

**POST GRADUATE DIPLOMA IN
FOOD SCIENCE AND TECHNOLOGY
(PGDFT)**

Term-End Examination

December, 2013

**MFT-004 : FOOD PACKAGING, SAFETY AND
QUALITY MANAGEMENT**

Time : 3 hours

Maximum Marks : 70

*Note : Question No.1 is compulsory and from the remaining questions answer **any four**.*

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1. Differentiate the following **any five** : **2x5=10**
- (a) Mandatory and voluntary food standards.
 - (b) Bio-degradable and non-biodegradable packaging materials.
 - (c) Subjective and objective sensory evaluation
 - (d) Internal and external auditing
 - (e) Polyethylene and polycarbonate packaging.
 - (f) Retart packaging and Active packaging
 - (g) Adulterants & Contaminants.
2. Write short notes on the following : **5+5+5=15**
- (a) Round Robin Test.
 - (b) 9-pt Hedonic scale.
 - (c) ISO-9000 series.

3. Expand the following : 5+5+5=15
- (a) FDA
 - (b) HDPE
 - (c) BIS
 - (d) MPL
 - (e) APEDA
 - (f) SPS agreement.
 - (g) GMP
 - (h) FS&SA
 - (i) MAP
 - (j) CAC
 - (k) AGMARK
 - (l) GW
 - (m) LDPE
 - (n) NABL
 - (o) EMS
4. (a) Write the functions of food packaging. 7½
- (b) Which are the positive and negative nutritional factors concerned with the quality of foods ? 7½
5. (a) Write about the important packaging machineries required for food industries. 7½
- (b) Write the suitable packaging films for packing the following foods : 7½
- (i) Milk Powder
 - (ii) Biscuits.
 - (iii) Packaged Drinking water.
6. (a) How is food quality partly established through sensory evaluation? 7½
- (b) What is HACCP? Write the features and benefits of HACCP in food industry 7½
7. (a) What are good practices ? Explain GRP and GAHP. 7½
- (b) What is accreditation ? Give the advantage of Laborating accreditation. 7½