

No. of Printed Pages : 3

BPVI-045

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

Term-End Examination

December, 2022

BPVI-045 : QUALITY ASSURANCE

Time : 2 Hours

Maximum Marks : 50

Note : (i) Answer any **five** questions.

(ii) All questions carry equal marks.

1. Define GMP. Describe the important elements of GMP. 2+8
2. What are organoleptic indices ? Describe the important organoleptic indices of spoilage of fish. 2+8
3. Expand the following : 10×1=10
 - (a) HACCP
 - (b) PRP

P. T. O.

- (c) SSOP
 - (d) PSP
 - (e) DSP
 - (f) TPC
 - (g) SPS
 - (h) GLP
 - (i) ISO
 - (j) FSMS
4. (a) Indicate any *five* conditions under which a good article shall be deemed to be misbranded. 5
- (b) Give the importance of standards in food. 5
5. (a) Explain how codex standards influence the trade and boost employment in Fisheries Sector. 2
- (b) List the *eight* principles of ISO 9000. 8
6. (a) What are the benefits of HACCP ? 7
- (b) Give the importance of validation and verification for improvement of FSMS. 3

[3]

7. (a) What are the parameters/points to be considered by an organization while establishing PRP programmes ? 5
- (b) Describe the instrumental methods used for assessing the quality of seafood. 5
8. Write short notes on any *two* of the following :
- 2×5=10
- (a) Evaluation of colour of fish
- (b) Common pathogenic bacteria in seafoods
- (c) Physical hazards in seafoods