

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

Term-End Examination

December, 2013

BPVI-045 : QUALITY ASSURANCE

Time : 2 hours

Maximum Marks : 50

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

1. Expand the following (any ten) : **10x1=10**
- (a) EEC
 - (b) SSOP
 - (c) ISO
 - (d) WTO
 - (e) HACCP
 - (f) ILAC
 - (g) SPS
 - (h) TQM
 - (i) GMP
 - (j) CRM
 - (k) TMA
 - (l) APC

2. Explain the principles of HACCP. How HACCP concepts can be applied in seafood quality management ? 10
3. Write a brief account on the chemical spoilage indices in fish. 10
4. Write notes on the following :
 - (a) Freshness Meter 5
 - (b) Faecal indicator organisms 5
5. What are the merits and demerits of Sensory evaluation ? What are the different methods of sensors evaluation ? 10
6. Describe the important elements of GMP. 10
7. What is meant by Food Safety ? Discuss ISO 17025 and its importance ? 10
8. Give the standards stipulated by ISI for fresh fish, frozen fish and dried and cured fish products. 10
