

No. of Printed Pages : 2

BPVI-045

DFPT

Term-End Examination

June, 2012

00744

BPVI-045 : QUALITY ASSURANCE THEORY

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) TQM

(b) GMP

(c) HACCP

(d) GHP

(e) BIS

(f) CRM

(g) TBT

(h) PSP

(i) TPC

(j) CAC

(k) CCP

(l) PRP

2. Define Hazard. Describe in detail the different food safety hazards and quality defects. 10

3. Write short notes on *any two* of the following : 2x5=10
- (a) Elements of GHP
 - (b) Chemical indices of spoilage
 - (c) Sanitary and Phyto-sanitary measures
4. (a) Define adulterant. Explain the concept of adulteration. 5
- (b) What is ISO 9000 standards ? What are the eight principles on which it rely on ? What are the requirements of ISO 9000 series ? 5
5. Write short notes on *any two* of the following : 2x5=10
- (a) Food Safety Management System
 - (b) Faecal Indicator Organisms
 - (c) Sanitary Survey
6. Define HACCP. Describe the major principles of HACCP. 10
-
7. (a) Describe the different types of sensory assessment of Fish. 5
- (b) Explain the methods of assessing seafood quality using instruments. 5
8. What is sensory evaluation ? What are its advantages ? Explain the usefulness of various sensory characteristics in sensory evaluation. 10

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BPVI-045

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

Term-End Examination

June, 2013

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) GMP
- (b) HACCP
- (c) SSOP
- (d) ISI
- (e) GLP
- (f) SPS
- (g) WTO
- (h) DSP
- (i) PFA
- (j) QMS
- (k) ISO
- (l) NABL

2. What is organoleptic evaluation of fish ? Explain 10
the important organoleptic indices of spoilage.
Describe the criteria applied for organoleptic
evaluation of fish.

3. Write short notes on *any two* of the following : 2x5=10
- (a) Elements of GMP
 - (b) Autolytic spoilage in Fish
 - (c) Bio-toxins
4. (a) Why quality standards are required in food ? Explain the role of standards in fish and fishery products. 5
- (b) Describe the benefits of ISO 22000. 5
5. Write short notes on *any two* of the following : 2x5=10
- (a) Scope of ISO 17025
 - (b) Principles of HACCP
 - (c) Determination of Aerobic Plate Count.
6. Explain the concept of HACCP. What are the benefits and impact of HACCP ? Describe Critical Control Point (CCP). Give two examples of CCP. 10
-
7. (a) Discuss about the chemical compounds used as quality indices. 5
- (b) Identify the common pathogens in sea foods. Explain the importance of any one pathogen. 5
8. Describe the freshness grading system in fish. 10
-

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

Term-End Examination

December, 2013

BPVI-045 : QUALITY ASSURANCE

Time : 2 hours

Maximum Marks : 50

Note : *Attempt any five questions only. All questions carry equal marks.*

1. Expand the following (any ten) : **10x1=10**

(a) EEC

(b) SSOP

(c) ISO

(d) WTO

(e) HACCP

(f) ILAC

(g) SPS

(h) TQM

(i) GMP

(j) CRM

(k) TMA

(l) APC

2. Explain the principles of HACCP. How HACCP concepts can be applied in seafood quality management ? 10
3. Write a brief account on the chemical spoilage indices in fish. 10
4. Write notes on the following :
 - (a) Freshness Meter 5
 - (b) Faecal indicator organisms 5
5. What are the merits and demerits of Sensory evaluation ? What are the different methods of sensors evaluation ? 10
6. Describe the important elements of GMP. 10
7. What is meant by Food Safety ? Discuss ISO 17025 and its importance ? 10
8. Give the standards stipulated by ISI for fresh fish, frozen fish and dried and cured fish products. 10

