

2021

RECENT TRENDS IN FOOD SAFETY AND QUALITY MANAGEMENT

Full Marks:60

Time: Two hours

The figures in the margin indicate full marks for the questions

Part A: Multiple Choice Questions

1 × 20

1. Who invented control chart?
(a) Walter Shewhart (b) Joseph Juran (c) William Deming (d) Phillip Crosby
2. Which one of the following antibiotics possesses β -lactum ring in its structure?
(a) Tetracycline (b) Cephalosporin (c) Polymyxin (d) None of these
3. Which one of the following is an emerging food preservation strategy?
(a) HACCP (b) Hurdle technology (c) DNA fingerprinting (d) Pasteurization
4. Which one of the following statistical tool is used to prepare a frequency distribution?
(a) Scatter plot (b) Flow diagram (c) Check sheet (d) All of these
5. Pareto chart represents –
(a) Binomial distribution. (b) Normal distribution.
(c) Probability distribution. (d) Cumulative frequency distribution.
6. Who propagated the concept of “zero defect”?
(a) Walter Shewhart (b) Joseph Juran (c) William Deming (d) Phillip Crosby
7. Among food safety standards BRC stands for –
(a) British Retail Consortium. (b) British Retail Council.
(c) British Retail Company. (d) None of these.
8. Which one of the following is an FSMS tool aimed at preventing hazard(s)?
(a) ISO 9000 (b) ISO 22000 (c) ISO 14000 (d) All of these
9. Streptomycin is a group of antibiotics that –
(a) hampers functions of plasma membrane. (b) Denatures bacterial chromosome.
(c) hydrolyze bacterial cell wall. (d) None of these
10. Which one of the following is a biological hazard in food?
(a) Puffer fish toxin (b) Pesticide residues (c) Staphylococcal toxin (d) All of these
11. HACCP defines as
a) Identifies and evaluates the hazards b) Identifies and controls hazards

- c) Identifies, evaluates and controls the hazard verification
- d) Identifies and controls hazards after
12. The efficacy of HACCP system relies on
- a) Management
- b) Employee
- c) Management and Employee
- d) Lead auditor
13. In food factory ISO 22000 is for?
- a) Manage quality of food
- b) Managing food safety
- c) Employee welfare
- d) None of the above
14. Record keeping helps in
- a) Deviation in the process
- b) Nutritional information
- c) Control charts
- d) CCP limit list
15. Traceability of goods done with the help of?
- a) Numbering the products
- b) Batch code
- c) Barcode system and batch code records
- d) Document record
16. Statement 1: Codex Alimentarius is an international commission for food labeling. Statement 2: Coffee, Tea and Spices have been exempted from food labeling.
- a) True, False
- b) True, True
- c) False, False
- d) False, True
17. What does FSS stand for?
- a) Food set and sound
- b) Food Secure and Safe
- c) Food Safety and Security
- d) Food sour and sign
18. Which of the following is at lowest risk of foodborne illness?
- a) Adolescents
- b) Alcoholics
- c) Elderly people
- d) Pregnant woman
19. Food Safety Management System consists of
- a) Pre-Requisite programme
- b) HACCP Principles
- c) System Elements
- d) All of the above
20. The national Codex Control point (NICCP) for India is at
- a) Ministry of health and family welfare
- b) Ministry of compress
- c) FDA
- d) Food safety and Standard authority of India

Part B: Very Short Answer Type Questions

2 × 6

1. Why is penicillin more effective against Gram negative bacteria compares to the Gram positive ones? 2
2. Give two reasons why food safety management system implementation has become more complex in recent years. 2
3. Define GAP, GHP, GMP and HACCP 2
4. What are the prerequisite programmes required for implementation of HACCP 2
5. State the governing structure of FSSAI 2

6. What is the certification process for a product under FSSC 22000. 2

Part C: Short Answer Type Questions

4 × 7

1. Write short note **any two** of the following.

2 × 2

(a) Intoxication (b) Definition of quality (e) Chemical hazard

2. Explain the difference between quality control (QC) and quality assurance (QA) with simple examples

4

3. Briefly elaborate on PDSA cycle (with a simple flow-diagram).

4

4. Explain how safety assurance systems help to maintain the safety of the product.

4

5. What is decision tree? How critical control point can be determined?

4

6. State the function of FSSAI.

4

7. Write a note on Global standards for food safety emphasising the importance of BRC

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