

The Assam Royal Global University, Guwahati

Royal School of Biosciences

B.Sc in Food Technology, 2nd Semester

Semester End Examination, July 2022

Course Title : Food Safety and Quality Management

Course Code : FTC152C203

Time: 3 Hours

Maximum Marks: 70

Note: Attempt all questions as per instructions given.

The figures in the right-hand margin indicate marks.

Section – A

1. Attempt **all** questions. (Maximum word limit 50) 2 x 8
- a. Define hazard?
 - b. Define allergenic hazard ?
 - c. Explain Drying rate curve.
 - d. Define Food Intoxication.
 - e. Define PFA and FPO.
 - f. Differentiate between Quality Assurance and Quality Control .
 - g. Define Food Quality.
 - h. Define Quality perception

Section – B

2. Attempt **any two** of the following: 6 x 2
- a. Write the impacts of food safety on health
 - b. Explain the control measures of food safety
 - c. Define food safety? Explain the importance of safe food
3. Attempt **any two** of the following: 7 x 2
- a. Explain the basic steps in detection of food borne pathogens
 - b. Explain the different types of food borne pathogens.
 - c. Discuss in detail about the Microbiological Assessment of Food?
4. Attempt **any two** of the following: 7 x 2
- a. Discuss the HACCP process in detail.
 - b. Explain the concept of TQM in food industry
 - c. Define food certification? Explain its importance
5. Attempt **any one** of the following: 14 x 1
- a. Explain the different attributes of food quality
 - b. Explain the factors affecting shelf life of a food product