P.T.O.

## POST GRADUATE DIPLOMA IN FOOD SCIENCE AND TECHNOLOGY (PGDFT)

## Term-End Examination

June, 2018

## MFT-004: FOOD PACKAGING, SAFETY AND **QUALITY MANAGEMENT**

Time: 3 hours Maximum Marks: 70 Note: (i) Attempt any five questions. (ii) All questions carry equal marks. 1. Explain the following: 7x2 = 14(a) GTR Breathing films (b) (c) Shrink packaging **GM Foods** (d) (e) **GAP** (f) Round robin test (g) Critical control point 2. Write short notes on the following:  $4x3\frac{1}{2}=14$ Modified atmosphere packaging (a) (b) Food hazards (c) Good manufacturing practices (d) Internal audits 3. (a) Classify the packaging materials with 7 Narrate examples. the packaging requirements for raw and processed fruits, vegetables and dairy products. (b) Explain the method of aseptic packaging. 7 Write the advantages of active packaging and biodegradable packaging. MFT-004

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4.	(a)	Give the steps of canning. Explain the working principle of Form, Fill and Sealing (FFS) machine.	7
	(b)	Describe the quality attributes of food.	7
5.	(a)	Briefly describe any two pre-requisite programmes of HACCP.	7
	(b)	Give the principles of waste management. What role the ETP plays in a food processing plant?	7
6.	(a)	Write a note on TQM. What are the applications of ISO - 17025 in different food industries?	7
	(b)	List the principles of HACCP. Mention the CCPs in a processing line of any food product and monitoring procedure for any CCP.	7
<b>7.</b>	(a) (b)	Narrate the salient features of FSSA, 2006. Write notes on WTO implications and	7 7