### 2016

## 2nd Semester P.G. Diploma in

# Quality Control and Assurance in Microbial Technology

#### **QCAMT**

PAPER-QUA-202

Full Marks: 50

Time: 2 Hours

The figures in the right-hand margin indicate full marks.

Candidates are required to give their answers in their own words as far as practicable.

Illustrate the answers wherever necessary.

Answer any five questions from each group.

### Group-A

(Marks: 25)

Answer any five questions.

1. What are the effects of food additives generally used in various industries? Give some examples.

- 2. Mention the salient features of FSS Act established during 2006.
- What do you mean by mycotoxins? Write down its major classes.
- 4. Describe briefly the antimicrobial roles of any two of the following:

  2.5+2.5
  - (i) Sodium benzoate;
  - (ii) Sulphur dioxide;
  - (iii) Sorbic acid and its salts.
- 5. Explain the various foodborne diseases which are associated with C. botulinum and Shigella.

 $2 \times 2\frac{1}{2}$ 

- 6. Explain the list of food business which under the Central licencing authority of FSSA, 2006.
- 7. Write short notes:

2.5+2.5

- (i) Alkaloids;
- (ii) Toxic factors in some oil seeds.

#### Group—B

(Marks: 25)

## Answer any five questions.

- 1. (a) What are the full forms of:
  - (i) CAC; (ii) UNESCO and (iii) UNICEF.
  - (b) Write briefly about ISO 14001.

1+1+1+2

- 2. What is the importance of Packaging in food?

  Give examples of good quality packaging of any one food items.
- 3. Mention briefly about microbiological quality of finished products. How will you monitor sanitation in a food industry?

 $2\frac{1}{2}+2\frac{1}{2}$ 

- Relate good hygiene with microbial contamination in food.
   Write any two criteria for maintaining street food quality, taste and safety.
- 5. Give examples of validation of food quality. Name any two organizations responsible for validation & certification of food quality standard.
  3+2

- 6. Explain FDA rationale. What is the Indian counterpart of FDA? Write down its duties. 2+1+2
- 7. Write short notes on:

 $2\times2\frac{1}{2}$ 

- (a) HACCP;
- (b) Spoilage of Milk.