

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

**Term-End Examination**

**June, 2018**

**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 :**

**10x1=10**

- (a) TMAO
- (b) CCP
- (c) PFA
- (d) USFDA
- (e) APC
- (f) TVB
- (g) PV
- (h) TBT
- (i) TPC
- (j) WTO

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

**2x5=10**

- (a) Sanitary and Phyto sanitary measures
- (b) Organoleptic qualities of fish
- (c) Fresh prawns : scoring key

3. Write short notes on any two : 2x5=10
- (a) Concept of Adulteration
  - (b) Biological Hazards
  - (c) ISI standards for frozen fish
4. Explain the importance of microbial spoilage and spoilage indices in fish spoilage. 10
5. (a) Describe Food Safety Management System. 5  
(b) Explain ISO 17025. 5
6. (a) Describe the steps involved in HACCP. 5  
(b) What are the benefits of HACCP ? 5
7. Explain the methods followed in sensory evaluation of fish. 10
8. List the common pathogens found in fish. Explain any two in details. 2+8=10
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