Write the following information in the first page of Answer Script before starting answer

ODD SEMESTER EXAMINATION: 2020-21

Exam ID Number_____

Course_____   Semester_____

Paper Code_____Paper Title_____

Type of Exam: _____   (Regular/Back/Improvement)

__Important Instruction for students:__

1. Student should write objective and descriptive answer on plain white paper.
2. Give page number in each page starting from 1st page.
3. After completion of examination, Scan all pages, convert into a single PDF, rename the file with Class Roll No. (2019MBA15) and upload to the Google classroom as attachment.
4. Exam timing from 10am – 1pm (for morning shift).
5. Question Paper will be uploaded before 10 mins from the schedule time.
6. Additional 20 mins time will be given for scanning and uploading the single PDF file.
7. Student will be marked as ABSENT if failed to upload the PDF answer script due to any reason.

B.Sc. FOOD SCIENCE & TECHNOLOGY
FIFTH SEMESTER
FOOD QUALITY, STANDARDS & REGULATIONS
BFST – 502

Duration : 3 hrs.   **Full Marks : 70**

(**PART-A: Objective**)

Time : 20 min.   **Marks : 20**

Choose the correct answer from the following: *1×20=20*

1. FSMS stands for……………….
   a. Food security and management system
   b. Food Safety and management system
   c. Food Standards and management system
   d. Fruits safety and management system

2. ISO 22000 was established in the year………………
   a. 2007   b. 2005
   c. 2004   d. 2006

3. FSSAI stands for………………
   a. Food security and standard authority of India
   b. Food safety and security authority of India
   c. Food safety and standard authority of India
   d. None of the above

4. FSSAI was established in the year……………
   a. 2007   b. 2005
   c. 2004   d. 2006

5. FSSAI repealed ……………. numbers of laws.
   a. 7   b. 8
   c. 6   d. 5

6. CODEX alimentarious was established in the year…………….
   a. 1962   b. 1992
   c. 1952   d. 1963

7. ISO 50001 is for……………
   a. Risk Management   b. Quality management
   c. Energy Management   d. Country codes

8. Headquarter of AGMARK is in …………….
   a. Nagpur   b. Pune
   c. Guwahati   d. New Delhi

9. BIS headquarter is located in …………..
   - **a.** Pune
   - **b.** Nagpur
   - **c.** New Delhi
   - **d.** Mysore

10. FSSAI is under the ministry of …………………
    - **a.** Directorate Marketing
    - **b.** Food processing industries
    - **c.** Health and Family Welfare
    - **d.** MSMEs

11. FPO stands for
    - **a.** Fruit Production operation
    - **b.** Fruit Product order
    - **c.** Flavour Production Office
    - **d.** Fruit Procurement order

12. Consumer guidance society of India was established in
    - **a.** 1955
    - **b.** 1966
    - **c.** 1988
    - **d.** 1999

13. ISO 9000 standards was first published in the year
    - **a.** 1980
    - **b.** 1987
    - **c.** 1992
    - **d.** 1999

14. Consumer Protection Act was passed in the year of
    - **a.** 1946
    - **b.** 1966
    - **c.** 1986
    - **d.** 2004

15. ISO standards are
    - **a.** Mandatory order
    - **b.** Mandatory regulations
    - **c.** Non Mandatory regulations
    - **d.** Non Mandatory order

16. What is the number of principle of HACCP?
    - **a.** 5
    - **b.** 7
    - **c.** 9
    - **d.** 11

17. This is an adulterant
    - a. Pesticides
    - b. Iron filings in tea
    - c. Urea
    - d. All of the above

18. The full form of PFA is
    - a. Prevention of Food Act
    - b. Protection of Food Act
    - c. Prevention of Food Adulteration
    - d. None of the above is correct

19. Ghee is adulterated with
    - **a.** Vanaspati
    - **b.** Stones
    - **c.** Starch
    - **d.** Khesari dal

20. Black pepper is sometimes adulterated by
    - **a.** Fiber of cotton
    - **b.** Stones
    - **c.** Water
    - **d.** Papaya seeds

-- --- --

$\left(\underline{\textbf{PART-B : Descriptive}}\right)$

Time : 2 hrs. 40 min.   **Marks : 50**

[Answer question no.1 & any four (4) from the rest]

1. Write note on :   **5+5=10**
   a. GMP
   b. Quality management principles

2. What do you understand by adulteration? Write the methods for   **2+8=10**
   detection of common adulterants.

3. **a.** Difference between quality control and quality assurance.   **4+6=10**

   b. Discuss about the hygiene and sanitation in food industry.

4. Define Food labelling? Discuss about nutrition labelling & food   **5+5=10**
   labeling logo.

5. Discuss about BIS and Agmark.   **5+5=10**

6. Enlist all the laws repealed by FSSAI.   **10**

7. What are the steps involved during the implementation of ISO   **10**
   9000?

8. What is objective of having Prerequisite programme for the   **5+5=10**
   HACCP? Enlist principles and steps involved in implementation of
   the HACCP.

= = *** = =