

B.Sc (Hons) FNS Semester-4 Examination**FNS 224****Food Standards & Quality Control****Time : 2-30 Hours]****April-2024****[Max. Marks : 70**

Instructions: Illustrate your answers with neat diagrams wherever necessary.

Q.1 Write the following

- (i) Explain the types of food hazards. (7 Marks)
- (ii) Write in details about intentional adulteration and packaging hazard. (7 Marks)

OR

- (i) What is the importance of food safety in the food processing industry? (7 Marks)
- (ii) Write in details about incidental adulteration and metallic contamination. (7 Marks)

Q.2 Write the following

- (i) Define Food Safety and describe the role of FSSAI in food safety and quality control. (7 Marks)
- (ii) Write a detailed note on prevention of food adulteration act 1954 (7 Marks)

OR

- (i) What are health and Nutrition claims ? Describe label requirement related to macronutrients in solid and liquid foods. (7 Marks)
- (ii) Describe the mandatory packaging declaration as per FSSAI regulations 2018. (7 Marks)

Q.3 Write the following

- (i) What is HACCP? Explain in detail with a suitable example. (7 Marks)
- (ii) What is FSA 2006? Write in detail the key features of it. (7 Marks)

OR

- (i) What is codex Alimentarius commission ? What are its roles in food safety? (7 Marks)
- (ii) Write a detailed note on Indian food safety laws. (7 Marks)

M 201-2

Q. 4 Write the following

- (i) Write a detailed note on: Classification of quality attributes. (7 Marks)
- (ii) In a food manufacturing unit what will be the functions of QC team? (7 Marks)

OR

- (i) Give an overview on quality assessment of RM and Mention the department responsible for the same. (7 Marks)
- (ii) What are the different techniques for the assessment of quality of various food varieties? Provide explanation for any one evaluation technique. (7 Marks)

Q. 5 Attempt any seven out of twelve

(14 Marks)

- (i) How is milk adulterated?
 - (ii) Mustard seeds are generally found adulterated with the seeds of _____
 - (iii) Give an example of metallic contamination.
 - (iv) Jams and sauces are stored in which type of containers and why?
 - (v) Give full forms of: SOP, FIFO, RM and PM.
 - (vi) Note down the responsibilities of QC personnel in food industry.
 - (vii) Give full form and define: QC.
 - (viii) What are the different classes of RM?
 - (ix) What is nutrient comparative claim?
 - (x) What is FSSAI DART?
 - (xi) Describe Roles of Food Inspector?
 - (xii) What is food license?
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