

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

Term-End Examination

December, 2017

BPVI-045 : QUALITY ASSURANCE

Time : 2 hours

Maximum Marks : 50

Note : (i) Answer any five questions.

(ii) All questions carry equal marks.

1. Expand any ten of the following : 10x1=10
- (a) HACCP
 - (b) PFA
 - (c) FDA
 - (d) BIS
 - (e) DSP
 - (f) GMP
 - (g) SSOP
 - (h) SPS
 - (i) WHO
 - (j) CAC
 - (k) TQM
 - (l) FAO

2. Write short notes on any two of the following : 2x5=10
- (a) Freshness Grades
 - (b) Instrumental methods used in quality assessment of fish
 - (c) Chemical compounds tested of assessment of freshness of fish
3. Write short notes on any two of the following : 2x5=10
- (a) Autolytic spoilage in fish
 - (b) Physical Hazards
 - (c) Aflatoxins
4. List the ten commandments of the sanitary and phytosanitary Agreements of the WTO. 10
5. Describe the major principles of HACCP. 10
6. (a) List the factors to be considered when establishing PRP programmes. 5
- (b) Give the ISI standards for Dried and Cured Products. 5
7. (a) Describe the importance of pesticide residues in fish and fish products. 5
- (b) What are biotoxins ? Name the common biotoxins in fish and shellfish. 5
8. Write short notes on the following :
- (a) Misbranding of fish products 5
 - (b) ISO 22000 5