

(b) Discuss the core developments in food quality management over the past decade. How have these developments contributed to improving food safety, quality, and regulatory compliance? (9)

6. Write short notes on: **(any Three)** (6×3=18)

(a) Quality concepts

(b) Persistent organic pollutants and their impact

(c) Role of FSSAI in ensuring food safety

(d) Emerging concerns in food safety

7. Explain the following terms with example (any six).
(3×6=18)

(a) Food hypersensitivity

(b) Endocrine disruptors

(c) Biomagnification

(d) PAH

(e) Food packaging threats

(f) Dynamics in agri-food chain

(g) VOCs

(500)

[This question paper contains 4 printed pages.]

Your Roll No.....

Sr. No. of Question Paper : 4060

H

Unique Paper Code : 2202032401

Name of the Paper : Food Quality Management

Name of the Course : **B.Sc. (H) Food Technology**
(NEP-UGCF)

Semester : IV (Core)

Duration : 3 Hours

Maximum Marks : 90

Instructions for Candidates

1. Write your Roll No. on the top immediately on receipt of this question paper.
2. Attempt **five** questions in all.
3. All parts of the question should be attempted together.

1. Justify the following statements: **(any Six)**

(3×6=18)

(a) GMP contribute to make the food safe.

(b) Quality assurance is ongoing process and focusses on preventing problems.

P.T.O.

- (c) Quality management system plays a significant role to provide quality products.
 - (d) Acrylamide formation during processing of foods can be minimized.
 - (e) FSSAI is the need of food additives today.
 - (f) "Microplastics" a threat to the environment as well living beings.
 - (g) GVP are key to safe animal products.
2. (a) Explain the key components of a Recall Plan, including procedures for initiating recalls, communication protocols, and responsibilities of stakeholders. (8)
- (b) What are the functions of food quality? Explain with suitable examples. (7)
- (c) Evaluate different traceability technologies and systems available for implementing traceability in the agri-food chain. (3)

3. Differentiate between the following: (6x3=18)
- (a) Quality control and Quality assurance
 - (b) Intrinsic attributes and Extrinsic attributes of food quality
 - (c) Natural and man-made contaminants
4. (a) Discuss the presence of bisphenol A (BPA) in food packaging materials and its potential effects on human health. What alternatives exist for BPA-free packaging solutions? (8)
- (b) Elucidate food quality management functions in food production chain. (7)
- (c) Briefly comment on the dynamics in the Agri-food production chain. (3)
5. (a) Define the techno-managerial approach in the context of food quality management. How does this approach integrate technology and managerial principles to enhance food quality assurance and control? (9)