

- Q.19 Describe the Agmark certification scheme and explain its significance.
- Q.20 What type of compliance required for food business?
- Q.21 Describe various principles of QMS and their application in the food industry.
- Q.22 What are the regulatory requirements and standards for food auditing?

SECTION-D

Note: Long answer questions. Attempt any two questions out of three Questions. (2x8=16)

- Q.23 Explain the seven principles of HACCP and describe how they can be applied in a food processing plant to ensure food safety?
- Q.24 Explain all the regulatory requirements and standards for food auditing in detail.
- Q.25 Describe the purpose, scope and methodology of a food audit and explain how it can benefits a food business.

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6th Sem.
Branch :Food Technology
Sub. : Food Auditing & Certifications

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple type Questions. All Questions are compulsory. (6x1=6)

- Q.1 Which of the following is a type of food audit?
- a) First-Party audit b) Second party audit
- c) Third party audit d) All of the above
- Q.2 What is the purpose of the ISO 9001 standard?
- a) To establish a certification program for quality auditors
- b) To provide a framework for quality management
- c) To recognise and benchmark quality standards
- d) To provide training for quality auditors
- Q.3 Which of the following standards is specially designed for food safety auditing?
- a) ISO 9001 b) ISO 14001
- c) ISO 22000 d) OHSAS 18001

- Q.4 Which of the following is the key principle of QMS?
- Focus on customer satisfaction
 - Leadership and commitment
 - Continuous improvement
 - All of the above
- Q.5 What is the primary purpose of GHP?
- To ensure compliance with regulatory requirements
 - To prevent contamination and ensure food safety
 - To improve product quality and reduce costs
 - To increase customer satisfaction and loyalty
- Q.6 Who is responsible for issuing Agmark certification?
- Directorate of Marketing and inspection
 - Agricultural and Processed Food Products Export Development Authority
 - Food Safety and Standard Authority of India
 - Ministry of Agriculture and Farmers Welfare

SECTION-B

Note: Objective/Completion type questions. All questions are compulsory. (6x1=6)

- Q.7 A certified food manager must have knowledge of _____ principle, including personal hygiene, cleaning and sanitizing and pest control.

- Q.8 CCP stands for _____.
- Q.9 The FSMS includes procedures for _____ and corrective action, to ensure that any food safety issues are promptly identified and addressed.
- Q.10 HACCP is a systematic approach to identifying and controlling _____ in the food production process.
- Q.11 The BIS is responsible for certifying products that conform to Indian standards, through its _____ certification scheme.
- Q.12 The full form of BRCGS is _____.

SECTION-C

Note: Short answer type Questions. Attempt any eight questions out of ten Questions. (8x4=32)

- Q.13 Explain the concept of TQM and with its application.
- Q.14 Describe the ISO 9001:2015 standards and its requirements for a QMS.
- Q.15 What are the different types of food safety training and certification program available for food handlers?
- Q.16 Discuss the role of BIS in international trade and explain how it can benefit Indian exporters.
- Q.17 What do you mean by Safe Quality Food?
- Q.18 What are requirements of FSMS standards and their implementation?