

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

Term-End Examination

December, 2016

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

Time : 3 hours

Maximum Marks : 70

Note : Attempt six questions in all. Question No. 1 is compulsory.

1. (a) Expand the following : 1x5=5
- (i) GTR
 - (ii) EMS
 - (iii) GAHP
 - (iv) TBT
 - (v) FSSA
- (b) Define the following (any five) : 2x5=10
- (i) Food Allergies
 - (ii) GM Foods
 - (iii) Flavor
 - (iv) Active Packaging
 - (v) Food quality
 - (vi) Tensile strength
 - (vii) Biological hazards

(c) Match the following (Column A with B) : 5

A		B	
(a) Paired Comparison Test	(i) MAP		
(b) Glass	(ii) ISO 22000		
(c) Aflatoxin	(iii) Physical hazard		
(d) Nitrogen	(iv) Difference Test		
(e) PRP's	(v) Natural toxicant		

2. Give the packaging requirements of any two of the following : 5+5=10
- (a) Flesh foods
 - (b) Dairy products
 - (c) Bakery products
- Write the important properties of packaging materials.
3. What is food contamination ? How can HACCP help in reducing the risk of hazards in foods ? 2+8=10
4. Write short notes on : (any two) 5x2=10
- (a) Appearance factors of food
 - (b) Laboratory Quality Management System
 - (c) Recent trends in packaging
 - (d) Sensory tests
5. What is TQM ? Explain GMP and GHP. 2+8=10
6. What will you do for waste management in a food processing plant ? Write a note on export import policy. 6+4=10
7. Differentiate mandatory and voluntary standards. Explain any one mandatory food standard. Write a short note on codex. 2+5+3=10