

POST GRADUATE DIPLOMA IN
FOOD SCIENCE AND TECHNOLOGY

Term-End Examination

June, 2012

MFT-004 : FOOD PACKAGING, SAFETY AND
QUALITY MANAGEMENT

Time : 3 hours

Maximum Marks : 70

Note : Attempt total five questions. Question no. 2 is compulsory. All questions carry equal marks.

1. Write short notes on *any four* : 3½x4=14
- (a) HACCP
 - (b) Biodegradable Packages
 - (c) PET as packaging material
 - (d) Bioterrorism
 - (e) Codex
2. (a) Expand the following *any seven* : 7+7
- (i) CFB, (ii) FSSA,
 - (iii) LLDPE (iv) WTO,
 - (v) MAP, (vi) WVTR,
 - (vii) MMPO, (viii) GRAS,
 - (ix) PFA

- (b) Fill in the blanks - *any seven* :
- (i) Polymer based coating used for BOPP film sealing is _____.
 - (ii) Food simulant used for whisky in migration test is _____.
 - (iii) PET bottles are manufactured by _____ blown method.
 - (iv) Extrusion of two or more films together is called _____.
 - (v) Designing a package for moisture sensitive foods _____ study is very important.
 - (vi) EAA film is used as contact layer in multilayer film for packaging of _____.
 - (vii) Most toxic number used in PVC is _____.
 - (viii) Inert gas used in packaging of potato chips is _____.
 - (ix) ISO 14000 deals with _____ management system.
 - (x) LDPE is _____ material for oil packaging.

3. Differentiate the following - *any seven* : 2x7=14
- (a) GMP and GHP
 - (b) Sanitizer and detergent
 - (c) Vacuum and modified atmosphere packaging
 - (d) Subjective and objective evaluation.
 - (e) Voluntary and mandatory regulations.
 - (f) O₂ and CO₂ scavengers
 - (g) EMS and ISO 9001
 - (h) Accreditation and certification
4. (a) Describe the salient features of Indian Food Safety Standard Act. 7
- (b) Write down External Audit System as per ISO 17025. 7
5. Write short notes on the following : 5+4+5
- (a) WTO (b) IPR (c) FPO
6. (a) Write the steps of effluent treatment followed in meat industry. 7
- (b) Describe briefly the quality attributes of food. 7
7. (a) Differentiate between Quality Control and Quality Assurance. 3
- (b) Describe briefly total quality management. 4
- (c) Write the principles of HACCP. 7
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