

2026

FOOD PROCESSING TECHNOLOGY

Course Name : Food Quality and Regulation

Course Code : FPT-DSC-2024

Full Marks : 45

Time : 2 Hours

The figures in the margin indicate full marks for the questions.

1. Choose the correct answer : 1x5=5
- a) GMP stands for :
 - i) Good Manufacturing Process
 - ii) Good Manufacturing Practices
 - iii) General Manufacturing Plan
 - iv) Global Management Practices
 - b) HACCP is related to :
 - i) Food Marketing
 - ii) Food Safety
 - iii) Food Packaging
 - iv) Food Transport
 - c) d) 'BHOG' is initiative of :
 - i) BIS
 - ii) FSSAI
 - iii) APEDA
 - iv) WTO
 - d) Personal hygiene is part of :
 - i) HACCP
 - ii) PRP
 - iii) CCP
 - iv) ISO
 - e) GRN stands for
 - i) Goods Received Note
 - ii) General Record Note
 - iii) Goods Return Number
 - iv) Global Receipt Note

(Turn over)

2. Answer the following questions (*any five*) : $2 \times 5 = 10$
- Define food safety.
 - Mention two consequences of poor sanitation in food industries.
 - What is food adulteration ? Give an example.
 - What is the role of audit in food systems ?
 - Give two differences between PRP and OPRP.
 - Write the full form of FIFO and FEFO.
 - State two personal hygiene practices in food industries.
3. Answer the following questions (*any four*) : $5 \times 4 = 20$
- Explain the concept of SPS and TBT agreements under World Trade Organization.
 - Discuss the principles of efficient store management in food processing units.
 - Design a simple checklist for GMP inspection in a bakery industry.
 - Why occupational health and safety is considered essential for both workers and product quality in food industries ? Explain briefly how poor workplace safety can indirectly affect food safety and consumer health.
 - Define HACCP and explain its principles.
 - Write short note on BIS and APEDA.
4. Answer *any one* of the following questions : $10 \times 1 = 10$
- Explain Codex Alimentarius Commission and its role in international food safety.
 - Describe the role and functions of FSSAI in food safety management.
 - What is SOP ? Write a detailed SOP for storage and transportation of processed food products.

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