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**POST GRADUATE DIPLOMA IN FOOD  
SCIENCE AND TECHNOLOGY (PGDFT)**

**Term-End Examination**

**June, 2016**

**MFT-004 : FOOD PACKAGING, SAFETY AND  
QUALITY MANAGEMENT**

*Time : 3 hours*

*Maximum Marks : 70*

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*Note : Attempt six questions in all. Question No. 1 is compulsory.*

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**1. (a) Fill in the blanks : 5**

- (i) Extrusion of two or more films together is called \_\_\_\_\_.
- (ii) \_\_\_\_\_ is an example of sanitizer used in food industry.
- (iii) Triangle test is an example of \_\_\_\_\_ test.
- (iv) \_\_\_\_\_ packaging is used in potato chips.
- (v) Pet bottles are manufactured by \_\_\_\_\_ blown method.

**(b) Expand these : 5**

- (i) BOPP
- (ii) WTO
- (iii) GHP
- (iv) HACCP
- (v) HDPE

- (c) Define the following : (any 5) 5x2=10
- (i) Texture
  - (ii) Pesticides
  - (iii) Food Adulteration
  - (iv) Food Hazard
  - (v) Sensory Evaluation
  - (vi) Bioterrorism
  - (vii) Food Grade Plastics

2. What are the functions of packaging ? How many types of packaging materials are used in the food industry ? Enlist their advantages and disadvantages. 3+2+5=10
3. What is food safety ? How many types of food hazards are there ? Comment in detail on any one of them. Write a short note on GAP. 2+1+4+3=10
4. What are the recent trends in food packaging ? Write briefly on any two of them. 2+8=10
5. What is TQM ? What are its salient features ? What is the role of personal health and hygiene in assuring food safety ? 1+4+5=10
6. Write short notes on : (any two) 5x2=10
- (a) Quality Attributes of food.
  - (b) Food adulteration
  - (c) ISO 22000 : 2005
  - (d) Mandatory National Food Standards.
  - (e) Pest Control Management.
7. Describe the cleaning methods used in food processing plant. Write a note on MMPO. 5+5=10
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