

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

Term-End Examination

December, 2016

BPVI-045 : QUALITY ASSURANCE

Time : 2 hours

Maximum Marks : 50

- Note :** (i) *Attempt any five questions only.*
(ii) *All questions carry equal marks.*

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1. Describe the main elements of Standard Sanitation Operation Procedure (SSOP). **10**

 2. Define organoleptic quality characteristics. Why it is done ? Explain the important organoleptic indices of spoilage of fish. **2+3+5=10**

 3. Define adulterant. List any eight characteristics based on which a food article is considered to be adulterated. **2+8=10**

 4. Write short notes on the following :
 - (a) Standards stipulated by ISI for fresh fish. **5**
 - (b) Benefits of ISO 22000 **5**

 5. (a) Define critical control point with examples. **5**
(b) What are the major benefits of HACCP ? **5**

6. According to ISO 17025, describe the basic requirements of a laboratory. 10
7. Discuss in detail the different types of sensory assessment of quality of fish. 10
8. Write short notes on the following :
- (a) Rancidity Test 5
 - (b) Freshness meter 5
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