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**DHANALAKSHMI SRINIVASAN COLLEGE  
OF ARTS & SCIENCE FOR WOMEN  
(AUTONOMOUS)**

(For Candidates admitted from 2018-2019 onwards)



**UG DEGREE EXAMINATIONS APRIL – 2021  
B.SC – FOOD TECHNOLOGY & QUALITY CONTROL  
FOOD QUALITY CONTROL AND WASTE MANAGEMENT**

**Time: 3 Hrs**

**Max.Marks: 75**

**PART – A**

**CHOOSE THE CORRECT ANSWER**

**(10\*1=10)**

1. What does QA and QC stand for?
  - a) Quality Assurance and Queuing Control
  - b) Quality Adjustment and Quality Completion
  - c) Quality Assurance and Quality Control
  - d) Quality Adjustment and Queuing Control
2. A number of food units that resembles the characteristics of the lot is \_\_\_\_\_.
  - a) Unit
  - b) Sample
  - c) Representative
  - d) Collection
3. DMC stands for \_\_\_\_\_.
  - a) Distinct Microscopic Colony
  - b) Distinct Microscopic Count
  - c) Direct Microscopic Colony
  - d) Direct Microscopic Count
4. The \_\_\_\_\_ regulates genetically engineered microbes used in natural pesticides.
  - a) Environmental Protection Agency
  - b) United States Department of Agriculture
  - c) United States Department of Genetic Engineering
  - d) Food and Drug Administration
5. What is an example of Biological Hazard?
  - a) Salmonella
  - b) Dirt
  - c) Cleaners
  - d) Antibiotics
6. SPS under WTO stands for .....
  - a) Standards, Prevention and Specification
  - b) Sanitary and Phytosanitary measures

- c) Specifications for Products and Supplements
  - d) Safety and Prevention of Sickness
7. Food safety and Standards act, 2006 - passed by Indian parliament and notified on.....
- a) 23<sup>rd</sup> July 2006      b) 23<sup>rd</sup> June 2006      c) 23<sup>rd</sup> August 2006      d) 23<sup>rd</sup> November 2006
8. FSSAI is located in 5 regions with head office located at .....
- a) Hyderabad      b) Mumbai      c) Bangalore      d) New Delhi
9. ISO 9001: 2008 Quality management systems deals with .....
- a) Fundamentals and vocabulary      b) Guidelines for performance improvements
  - c) Customer Satisfaction      d) Requirements for quality management
10. Which of the following plans is used as a waste management plan?
- a) Plan for reuse      b) The integrated plan
  - c) Plan for recycling      d) Plan for reducing

### PART – B

**ANSWER ALL THE QUESTIONS**

**(5 \* 7 = 35)**

11. a) Explain the importance and principles of quality control management of food service system.

**(OR)**

b) Classify the different types of sampling method in food service system.

12. a) Analyze the microbial hazards of food sampling.

**(OR)**

b) Define Food analysis. Explain objectives and guidelines of food analysis.

13. a) Elaborate on HACCP.

**(OR)**

b) Brief on codex alimentarius commission.

14. a) What is waste management? Explain the types of disposal methods.

**(OR)**

b) Define recycling methods. Explain the BOD and COD methods of treatment.

15. a) Classify the process of aerobic and anaerobic digestions of waste management.

**(OR)**

b) Explain the following topics.

i) Irrigation

ii) Land Filling

**PART - C**

**ANSWER ANY THREE QUESTIONS**

**(3 \* 10 = 30)**

16. Define quality control. Discuss the nutritional quality of food and microbial sensory sampling in food service system.
17. Describe physical and chemical hazards.
18. Outline the food safety principles and objectives of food service system.
19. Discuss the methods of waste disposal.
20. Explain the effluent treatment in food industry.

