

**Mugberia Gangadhar Mahavidyalaya**  
**Paper- Food Quality Management System**  
**Paper code- FTNM 24 (Question Bank)**

**Unit-1**

1. What is food? Importance of food in our health? (1+2)
2. Full form of FSSAI? Where is the headquarters of FSSAI? (1+1)
3. Role of FSSAI in regulating food safety? (5)
4. Where the first National Food Laboratory was established? Full form of NABL? (1+1)
5. Role of FSSAI in Food Safety Eco-system? (3)
6. Write a short note on FSSAI initiatives? (5)
7. What do you mean by Proprietary Food according to FSSAI? (2)
8. Function and power of Food Safety Officer? (5)
9. Tagline of Eat Right India? What is the function of Eat Right India? (1+2)
10. What is the difference between Food Fortification and Enrichment? (3)
11. What is BHOG and the aim of this initiatives? (3)
12. What is FBOs? What are the certification needed for a FBOs? (2)

**Unit-2**

1. What is CODEX? (2)
2. What is the purpose of CODEX? (2)
3. Difference between CAC and Codex Alimentarius? (5)
4. Function of CAC? (5)
5. Importance of CAC in International Trade? (5)
6. What is the Codex standard on food labeling? (3)
7. CODEX establish year? Which organization establishes CODEX? (1+1)
8. What is the difference between Codex and ISO? (3)
9. What is the role of the Codex in food industry? (5)
10. What is the organization structure of Codex? (3)
11. In how many languages codex is written? (2)

**Unit -3**

1. What do you mean by shelf life of a food? (2)
2. Describe the factors which are effect the shelf life of a food product? (4)
3. What is shelf life study?(2)
4. What is the importance of food safety? (3)
5. Which factors are influencing the safety of food? (5)
6. Difference between food intoxication & food infection? (2)

7. Define the term adulteration & adulterants? (2)
8. Write some standards that are required for food manufacturing industry? (3)
9. Difference between toxic & hazard? (2)
10. Discuss the significance of HACCP in food manufacturing industry? (5)

#### Unit-4

1. What is food additive? Give some example? (2+1)
2. Direct food additives vs. indirect food additives? (3)
3. Differentiate food contaminants and food adulterants? (4)
4. What do you mean by pesticide residue in food? How to reduce pesticide residue from food? (2+2)
5. Which toxicant is present in Kesari dal? How the toxin can be eliminated from this? (1+2)
6. Write the name of three antinutritional factors present in food and their sources? (3)
7. What is metallic contamination? How to prevent metallic contamination in food industry? (2+2)
8. Write down two toxicant present in sea food? Their sources and effects in human body? (5)
9. What is mycotoxins and from where it is produce? (1=1)
10. What is natural toxins and give some Example? (2)
11. Differentiate between the terms contaminated and spoiled. Which types of food is more harmful and why? (6)
12. Discuss the types of contaminants found in food. Suggest five simple measures to prevent contamination of food? (5 )

#### Unit -5

1. Why we do perform traceability? (2)
2. Write any two advantages of RFID tag. (2)
3. Function of Good Manufacturing Practice? (2)
4. What is personal hygiene and how important it is in food industry? (2)
5. What do you mean by food product recall? (2)
6. Write the flow diagram of recall process initiation? (5)
7. What is Class-II recall? (2)
8. What are the GHP standards? (2)
9. Write a short note on GHP? (5)
10. How to build a modern and comprehensive food safety plan? (5)
11. What are the 7 steps in developing a food safety plan? (5)
12. What is traceability? Factors affecting of traceability? (2+3)
13. What do you mean by GMP? 5 principles of GMP? (2+3)
14. Write a short note on GMP? (5)

#### Unit- 6

1. Why is implementing HACCP system crucial within ISO 22000 for food safety management? (5)
2. Explain the objectives and documentation requirements for food safety audits under ISO 22000? (3)
3. Importance of audit certification in ensuring compliance with food safety standards. (3)
4. Briefly describe HACCP principles? (5)
5. Mention the types of audit that are performed in food industry? (2)
6. Describe PRP, OPRP? (5)
7. What is ISO 22000 stand for? What is the ISO certification validity? (1+1)
8. In HACCP, what is the purpose of establishing critical limits? (3)
9. Briefly explain the concept of traceability as it relates to ISO 22000? (3)
10. Write short notes on PDCA? (3)
11. Explain in brief about the process of implementation of HACCP in Food Industry?

#### **Unit-7**

1. What is ISO 14000? ( 2)
2. Write down ISO 14000 clauses. (5)
3. What is ISO 9000? (2)
4. Write down the various clauses of ISO 9000? (5)
5. Write down the seven quality management principles? (6)
6. What is ISO 17025? (2)
7. When was ISO established? Where is located ISO headquarter? (1+1)
8. Full form of ISO? What are the benefits of ISO? (1+3)
9. What are the benefits of implementing ISO 9000 in food industry? (6)
10. What is TQM? (2)

#### **Unit-8**

1. What is the full form of GAP & GMP? (1+1)
2. What are elements of GAP? (2)
3. Who regulates GMP? (2)
4. What are elements of GMP? (2)
5. How do Good Agricultural Practices ensure the quality of finished goods in the agricultural sector? (3)
6. What are good manufacturing practices that are being followed in food industry? (5)
7. How do Good Manufacturing Practices contribute to ensuring the safety and quality of food products? (5)
8. What measures can be taken under Good Manufacturing Practices to ensure the proper handling and storage of finished goods? (5)
9. What are the 5 P's of GMP in food industry? (5)
10. How is GMP related to HACCP? (3)

#### **Unit-9**

1. Six-sigma methodology? (3)
2. What is lean six-sigma? (2)
3. Six-sigma participation? (5)
4. What is meant by COPQ in six-sigma? (2)
5. What do you know about the top-down approach in six-sigma? (3)
6. What is benchmarking of six-sigma? (2)
7. What is MBB? How it works? (2+2)
8. What is 5s-Kaizen? (3)
9. Write a short note on Kaizen? (5)
10. 5s approach of Kaizen? (5)
11. Benefits of 5s-Kaizen? (3)

#### **Unit-10**

1. What is TBT? Advantages and limitation of TBT? (2+3)
2. Full form of WTO? Headquarter of WTO? (1+1)
3. Function of FAO? (3)
4. FAO establish year? FAO headquarter? (2)
5. Function of IPPC and SPS? (2+2)
6. When was the World Health Organization (WHO) established, and what is its primary mission? (2+3)
7. Examples of TBT regulations and standards that may act as barriers to trade? (3)
8. How do SPS measures contribute to preventing the spread of diseases and pests that could affect human, animal, and plant health? (3)
9. What is the importance of sanitary and Phytosanitary measures in food industry? (5)
10. When and why was the World Organization for Animal Health (OIE) established, and what is its main mission? (2+3)
11. What role does the WTO play in regulating and harmonizing international standards for food safety and quality? (5)
12. Write five key principles of food hygiene by WHO? (5)