

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

**Term-End Examination**

00381 December, 2014

**BPVI-045 : QUALITY ASSURANCE**

*Time : 2 hours*

*Maximum Marks : 50*

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

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1. Expand any **ten** of the following : **10×1=10**
- (a) SSOP
  - (b) CFU
  - (c) MPN
  - (d) CRM
  - (e) PRP
  - (f) USFDA
  - (g) PFA Act
  - (h) CCP
  - (i) BIS
  - (j) TMAO
  - (k) TBT
  - (l) SPS

2. Write short notes on any **two** of the following :  $2 \times 5 = 10$

- (a) Good Manufacturing Practices (GMP)
- (b) Faecal indicator organisms
- (c) Physical hazards in seafood

3. Define HACCP. Describe the major principles of HACCP.  $3 + 7 = 10$

4. Write short notes on any **four** of the following :  $4 \times 2 \frac{1}{2} = 10$

- (a) Histamine
- (b) Aflatoxin
- (c) Rancidity test
- (d) Autolysis

5. Describe the technical requirements of food safety management system.  $10$

6. Write short notes on any **four** of the following :  $4 \times 2 \frac{1}{2} = 10$

- (a) Biotoxins
- (b) Organoleptic indices of fish spoilage
- (c) Importance of food safety
- (d) Heavy metals

7. Describe the standards stipulated by ISI for fresh Fish, frozen fish and dried and cured products. 10
8. Write short notes on the following : 2×5=10
- (a) Assessment of seafood quality using instruments
  - (b) Pest control system in seafood processing unit
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