

**DIPLOMA IN FISH PRODUCTS TECHNOLOGY
(DFPT)****Term-End Examination****June, 2017****BPVI-045 : QUALITY ASSURANCE***Time : 2 hours**Maximum Marks : 50**Note : (i) Attempt any five questions only.**(ii) All questions carry equal marks.*

1. Define SPS. What are the principles of SPS Agreement ? List the ten commandments on which the SPS works. 2+3+5

2. Define Chemical Hazards. Describe any two common chemical hazards in fish products. 2+8

3. List any ten parameters based on which a food article shall be deemed to be misbranded. 10

4. Write short notes on the following :
 - (a) ISI Standards stipulated for dried and cured fish products 5
 - (b) Principles of ISO 9000 5

5. Define PRPs. What are the points to be considered while establishing PRPs ? 10
 6. Discuss about the management system and document control in a laboratory. 10
 7. Describe the EEC freshness grading system of fresh fish. 10
 8. List the common pathogens encountered in seafood. Explain any three pathogens in detail. 1+9
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