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BPVI-045

DIPLOMA IN FISH PRODUCTS

TECHNOLOGY (DFPT)

Term-End Examination

June, 2020

BPVI-045 : QUALITY ASSURANCE

Time : 2 Hours

Maximum Marks : 50

Note : (i) Attempt any five questions.

(ii) All questions carry equal marks.

1. (a) How does codex standards protect consumers ? 5
- (b) What are the benefits of HACCP ? 5
2. Explain the ISI standards for sea-food. 10
3. Define TQM. What are the essential factors deciding the procedure for TQM ? 2+8
4. Explain the parameters that indicate microbial spoilage in fish. 10

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5. Differentiate the following : 5 each
- (a) Physical Hazard and Chemical Hazard
 - (b) Biotoxins and Aflatoxins
6. What are the requirements specified for a laboratory in ISO 17025 ? 10
7. Explain the usefulness of various sensory characteristics in sensory evaluation of fish. 10
8. Define the following : 2 each
- (a) Peroxide Value
 - (b) Faecal Indicator Organisms
 - (c) Food Safety
 - (d) Total Plate Count (TPC)
 - (e) HACCP