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

Term-End Examination

June, 2014

BPVI-045 :QUALITY ASSURANCE

Time : 2 hours

Maximum Marks : 50

*Note : Attempt any five questions only.
All questions carry equal marks.*

1. What is Hazard. Describe in detail the different food safety hazards and quality defects. 10
2. Give the ten commandments of the sanitary and phyto-sanitary agreement of WTO. 10
3. Write short notes on the following
 - (a) Sensory Evaluation 5
 - (b) Chemical compounds used as quality indices. 5

4. Write short notes on the following :
 - (a) GMP 5
 - (b) SSOP 5
5. Discuss the PFA, act and how it works? What is its role in preventing food adulteration? 10
6. Explain briefly the common pathogens of public health significance in seafoods. 10
7. Explain the salient features of ISO:22000. 10
8. Describe the major principles of HACCP. 10

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

Term-End Examination

00381 December, 2014

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 : *10×1=10*

- (a) SSOP
- (b) CFU
- (c) MPN
- (d) CRM
- (e) PRP
- (f) USFDA
- (g) PFA Act
- (h) CCP
- (i) BIS
- (j) TMAO
- (k) TBT
- (l) SPS

2. Write short notes on any **two** of the following : $2 \times 5 = 10$

- (a) Good Manufacturing Practices (GMP)
- (b) Faecal indicator organisms
- (c) Physical hazards in seafood

3. Define HACCP. Describe the major principles of HACCP. $3 + 7 = 10$

4. Write short notes on any **four** of the following : $4 \times 2 \frac{1}{2} = 10$

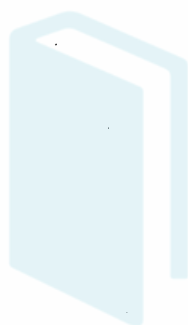
- (a) Histamine
- (b) Aflatoxin
- (c) Rancidity test
- (d) Autolysis

5. Describe the technical requirements of food safety management system. 10

6. Write short notes on any **four** of the following : $4 \times 2 \frac{1}{2} = 10$

- (a) Biotoxins
- (b) Organoleptic indices of fish spoilage
- (c) Importance of food safety
- (d) Heavy metals

7. Describe the standards stipulated by ISI for fresh Fish, frozen fish and dried and cured products. 10
8. Write short notes on the following : 2×5=10
- (a) Assessment of seafood quality using instruments
 - (b) Pest control system in seafood processing unit



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

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

Term-End Examination

December, 2015

BPVI-045 : QUALITY ASSURANCE

Time : 2 hours

Maximum Marks : 50

*Note : (i) Attempt **any five** questions **only**.*

*(ii) **All** questions carry **equal** marks.*

1. Expand **any ten of the following : 10x1=10**

- (a) ISI
- (b) CRM
- (c) WHO
- (d) FAO
- (e) ICMSF
- (f) TQM
- (g) DSP
- (h) APC
- (i) GMP
- (j) SSOP
- (k) GPP
- (l) BIS

2. Describe in detail the factors deciding procedure for TQM. 10

3. Write short notes on : **2x5=10**
- (a) ISO 9000 Standards
 - (b) ISO 22000 Standards
4. Describe the management requirements for implementing ISO 17025. **10**
5. Write short notes on **any two** of the following : **2x5=10**
- (a) Faecal indicator organisms
 - (b) Physical hazards
 - (c) Antibiotic residue
6. What are the quality indices for testing freshness of food ? Explain the methods for assessing seafood quality using instruments. **5+5=10**
7. Define HACCP. Describe the seven major principles of HACCP. **3+7=10**
8. Write short notes on the following : **2x5=10**
- (a) Concept of adulteration
 - (b) Autolytic spoilage in fish
-

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

Term-End Examination

June, 2016

BPVI-045 : QUALITY ASSURANCE

Time : 2 hours

Maximum Marks : 50

Note : (i) Answer any five questions only.

(ii) All questions carry equal marks.

