

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

Term-End Examination

June, 2013

BPVI-045 : QUALITY ASSURANCE

Time : 2 hours

Maximum Marks : 50

Note : Attempt any five questions only. All questions carry equal marks.

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1. Expand *any ten* of the following : **10x1=10**
- (a) GMP
 - (b) HACCP
 - (c) SSOP
 - (d) ISI
 - (e) GLP
 - (f) SPS
 - (g) WTO
 - (h) DSP
 - (i) PFA
 - (j) QMS
 - (k) ISO
 - (l) NABL
2. What is organoleptic evaluation of fish ? Explain **10**
the important organoleptic indices of spoilage.
Describe the criteria applied for organoleptic
evaluation of fish.

3. Write short notes on *any two* of the following : 2x5=10
- (a) Elements of GMP
 - (b) Autolytic spoilage in Fish
 - (c) Bio-toxins
4. (a) Why quality standards are required in food ? Explain the role of standards in fish and fishery products. 5
- (b) Describe the benefits of ISO 22000. 5
5. Write short notes on *any two* of the following : 2x5=10
- (a) Scope of ISO 17025
 - (b) Principles of HACCP
 - (c) Determination of Aerobic Plate Count.
6. Explain the concept of HACCP. What are the benefits and impact of HACCP ? Describe Critical Control Point (CCP). Give two examples of CCP. 10
7. (a) Discuss about the chemical compounds used as quality indices. 5
- (b) Identify the common pathogens in sea foods. Explain the importance of any one pathogen. 5
8. Describe the freshness grading system in fish. 10
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