

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

**Term-End Examination**

**June, 2022**

**BPVI-045 : QUALITY ASSURANCE**

*Time : 2 hours*

*Maximum Marks : 50*

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

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1. (a) Define Total Quality Management. 2
- (b) Describe the important elements of Good Hygienic Practices. 5
- (c) List the pest control measures to be adopted in Food Processing Area. 3
2. (a) Describe the important organoleptic indices of spoilage of fish. 5
- (b) Explain the autolytic spoilage of fish. 5
3. Define Chemical Hazards. List them. Explain any one in detail. 2+3+5
4. (a) Why are standards in food needed ? 2
- (b) Explain the role of standards in fish and fishery products. 3
- (c) Give the ISI standards stipulated for dried and cured fish products. 5

5. Discuss ISO 9000. 10
6. Describe the concept of HACCP. Give its relevance. What are its benefits ? 3+2+5
7. Describe the Food Safety Management System. 10
8. Write short notes on any **two** of the following :  $2 \times 5 = 10$
- (a) Types of Sensory Assessment
  - (b) Freshness Meter
  - (c) Common Pathogens in Sea Food
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