

00278

**POST GRADUATE DIPLOMA IN
FOOD SCIENCE AND TECHNOLOGY**

Term-End Examination

December, 2011

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

Time : 3 hours

Maximum Marks : 70

Note : *Attempt total five questions. Question No. 4 is compulsory. All questions carry equal marks.*

1. Define the following *any seven* : **2x7=14**

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|----------------------|-------------------|
| (a) Tin free steel | (b) WVTR |
| (c) Active Packaging | (d) Codex |
| (e) Food allergen | (f) SPS Agreement |
| (g) ETP | (h) GM foods |
| (i) Accreditation | (j) Thermoplastic |

2. Write short notes on the following : **5+5+4=14**

- (a) Aseptic packaging or smart packaging.
- (b) EMS 14000 or Import control regulations.
- (c) Mandatory voluntary regulations.

3. Differentiate the following - *any seven* : 2x7=14

- (a) Detergent and Sanitizer
- (b) Edible and Ecofriendly packaging materials
- (c) Consumer panel and specialized panel
- (d) WVTR and GTR.
- (e) CO₂ scavengers and emitters
- (f) Skin and shrink packaging
- (g) ISO 9001 and EMS 14000
- (h) Lug caps and screw caps.
- (i) Quality Control and Quality Assurance
- (j) Internal and External Audit.

4. Fill in the blank - *any seven* : 2x7=14

- (a) Nylon is a good _____ barrier and EEA is good _____ barrier.
- (b) Pesticide residue is _____ hazard and salmonella is _____ hazard.
- (c) Fatty hygroscopic foods require protection against _____ and _____ in a package.
- (d) Nylon 6 is _____ and Nylon 66 is _____.
- (e) Glucose biscuits are packed in _____ and potato chips packed in _____.
- (f) Biodegradable materials easily _____ and synthetic plastics _____.
- (g) MMPO deals with _____ products and MFPO deals with _____ product.
- (h) ISO 9001 deals with _____ and 14000 deals with _____.

- (i) Blow moulding is done in _____ steps and stretch blow moulding is done in _____ steps.
- (j) _____ and _____ are important factors in water activity of moisture sensitive foods.
5. (a) Describe basic principles of quality management 7+7=14
- (b) Write down salient features of food standard and safety act.
6. Answer *any two* :
- (a) Describe SSOP for meat industry. 7
- (b) What are different types of cans used in food packaging. Describe the selection criteria of cans for different foods. 7
- (c) Describe the packaging materials used in market with their importance for the following foods. 7
- (i) Baby foods
- (ii) Pickles
- (iii) Ready to eat foods.
7. (a) Explain the principles of HACCP. 7
- (b) Explain prerequisite programmes and HACCP plan for dairy industry. 7
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