

**DIPLOMA IN FISH PRODUCTS TECHNOLOGY
(DFPT)**

Term-End Examination

December, 2015

BPVI-045 : QUALITY ASSURANCE

Time : 2 hours

Maximum Marks : 50

Note : (i) Attempt *any five questions only*.

(ii) *All questions carry equal marks.*

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1. Expand **any ten** of the following : **10x1=10**
- (a) ISI
 - (b) CRM
 - (c) WHO
 - (d) FAO
 - (e) ICMSF
 - (f) TQM
 - (g) DSP
 - (h) APC
 - (i) GMP
 - (j) SSOP
 - (k) GPP
 - (l) BIS
2. Describe in detail the factors deciding procedure for TQM. **10**

3. Write short notes on : **2x5=10**
(a) ISO 9000 Standards
(b) ISO 22000 Standards
4. Describe the management requirements for implementing ISO 17025. **10**
5. Write short notes on **any two** of the following :
(a) Faecal indicator organisms **2x5=10**
(b) Physical hazards
(c) Antibiotic residue
6. What are the quality indices for testing freshness of food ? Explain the methods for assessing seafood quality using instruments. **5+5=10**
7. Define HACCP. Describe the seven major principles of HACCP. **3+7=10**
8. Write short notes on the following : **2x5=10**
(a) Concept of adulteration
(b) Autolytic spoilage in fish
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