

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

Term-End Examination

June, 2014

BPVI-045 :QUALITY ASSURANCE

Time : 2 hours

Maximum Marks : 50

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

1. What is Hazard. Describe in detail the different food safety hazards and quality defects. 10

2. Give the ten commandments of the sanitary and phyto-sanitary agreement of WTO. 10

3. Write short notes on the following
 - (a) Sensory Evaluation 5
 - (b) Chemical compounds used as quality indices. 5

4. Write short notes on the following :
 - (a) GMP 5
 - (b) SSOP 5
5. Discuss the PFA. act and how it works? What is its role in preventing food adulteration? 10
6. Explain briefly the common pathogens of public health significance in seafoods. 10
7. Explain the salient features of ISO:22000. 10
8. Describe the major principles of HACCP. 10

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