

**POST GRADUATE DIPLOMA IN FOOD
SCIENCE AND TECHNOLOGY (PGDFT)**

Term-End Examination

00450 **December, 2014**

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

Time : 3 hours

Maximum Marks : 70

Note : Attempt any *five* questions. Question no. 1 is *compulsory*. All questions carry equal marks.

1. Define any *seven* of the following with an example for each : *7×2=14*
- (a) Ethylene scavengers
 - (b) Threshold value
 - (c) Gas transmission rate
 - (d) GHP
 - (e) Detergent
 - (f) Biological hazard
 - (g) Quality Management System
 - (h) CCP
 - (i) Food allergen

2. (a) Explain the principles of HACCP. 7
- (b) Describe the steps involved in implementation of HACCP plan in a food industry. 7
3. Write short notes on the following : 5+5+4
- (a) Retort Packaging
- (b) Total Quality Management
- (c) Hedonic Scale
4. (a) Give the clauses of ISO 22000 and list the elements of FSMS documentation. 7
- (b) Describe the salient features of FSSA 2006. 7
5. (a) Describe the packaging requirements for the following : 7
- (i) Raw and processed meat
- (ii) Fruits and fruit juices
- (b) Comment on antimicrobial and biodegradable packaging. 7
6. (a) Explain the salient features of ISO 17025. 5
- (b) How will you perform internal audit for a food analysis lab ? 5
- (c) Explain the role of APEDA in food export. 4
7. (a) How do you take care of cleaning, sanitization and pest control in a fruit/vegetable processing unit ? 7
- (b) Describe the role of sensory sciences in food quality control and shelf life. Explain with a case-study. 7