MFT-004

$\circ$ SCIENCE AND TECHNOLOGY (PGDFT)		
5 V	Term-End Examination	
Image: Second systemImage: Term-End ExaminationImage: Observe Second systemDecember, 2017		
MFT-004 : FOOD PACKAGING, SAFETY AND QUALITY MANAGEMENT		
Time : 3 hoursMaximum Marks : 70		
Note: A	ttempt five questions. Question No. 1 is c	ompulsory.
A	ll questions carry equal marks.	
1. (A)	Write the full form of the following (any seven) : (a) HDPE (b) PVC (c) GHP (d) SPS (e) FSSA (f) TBT (g) BIS (l) DD	1x7=7
<b>(B)</b>	<ul> <li>(h) PP</li> <li>Define the following (any seven):</li> <li>(a) Active packaging</li> <li>(b) Vacuum packaging</li> <li>(c) Shrink packaging</li> <li>(d) Food adulteration</li> <li>(e) Quality assurance</li> <li>(f) IPR</li> <li>(g) Gas transmission rate</li> <li>(h) Sensory evaluation</li> </ul>	1x7=7
MFT-004	1	P.T.O.

(any four) : Aseptic packaging (a) (b) GM foods (c) Effluent treatment plant (d) ISO 22000 (e) PFA Differentiate the following (any seven) : 2x7 = 14CAP and MAP (a) (b) Laminates and coextruded film O<sub>2</sub> scavenger and CO<sub>2</sub> scavengers (c) (d) Physical hazards and chemical hazards Detergent and sanitizer (e) (f) Mandatory and voluntary standards Canning and bottling (g) GAP and GAHP (h) What (a) the functions of food 4 are packaging ? Describe the packaging requirements for 5+5 (b) raw and processed dairy products and fruits and vegetable products. (a) Write about different types of tests used for 7 sensory evaluation of food. (b) Describe sanitation standards operating 7 procedure for a food processing plant. (a) Explain the principles of HACCP. 7 Narrate audit activities followed in a food 7 (b) processing plant. (a) Give the rationale and salient features of FSS 7 Act. (b) Explain the export import policy for Indian 7 food industry. **MFT-004** 2

Write short notes on the following

 $3\frac{1}{2}x4=14$ 

2.

3.

4.

5.

6.

7.