer Type Questions)

*Answer any **five** questions out of the following.*

Each question carries a weight of 1.

1. What is an antibiotic residue ?
2. Name two plant toxins.
3. Define biological hazards.
4. List the characteristics of spore forming bacteria.
5. List the tools used to ensure Food Quality Management.
6. Define Sensory Evaluation.
7. Comment on GHP.
8. What is Bacterial Food Poisoning ?

(5 × 1 = 5)

Part B (Short Essay Type Questions)

*Answer any **five** questions out of the following.*

Weight 2 each.

9. Mention the basic requirements of good sampling methods.
10. List the functions taken up under Quality Assurance System.
11. Write about the classification of different hazards.

Turn over





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12. Write a note on microbial contaminants.
13. What are pre-requisites of Sampling ?
14. Explain Lagooning.
15. Define Benchmarking.
16. What are features of BIS ?

(5 × 2 = 10)

Part C (Essay Type Questions)

*Answer any **three** questions out of the following.
5 weight each.*

17. Write on different methods for sampling foods.
18. Describe the microbial activities in Food Constituents.
19. Report on the food chain starting from milk to different fermented dairy products.
20. Write about the different methods administered to ascertain Food Quality.
21. What are the criteria for Customer Satisfaction ?
22. Write about naturally occurring toxicants in foods.

(3 × 5 = 15)

