

ASSIGNMENT SET - II
Department of Nutrition

Mugberia Gangadhar Mahavidyalaya



Subject- Food Technology, Nutrition and Management
Semester-II

Paper Code: FTNM24

[Food quality management systems]

Answer all the questions

Unit-1

1. Importance of food in our health?
2. Full form of FSSAI?
3. Where is the headquarters of FSSAI?
4. Where the first National Food Laboratory was established? Full form of NABL?
5. Role of FSSAI in Food Safety Eco-system?
6. Write a short note on FSSAI initiatives?
7. What do you mean by Proprietary Food according to FSSAI?

Unit-2

1. What is CODEX?
2. What is the purpose of CODEX? Difference between CAC and Codex Alimentarius?
3. Function of CAC?
4. Importance of CAC in International Trade? What is the Codex standard on food labeling?
5. CODEX establish year? Which organization establishes CODEX?

Unit -3

1. What do you mean by shelf life of a food? Describe the factors which are effect the shelf life of a food product?
2. What is shelf life study?
3. What is the importance of food safety?
4. Which factors are influencing the safety of food?

Unit-4

1. What is food additive? Give some example?
2. Direct food additives vs. indirect food additives?
3. Differentiate food contaminants and food adulterants?
4. What do you mean by pesticide residue in food? How to reduce pesticide residue from food?
5. Which toxicant is present in Kesari dal? How the toxin can be eliminated from this?
6. Write the name of three antinutritional factors present in food and their sources?

Unit -5

1. Function of Good Manufacturing Practices.
2. What is personal hygiene and how important it is in food industry?
3. What do you mean by food product recall?
4. Write the flow diagram of recall process initiation?
5. What is Class-II recall?
6. What are the GHP standards?
7. Write a short note on GHP?

Unit- 6

1. Why is implementing HACCP system crucial within ISO 22000 for food safety management?

2. Explain the objectives and documentation requirements for food safety audits under ISO 22000?
3. Importance of audit certification in ensuring compliance with food safety standards.
4. Briefly describe HACCP principles?
5. Mention the types of audit that are performed in food industry?

Unit-7

1. What is ISO 22000?
2. Write down ISO 14000 clauses.
3. What is ISO 9000?
4. Write down the various clauses of ISO 9000?
5. Write down the seven quality management principles?
6. What is ISO 17025?

Unit-8

1. What is the full form of GAP & GMP?
2. What are elements of GAP?
3. Who regulates GMP?
4. What are elements of GMP?
5. How do Good Agricultural Practices ensure the quality of finished goods in the agricultural sector?

Unit-9

1. What is lean six-sigma?
2. Six-sigma participation?
3. What is meant by COPQ in six-sigma?
4. What do you know about the top-down approach in six-sigma?

Unit-10

1. Advantages and limitation of TBT?
2. Full form of WTO? Headquarter of WTO?
3. Function of FAO?

4. FAO establish year? FAO headquarter?
5. Function of IPPC and SPS?
6. When was the World Health Organization (WHO) established, and what is its primary mission?
7. Examples of TBT regulations and standards that may act as barriers to trade?
8. How do SPS measures contribute to preventing the spread of diseases and pests that could affect human, animal, and plant health? What is the importance of sanitary and Phytosanitary measures in food industry?