

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

**Term-End Examination**

**December, 2021**

**BPVI-045 : QUALITY ASSURANCE**

*Time : 2 hours*

*Maximum Marks : 50*

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**Note :** Attempt any **five** questions only. All questions carry equal marks.

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1. (a) Define Quality. 2
- (b) Describe the important elements of Good Manufacturing Practice. 5
- (c) List the SPS Agreement Principles. 3
2. Discuss the microbial spoilage of fish and their spoilage indices. 10
3. (a) What are the different types of physical hazards prevalent in fish products ? 5
- (b) Expand the following : 5×1=5
  - (i) HACCP
  - (ii) PSP
  - (iii) DSP
  - (iv) TPC
  - (v) PRPs

4. (a) Name any five conditions which might make an article of food deemed to be misbranded. 5
- (b) Give the ISI standards stipulated for frozen fish. 5
5. Discuss the benefits of ISO 22000. 10
6. List the principles of HACCP. Explain any one in detail. 4+6
7. Describe the technical requirements in a laboratory for testing food as per ISO 17025. 10
8. Write short notes on any **two** of the following :  $2 \times 5 = 10$
- (a) Sensory Evaluation
- (b) Determination of Aerobic Plate Count
- (c) Sanitary Survey
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