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

Term-End Examination

June, 2015

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

Time : 3 hours

Maximum Marks : 70

*Note : Attempt any five questions. Q. No. 1 is compulsory.
All questions carry equal marks.*

1. (A) Expand the following (any seven) : 1x7=7
- (a) HACCP
 - (b) HDPE
 - (c) PET
 - (d) TBT
 - (e) GFSI
 - (f) FPO
 - (g) GMP
 - (h) PVC
 - (i) WVTR
- (B) Fill in the blanks (any seven) : 1x7=7
- (a) PVC is polymerised using _____ monomer.
 - (b) ISO 9000 deals with _____.
 - (c) Stretch blow moulding is done in _____ steps.

- (d) Biodegradable packaging materials are easily _____.
- (e) Hydrophilic films are good _____ barriers.
- (f) Extrusion of two films together is called _____.
- (g) Barrier polymeric layer used in oil pouches is _____.
- (h) Drinking water bottles available in the market are made up of _____.

2. Write short notes on (any four) : **3¹/₂x4=14**

- (a) Corrugated fibre board boxes
- (b) Sensory evaluation
- (c) Controlled atmosphere packaging
- (d) Accreditation
- (e) Food Allergens

3. Differentiate the following (any seven) : **2x7=14**

- (a) Tin cans and TFS cans
- (b) Glassine paper and Kraft paper
- (c) Lug cap and screw cap
- (d) Thermosets and thermoplastics
- (e) Quality assurance and Quality control
- (f) Aseptic and retort packaging
- (g) Epoxy and polyester lacquers
- (h) Nitrogen and vacuum packaging

4. (a) Write down the role of Codex Alimentarius in food industries. **5+4+5=14**

- (b) What are the salient features of ISO 17025 audit ?
- (c) What is the importance of SPS and TBT agreements ?

5. Write down the aims and objectives of NABL.
What are the benefits of Accreditation ? $7+7=14$
6. (a) Describe principles of HACCP. 7
(b) Give the rationale and salient features of FSS Act 2006. 7
7. (a) What are Genetically Modified Foods ?
Explain the Food safety concerns associated with GM Foods. $5+4+5=14$
(b) Give the salient features of standards of weight and measures Act, 1976.
(c) Explain different voluntary Indian standards dealing with food.
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