

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

Term-End Examination

June, 2016

BPVI-045 : QUALITY ASSURANCE

Time : 2 hours

Maximum Marks : 50

Note : (i) *Answer any five questions only.*
(ii) *All questions carry equal marks.*

1. Expand any ten of the following : 10x1=10
- (a) WTO
 - (b) TBT
 - (c) OIE
 - (d) USFDA
 - (e) CIFT
 - (f) PSP
 - (g) PRP
 - (h) FSMS
 - (i) TPC
 - (j) QMS
 - (k) GLP
 - (l) APLAC

2. Write short notes on **any two** of the following :
- (a) SPS and TBT agreements **2x5=10**
 - (b) GMP
 - (c) Chemical hazards
3. Write short notes on **any two** of the following :
- (a) ISI standards for fresh fish **2x5=10**
 - (b) Fish freshness meter
 - (c) Benefits of HACCP
4. What is the importance of Heavy metal analysis in Quality Control of Foods ? Give an account of antibiotic residue in seafoods. **5+5=10**
5. (a) Describe important organoleptic indices of spoilage of fish. **5**
- (b) Describe the organoleptic evaluation of fresh prawn using scoring key. **5**
6. Give an account of food safety management system. **10**
7. Explain the usefulness of various sensory characteristics in sensory evaluation of fish quality. Mention the seven quality factors used in organoleptic examination of fish. **3+7=10**
8. Identify the common pathogens of seafood. Explain any one in detail. **5+5=10**
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