

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

00110

Term-End Examination

June, 2015

BPVI-045 : QUALITY ASSURANCE

Time : 2 hours

Maximum Marks : 50

Note : *Attempt any five questions only.*

All questions carry equal marks.

1. Expand any ten of the following : **10x1=10**
- (a) SOP
 - (b) GLP
 - (c) ISO
 - (d) EU
 - (e) BIS
 - (f) CCP
 - (g) TPC
 - (h) TMA
 - (i) PSP
 - (j) TQM
 - (k) MPN
 - (l) GMP
2. Write short notes on any two of the following :
- (a) Sensory evaluation of fish **2x5=10**
 - (b) Chemical indices of spoilage
 - (c) Sanitary Survey

3. Define TQM. Explain the factors deciding the procedure for TQM. **2+8=10**
4. Write short notes on the following : **4x2.5=10**
- (a) E. coli
 - (b) Pesticide Residues in Fish
 - (c) Benefits of HACCP
 - (d) ISO 17025
5. What is meant by hazard with respect to seafood safety ? Describe the major hazards in seafood. **2+8=10**
6. Write short notes on the following :
- (a) Benefits of ISO 22000 **5**
 - (b) Objective method of Sensory assessment of Fish quality. **5**
7. Describe the common pathogens present in seafood. **10**
8. Write short notes on **any two** of the following : **2x5=10**
- (a) Freshness grading system
 - (b) Adulterants
 - (c) Aerobic Plate Count (APC)
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