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

## Term-End Examination

### December, 2015

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

Time : 3 hours

Maximum Marks : 70

**Note :** Attempt *any five* questions. Q. No. 1 is *compulsory*.  
*All questions carry equal marks.*

1. (a) Expand the following (**any seven**) : 1x7=7
- |           |             |
|-----------|-------------|
| (i) MFPO  | (ii) AGMARK |
| (iii) SPS | (iv) EMS    |
| (v) PVDC  | (vi) BIS    |
| (vii) GLP | (viii) OTR  |
| (ix) BOPP |             |
- (b) Fill in the blanks (**any seven**) : 1x7=7
- (i) Vinyl Chloride used in PVC is highly \_\_\_\_\_.
  - (ii) Contact layer used in oil pouches is \_\_\_\_\_.
  - (iii) ISO 14000 deals with \_\_\_\_\_.
  - (iv) Flavour is combination of \_\_\_\_\_ and \_\_\_\_\_.
  - (v) Iodoform is used as \_\_\_\_\_ in food processing plant.
  - (vi) Hydrophobic Films are good \_\_\_\_\_ barriers.

(vii) Joining two films with adhesive is called \_\_\_\_\_.

(viii) Baby feeding bottles are made up of \_\_\_\_\_.

2. Write short notes on (**any four**) : **3½x4=14**

- (a) Smart Packaging.
- (b) Sensory quality attributes of food.
- (c) Advantages of metallization in films.
- (d) Modified atmosphere packaging.
- (e) Global food safety initiatives.

3. Differentiate the followings (**any seven**) : **2x7=14**

- (a) Cleaning agents and sanitizers.
- (b) Coextrusion and lamination.
- (c) Controlled and Modified atmospheric packaging.
- (d) *Bog in drum* and *Bog in box*.
- (e) Bursting strength and puncture resistance.
- (f) Blow moulding and thermoforming.
- (g) Voluntary standards and mandatory standards.
- (h) Consumer and Industrial packaging.

4. (a) What is HACCP ? What is its role in food industries ? **5+5+4=14**

- (b) Describe how accreditation is useful in food industries. Name some accreditation body in India.
- (c) List the main elements of GMP.

5. What do you know about FSSA ? Write down the major elements of the Food Safety and Standard Act, 2006. How consumers are benefitted through this act ? **14**

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|----|-----|---|---|
| 6. | (a) | Give the Quality Management Principles under ISO 9000.  | 7 |
|    | (b) | How does Aluminium foil play its role in food packaging ? What is aseptic packaging and its importance in food processing ? | 7 |
| 7. | (a) | Explain the basic features of ISO 22000.  | 7 |
|    | (b) | What is auditing ? How an auditing activity is carried out in food industry ?   | 7 |
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