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MFT-004

0495

POST GRADUATE DIPLOMA IN FOOD SCIENCE AND TECHNOLOGY (PGDFT)

Term-End Examination

December, 2018

MFT-004 : FOOD PACKAGING, SAFETY AND QUALITY MANAGEMENT

QUALITY MANAGEMENT								
Time	: 3	ho	urs Maxir	Maximum Marks : 70				
Note	:	(i)	Attempt any five questions.					
		(ii)	All questions carry equal marks.					
1.	Explain the following:		in the following:	7x2=				
	(a))	WVTR					
	(b))	Smart packaging					
	(c))	Retort packaging					
	(d))	Bioterrorism					
	(e))	GMP					
	(f)	ı	Ranking test					
	(g))	TQM					
	W	rite	short notes on the following:	4x3½=	14			
	(a))	Controlled atmosphere packaging	g				
	(b))	Food adulteration					
	(c))	Good hygienic practices					
	(d))	EMS 14000					
	(a))	Explain different forms of packag	ging.	7			
	(b))	Give the packaging requirements and fish, beverages and oils.	s for meat	5			
	(c))	Define antimicrobial packagi examples.	ing with	2			

- 4. (a) Describe different types of tests used for 7 sensory evaluation of food products. What are the sanitary standard operating 7 (b) procedures to be followed in a food processing plant? Comment on water quality with respect to food processing. 5. (a) What is the role of risk analysis in ensuring 7 food safety? Explain the principles of HACCP. (b) Give the structure of ISO 9001: 2008. How 7 is it different from ISO 22000: 2005? Narrate the salient features of good animal 6. (a) 7 husbandry practices and good aquaculture practices. (b) What are the objectives of an audit 7
 - programme? Explain the audit procedure.
- 7. (a) Describe the sanitary and hygienic 7 requirements to be followed in a milk processing unit according to FSS regulation.
 - (b) Narrate the Export Act existing in our country for export of food products.