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**BPVI-045**

**DIPLOMA IN FISH PRODUCTS**

**TECHNOLOGY (DFPT)**

**Term-End Examination**

**December, 2020**

**BPVI-045 : QUALITY ASSURANCE**

*Time : 2 Hours*

*Maximum Marks : 50*

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**Note :** (i) *Answer any five questions.*

(ii) *All questions carry equal marks.*

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1. Expand the following : 10×1=10
- (a) GMP
  - (b) TQM
  - (c) SSOP
  - (d) NABL
  - (e) CRM
  - (f) PRP
  - (g) CCP

- (h) ISO
- (i) WTO
- (j) WHO

2. Write short notes on any *two* of the following :

2×5=10

- (a) Pest control
- (b) Autolytic spoilage in fish
- (c) Biotoxins

3. Describe the organoleptic indices of spoilage of fish. 10

4. Write short notes on any *two* of the following :

2×5=10

- (a) Standard stipulated by ISI for dried and cured fish products
- (b) Benefits of ISO 22000
- (c) Freshness meter

5. Explain the principles of HACCP. 10

6. Discuss about Food Safety Management System. 10

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7. Explain the usefulness of various sensory characteristics for determining the quality of fish. 10
8. Discuss about the common pathogens found in sea food. 10