

QP CODE: 24018738



Reg No :

Name :

MSc DEGREE (CSS) EXAMINATION , APRIL 2024

Second Semester

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

CORE - FQ010205 - FOOD QUALITY ASSURANCE AND MANAGEMENT

2019 Admission Onwards

B4589B73

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

*Weight **1** each.*

1. Homogenization
2. Quality control Circles.
3. What are food additives?
4. Define Aflatoxin.
5. Identify the factors affecting the site selection of a food plant.
6. How can you classify waste.
7. List down the tools and techniques to evaluate TQM.
8. Write a note in ISO 9001 standards.
9. Write a note on USFDA regulations.
10. BOD.

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

*Weight **2** each.*

11. Explain about the quality attributes of fruits & vegetables.
12. Describe the metal contaminants in processed food.
13. Explain how biological hazard cause disease.
14. Demonstrate the effective cleaning methods of a food processing equipment by its design.





15. Explain an ideal waste disposal system in food industry.
16. How can we achieve continuous process improvement in TQM?
17. Explain ISO 14000 EMS standard.
18. Demonstrate the working of biogas plant.

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

Weight 5 each.

19. Differentiate between endogenous toxins & naturally occurring toxins
20. Explain the routes of cross contamination and different methods employed for the prevention of cross contamination in food industry.
21. Describe the Statistical Process Control tools for improving quality in food industry.
22. Explain in detail about different hazards associated with food and how they can be prevented.

(2×5=10 weightage)

