

- Q.28 What is FSS Act? Explain.
 Q.29 What are the objectives of IPPC?
 Q.30 What do you mean by essential commodities and explain the aims and objectives of its act?
 Q.31 Explain FSMS with its need.
 Q.32 What is SPS in WTO?
 Q.33 Write a short note on FAO.
 Q.34 Write a short note on ISO 22000.
 Q.35 What is insecticide Act? What are the powers of an insecticide inspector?

SECTION-D

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)
- Q.36 What is HACCP? Explain with its principles, need and functions.
 Q.37 What do you mean by standards? What are the various standards implemented in food industry?
 Q.38 What is the procedure of making an act in India? Describe the steps involved in it.

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Subject:- Food Laws and Standards

Time : 3Hrs. M.M. : 100

SECTION-A

Note: Multiple choice questions. All questions are compulsory (10x1=10)

- Q.1 The objective of ISO-9000 family of Quality management is
 - a) Customer satisfaction
 - b) Employee satisfaction
 - c) Enhancement
 - d) Environmental issues
- Q.2 Process control is carried out
 - a) before production
 - b) during production
 - c) after production
 - d) all of the above
- Q.3 Where is headquarter of the QTO?
 - a) New York
 - b) Washington DC
 - c) Geneva
 - d) Austria
- Q.4 Codex Alimentarius Commission, the body for setting international food standards was set up in
 - a) 1967
 - b) 1962
 - c) 1963
 - d) 1960
- Q.5 TQM stands for
 - a) Total Quality Management
 - b) Typical Quality Management
 - c) Total Quality Method
 - d) Total Quantity Method

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Q.6 Full form of NABL

- a) National Accreditation Board for Testing and Calibration Laboratories.
- b) National Association Board for Testing and Calibration Laboratories.
- c) National Accreditation Business for Testing and Calibration Laboratories.
- d) National Accreditation Board for Testing and Counting Laboratories.

Q.7 What is HACCP Team?

- a) A team of highly trained chefs
- b) A group of people who have the skills and knowledge needed to develop, implement and maintain a HACCP system.
- c) A team of government investigators.
- d) An office-based team of administrative officials who specialize in food hygiene matters.

Q.8 Under the PFA Act, when is the food said to be adulterated

- a) if any ingredient is injurious to health
- b) if it is obtained from a diseased animal
- c) if spices are sold without their essence
- d) all of these

Q.9 AGMARK Act 1937 comes under

- a) Department of Consumer Affairs, Govt. of India
- b) Directorate of Marketing and Inspection
- c) Department of Agriculture & Cooperation
- d) Department of Food and Agriculture Organization

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Q.10 FSMA of USA came force in _____

- a) 2010
- b) 2011
- c) 2013
- d) 2016

SECTION-B

Note: Objective type questions. All questions are compulsory. (10x1=10)

Q.11 The MMPO was implemented in which year?

Q.12 What is FSO?

Q.13 What is OIE?

Q.14 What is GHP?

Q.15 What is WTO?

Q.16 When is World Consumer Rights Day celebrated?

Q.17 What is AGMARK?

Q.18 Expand TQC.

Q.19 What is GFLP?

Q.20 What is GFSI?

SECTION-C

Note: Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)

Q.21 Explain GMP in detail.

Q.22 What are the benefits of HACCP?

Q.23 What is EPA and what are its objectives?

Q.24 Give the benefits of ISO 14001.

Q.25 What do you understand by CPA? Explain.

Q.26 What is the difference between food safety and food defense?

Q.27 Write a short note on MoHFW.

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