

# **BFTFTC 386**

# Choice Based Credit System VI Semester B.Sc. (FT) Degree Examination, September 2022 (2021-22 Batch Onwards) FOOD TECHNOLOGY Food Certification

Time: 3 Hours Max. Marks: 80

### PART – A

1. Answer in brief on **any ten** of the following: (10×2=20)

- a) Quality attributes.
- b) Expand USFDA and TRIPS.
- c) Voluntary laws.
- d) Total quality management.
- e) Critical control point.
- f) HACCP.
- g) ISO-9000.
- h) Quality council.
- i) Copyrights.
- j) IPR.
- k) Geographical indication.
- I) Environmental protection.

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# PART – B

Answer any four of the following choosing one full question from each Unit: (4×15=60)

# Unit - 1

- 2. a) Explain the quality concepts.
  - b) Explain the role of environmental protection agency.
  - c) Briefly describe Mandatory Indian laws of food.

(3+5+7=15)

OR

- 3. a) Write a note on consumer protection.
  - b) What are the responsibilities of food service operator?
  - c) Explain FSSAI 2006 in detail.

(4+4+7=15)

# **Unit – 2**

- 4. a) Explain the importance of HACCP.
  - b) How the top management should be involved in HACCP Plan?
  - c) Explain the implementation of HACCP System.

(3+5+7=15)

OR

- 5. a) Explain the purpose of HACCP.
  - b) How to develop the HACCP Plan?
  - c) Describe the 7 principles of HACCP system.

(3+5+7=15)

(4+4+7=15)

9. a) Write a note on laws and ethics.

b) Explain different types of intellectual property rights.

c) Explain in detail about GI tag and industrial design.