a. Shewhart cycle

c. Both a and b

2022/12

SET

## B.Sc. FOOD SCIENCE & TECHNOLOGY FIFTH SEMESTER FOOD QUALITY STANDARDS AND REGULATIONS BFST-502

[USE OMR SHEET FOR OBJECTIVE PART]

Full Marks: 70 Duration: 3 hrs. (Objective) Time: 30 mins. Marks: 20  $1 \times 20 = 20$ Choose the correct answer from the following: 1. When did FSSAI came into force? a. 2006 b. 2008 d. 2014 c. 2011 2. Coffee is adulterated with..... a. Chalk powder b. Chicory c. Dust d. All of the above 3. Example of Coal tar dyes is...... a. Malachite b. Rhodamine B d. All of the above c. Metanil Yellow 4. FSSAI works under..... b. Ministry of AYUSH a. Ministry of Health and Family Welfare d. Ministry of Commerce c. Directorate Marketing and Inspection 5. MMPO was enacted in the year..... a. 2004 b. 1954 d. 1972 c. 1992 AGMARK was enacted in the year..... b. 1937 a. 1992 c. 1954 d. 2006 7. A total of .....numbers of laws and order are repealed after FSSA Act. b. 8 a. 9 c. 10 d. 6 8. Chairman of FSSAI is ..... b. Rita Teotia a. Arun Singhal c. Pramod Kumar Tiwari d. Shri Rajesh Bhushan 9. CODEX was created by..... b. FAO a. WHO c. Both of a and b d. USFDA PDCA cycle is also called as......

b. Deming cycle

d. None of the above

11.	BIS was enacted by				
	<ul><li>a. Ministry of Health and Family Welfare</li><li>c. Directorate Marketing and Inspection</li></ul>				
12.	A total ofchapters are there under FSSA Act.				
	a. 10 c. 12		14 102		
13.	National CODEX contact point in India is				
	a. FSSAI c. BIS		AGMARK Both a and c		
14.	PFA was enacted in the year				
	a. 1988 c. 1996		1954 1986		
15.	section of FSS Act is regarding appointment of Food Safety Officer.				
	a. 32 c. 12		33 37		
16.					
	<b>a.</b> 1967 <b>c.</b> 1964		1982 1999		
17.					
	a. 10 c. 8		12 11		
18.	number of principles are there in HACCP.				
	a. 10 c. 12	b. d.	7		
19.	GMP stands for	٠			
	<ul><li>a. Grade manufacturing process</li><li>c. Good Manufacturing process</li></ul>		Good manufacturing practice Good manufacturing procedure		
20.	Till date, grade standards foragr under AGMARK Act.				
	<b>a.</b> 231 <b>c.</b> 224		227 224		

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## $\left( \underline{\text{Descriptive}} \right)$

Time: 2 hr. 30 mins.				
[ Answer question no.1 & any four (4) from the rest ]				
1.	What do you mean by HACCP? Write down all the steps involved in HACCP.	1+9=10		
2.	Define TQM. Discuss all the principles of TQM.	1+9=10		
3.	Define CODEX. How Standards are set in CODEX alimentarions? What are the functions of NCCP in India?	1+5+4=10		
4.	What is food adulteration? What are the reasons of practicing adulteration? Explain with some examples.	2+8=10		
5.	Discuss GMP related to: a) Exterior and interior of building b) In cleaning procedure c) Personal hygiene d) GMP equipment	2.5×4=10		
6.	Write short notes on: a) BIS b) AGMARK	5×2=10		
7.	When FSSAI was formed and what are the reasons behind its formation? Discuss its function.	1+2+7=10		
8.	Write a note on food labelling.	10		

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