

**2015**

**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.*

**Group—A**

*(Marks : 25)*

Answer any *five* questions from each group.

1. Write the regulations of Food Safety and Standards Authority of India along with its salient features. 3+2
2. Explain natural toxins along with the example. What is the mode of action of Dotulinum toxin? 3+2

*(Turn Over)*

3. (a) With the implementation of FSS Act, what are the other food laws revoked?  
(b) What are the new provisions introduced in the FSS Act? 2+3
4. Briefly mention the penalties and punishments which have been incorporated in the new FSSAI Regulations. 3+2
5. Narrate the foodborne diseases which are caused by *S. aureus* and *E. coli*.  $2\frac{1}{2} + 2\frac{1}{2}$
6. Distinguish between toxin and Parasite. Name one meat borne parasite. 3+2
7. Write notes on any two :  $2\frac{1}{2} + 2\frac{1}{2}$
- (a) Aflatoxins in milk ;
  - (b) *Clostridium botulinum* ;
  - (c) Alkaloids ;
  - (d) *Salmonella*.

**Group—B**

(Marks : 25)

Answer any *five* questions from each group.

1. What are the good manufacturing practices should be followed in the food industry? 5
2. What is the full form of HACCP? Describe why has it become so important for the food industry? 1+4
3. What do you understand by ISO 9001 certification? Write the benefits of this certification.  $2\frac{1}{2} + 2\frac{1}{2}$
4. Highlight the good hygienic practices which should be followed in the food industry. 5
5. Describe briefly about codex Alimentarius commission and ISO 14001.  $2\frac{1}{2} + 2\frac{1}{2}$
6. Explain the following :  $2\frac{1}{2} + 2\frac{1}{2}$ 
  - (a) Microbiological quality of oils and fats.
  - (b) Rancidity of oils and fats.

7. Write short notes on (any two) :

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

- (a) Quality of water ;
  - (b) Microbiological quality of the finished product.
  - (c) Quality assurance of the food.
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