1. Expand any ten of the following : 10x1=10

(a) WTO

(b) TBT

(c) OIE

(d) USFDA

(e) CIFT

(f) PSP

(g) PRP

(h) FSMS

(i) TPC

(j) QMS

(k) GLP

(l) APLAC

2. Write short notes on **any two** of the following :
(a) SPS and TBT agreements **2x5=10**
(b) GMP
(c) Chemical hazards
3. Write short notes on **any two** of the following :
(a) ISI standards for fresh fish **2x5=10**
(b) Fish freshness meter
(c) Benefits of HACCP
4. What is the importance of Heavy metal analysis in Quality Control of Foods ? Give an account of antibiotic residue in seafoods. **5+5=10**
5. (a) Describe important organoleptic indices of spoilage of fish. **5**
(b) Describe the organoleptic evaluation of fresh prawn using scoring key. **5**
6. Give an account of food safety management system. **10**
7. Explain the usefulness of various sensory characteristics in sensory evaluation of fish quality. Mention the seven quality factors used in organoleptic examination of fish. **3+7=10**
8. Identify the common pathogens of seafood. Explain any one in detail. **5+5=10**
-

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

Term-End Examination

December, 2016

BPVI-045 : QUALITY ASSURANCE

Time : 2 hours

Maximum Marks : 50

Note : (i) *Attempt any five questions only.*

(ii) *All questions carry equal marks.*

-
1. Describe the main elements of Standard Sanitation Operation Procedure (SSOP). 10
 2. Define organoleptic quality characteristics. Why it is done ? Explain the important organoleptic indices of spoilage of fish. 2+3+5=10
 3. Define adulterant. List any eight characteristics based on which a food article is considered to be adulterated. 2+8=10
 4. Write short notes on the following :
 - (a) Standards stipulated by ISI for fresh fish. 5
 - (b) Benefits of ISO 22000 5
 5. (a) Define critical control point with examples. 5
(b) What are the major benefits of HACCP ? 5

6. According to ISO 17025, describe the basic requirements of a laboratory. 10
7. Discuss in detail the different types of sensory assessment of quality of fish. 10
8. Write short notes on the following :
- (a) Rancidity Test 5
- (b) Freshness meter 5



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

Term-End Examination

June, 2017

BPVI-045 : QUALITY ASSURANCE

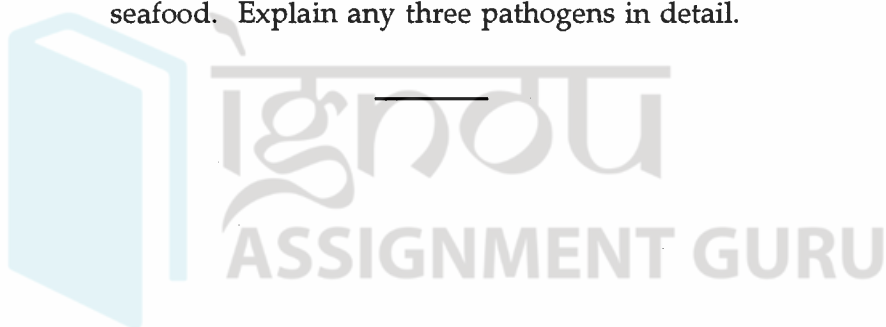
Time : 2 hours

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

Term-End Examination

December, 2017

BPVI-045 : QUALITY ASSURANCE

Time : 2 hours

Maximum Marks : 50

Note : (i) Answer any five questions.

(ii) All questions carry equal marks.

1. Expand any ten of the following :

10x1=10

(a) HACCP

(b) PFA

(c) FDA

(d) BIS

(e) DSP

(f) GMP

(g) SSOP

(h) SPS

(i) WHO

(j) CAC

(k) TQM

(l) FAO

2. Write short notes on **any two** of the following : 2x5=10
- (a) Freshness Grades
 - (b) Instrumental methods used in quality assessment of fish
 - (c) Chemical compounds tested of assessment of freshness of fish
3. Write short notes on **any two** of the following : 2x5=10
- (a) Autolytic spoilage in fish
 - (b) Physical Hazards
 - (c) Aflatoxins
4. List the ten commandments of the sanitary and phytosanitary Agreements of the WTO. 10
5. Describe the major principles of HACCP. 10
6. (a) List the factors to be considered when establishing PRP programmes. 5
- (b) Give the ISI standards for Dried and Cured Products. 5
7. (a) Describe the importance of pesticide residues in fish and fish products. 5
- (b) What are biotoxins ? Name the common biotoxins in fish and shellfish. 5
8. Write short notes on the following :
- (a) Misbranding of fish products 5
 - (b) ISO 22000 5

