

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

Term-End Examination,

December 2019

BPVI-045 : QUALITY ASSURANCE

Time : 2 Hours]

[Maximum Marks : 50

Note : (i) Attempt any five questions.

(ii) All questions carry equal marks.

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1. What are the major principles of HACCP? Explain them. 10
 2. a) What are Sensory characteristics? 2
b) List the important quality factors in the organoleptic examination of fish. 4
c) Discuss about scoring and grading of fish freshness. 4
 3. Name the major chemical and microbiological methods used in quality evaluation of fish products. Explain the instrumental methods used for assessing sea food quality. 10
 4. Which are the standards used to ensure safety and quality of fish and fish products? Explain the role of standards in fish and fishery products. 10

(2)

5. Write short notes :
- a) Good Manufacturing Practice (GMP). 5
 - b) Organoleptic Indices of fish spoilage. 5
6. List the common chemical hazards in fish products.
Explain any one in detail. 4+6
7. Describe food safety management system. 10
8. a) Describe the benefits of ISO 22000. 5
- b) List the principles of ISO 9000. 5

