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BPVI-045

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

Term-End Examination

June, 2021

BPVI-045 : QUALITY ASSURANCE

Time : 2 Hours

Maximum Marks : 50

Note : (i) Answer any **five** questions.

(ii) All questions carry equal marks.

1. Expand the following : 10×1=10
- (a) ATP
 - (b) PSP
 - (c) DSP
 - (d) GLP
 - (e) SPS
 - (f) TPC
 - (g) TMA

- (h) FAO
 - (i) TBA
 - (j) EEC
2. Write short notes on any **two** of the following : 2×5=10
- (a) ISO-17025
 - (b) Ten commandments of the sanitary and phyto-sanitary agreement of the World Trade Organisation (WTO)
 - (c) Food safety management system.
3. Describe the instrumental and microbial methods for assessing seafood quality. 10
4. Name the important chemical hazards which may occur in fish and fish products. Explain any **one**. 4+6
5. Explain the methods of sensory assessment of fish and fish products. 10
6. Discuss the chemical microbial spoilage of fish. 10

P. T. O.

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

2×5=10

- (a) Role of standards in fish/fishery products
- (b) Standards stipulated by ISI for fresh fish
- (c) ISO 9000

8. Define HACCP. What are its benefits ? 2+8