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

Term-End Examination

June, 2018

BPVI-045 : QUALITY ASSURANCE

Time : 2 hours

Maximum Marks : 50

Note : (i) Answer any five questions.

(ii) All questions carry equal marks.

1. Expand the following :

10x1=10

- (a) TMAO
- (b) CCP
- (c) PFA
- (d) USFDA
- (e) APC
- (f) TVB
- (g) PV
- (h) TBT
- (i) TPC
- (j) WTO

2. Write short notes on any two of the following :

2x5=10

- (a) Sanitary and Phyto sanitary measures
- (b) Organoleptic qualities of fish
- (c) Fresh prawns : scoring key

3. Write short notes on any two : 2x5=10
(a) Concept of Adulteration
(b) Biological Hazards
(c) ISI standards for frozen fish
4. Explain the importance of microbial spoilage and spoilage indices in fish spoilage. 10
5. (a) Describe Food Safety Management System. 5
(b) Explain ISO 17025. 5
6. (a) Describe the steps involved in HACCP. 5
(b) What are the benefits of HACCP ? 5
7. Explain the methods followed in sensory evaluation of fish. 10
8. List the common pathogens found in fish. Explain any two in details. 2+8=10

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BPVI-045

DIPLOMA IN FISH PRODUCTS TECHNOLOGY (DFPT)

Term-End Examination,

December 2019

BPVI-045 : QUALITY ASSURANCE

Time : 2 Hours]

[Maximum Marks : 50

Note : (i) Attempt any five questions.

(ii) All questions carry equal marks.

-
1. What are the major principles of HACCP? Explain them. 10
 2. a) What are Sensory characteristics? 2
b) List the important quality factors in the organoleptic examination of fish. 4
c) Discuss about scoring and grading of fish freshness. 4
 3. Name the major chemical and microbiological methods used in quality evaluation of fish products. Explain the instrumental methods used for assessing sea food quality. 10
 4. Which are the standards used to ensure safety and quality of fish and fish products? Explain the role of standards in fish and fishery products. 10

(2)

5. Write short notes : 5
- a) Good Manufacturing Practice (GMP). 5
 - b) Organoleptic Indices of fish spoilage. 5
6. List the common chemical hazards in fish products.
Explain any one in detail. 4+6
7. Describe food safety management system. 10
8. a) Describe the benefits of ISO 22000. 5
- b) List the principles of ISO 9000. 5



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BPVI-045

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

Term-End Examination

December, 2020

BPVI-045 : QUALITY ASSURANCE

Time : 2 Hours

Maximum Marks : 50

Note : (i) Answer any **five** questions.

(ii) All questions carry equal marks.

1. Expand the following : 10×1=10

- (a) GMP
- (b) TQM
- (c) SSOP
- (d) NABL
- (e) CRM
- (f) PRP
- (g) CCP

[2]

BPVI-045

- (h) ISO
- (i) WTO
- (j) WHO

2. Write short notes on any *two* of the following :

2×5=10

- (a) Pest control
- (b) Autolytic spoilage in fish
- (c) Biotoxins

3. Describe the organoleptic indices of spoilage of fish. 10

4. Write short notes on any *two* of the following :

2×5=10

- (a) Standard stipulated by ISI for dried and cured fish products
- (b) Benefits of ISO 22000
- (c) Freshness meter

5. Explain the principles of HACCP. 10

6. Discuss about Food Safety Management System. 10

[3]

7. Explain the usefulness of various sensory characteristics for determining the quality of fish. 10
8. Discuss about the common pathogens found in sea food. 10



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