

DFPT

Term-End Examination

June, 2012

00744

BPVI-045 : QUALITY ASSURANCE THEORY

Time : 2 hours

Maximum Marks : 50

Note : Attempt any five questions only.

All questions carry equal marks.

1. Expand any ten of the following : 10x1=10
  - (a) TQM
  - (b) GMP
  - (c) HACCP
  - (d) GHP
  - (e) BIS
  - (f) CRM
  - (g) TBT
  - (h) PSP
  - (i) TPC
  - (j) CAC
  - (k) CCP
  - (l) PRP
  
2. Define Hazard. Describe in detail the different 10 food safety hazards and quality defects.

3. Write short notes on *any two* of the following : 2x5=10
- (a) Elements of GHP
  - (b) Chemical indices of spoilage
  - (c) Sanitary and Phyto-sanitary measures
4. (a) Define adulterant. Explain the concept of adulteration. 5
- (b) What is ISO 9000 standards ? What are the eight principles on which it rely on ? What are the requirements of ISO 9000 series ? 5
5. Write short notes on *any two* of the following : 2x5=10
- (a) Food Safety Management System
  - (b) Faecal Indicator Organisms
  - (c) Sanitary Survey
6. Define HACCP. Describe the major principles of HACCP. 10
7. (a) Describe the different types of sensory assessment of Fish. 5
- (b) Explain the methods of assessing seafood quality using instruments. 5
8. What is sensory evaluation ? What are its advantages ? Explain the usefulness of various sensory characteristics in sensory evaluation. 10