



Progressive Education Society's
Modern College of Arts, Science & Commerce Ganeshkhind, Pune – 16
(Autonomous)
End Semester Examination: MARCH / APRIL 2025
Faculty: Science and Technology

Program: B.Voc (Food Processing Technology) **Semester: VI** **SET: A**
Program (Specific): Food Processing Technology
Class: T.Y. B.Voc (Food Processing Technology) **Max.Marks: 50**
Name of the Course: Food Laws and Regulation
Course Code: FPT 33 **Time: 2:30 Hr**
Paper:

Instructions to the candidate:

- 1) There are 4 sections in the question paper. Write each section on separate page.
- 2) All Sections are compulsory.
- 3) Figures to the right indicate full marks.
- 4) Draw a well labelled diagram

SECTION: A

Q1.A Multiple Choice Question **(01 X 6 = 06 M)**

- i. Full form of ISO is _____.
 - a. Indian Organization of Standardization
 - b. International Organization for Standardization
 - c. Indian Standardization of Organization
 - d. International Standardization of Organization
- ii. _____ is example of allergen.
 - a. Egg
 - b. Milk
 - c. Peanut
 - d. All of above
- iii. AGMARK is used for _____ products.
 - a. Agricultural
 - b. Electronic
 - c. Agricultural Finance
 - d. None of above
- iv. FPO mark certificate is given to _____ products.
 - a. Agricultural
 - b. Industrial
 - c. Eco-friendly
 - d. All processed products
- v. In Prevention of Food Adulteration act, _____ medical representative are nominated by ICMR.
 - a. 01
 - b. 02
 - c. 05
 - d. 03
- vi. Milk and milk products order 1992 was exercised under _____.
 - a. Essential commodities act
 - b. Fruit product order
 - c. Consumer protection act
 - d. None of the above

Q1.B. True or False **(01 X 6 = 06 M)**

- i. BIS works in coordination with ISO.
- ii. The main objective of Essential Committee act is to prevent black marketing.
- iii. Milk and Milk product Order was formed under section 3 of FSSAI.
- iv. Meat Food Product order was established in the year 1955.
- v. In Codex, India is member of Horizontal Committee of Spices.
- vi. TQM was formed with the help of FAO and WHO

SECTION: B

Q2. Explain/Define the following terms **(01 X 6 = 06 M)**

- i. Food.
- ii. Quality.
- iii. Adulterant.
- iv. CCP.
- v. Disease.
- vi. Preservative.

SECTION: C

Q3. Write Short Note on the following (Any Four) **(03 X 4 = 12 M)**

- i. Fruit Product Order.
- ii. Physical Hazards.
- iii. Good Manufacturing Practices.
- iv. Standard formulation process in Codex
- v. Adulteration.
- vi. Sanitary and Hygienic practices in food industry.

SECTION: D

Q4. Short answer questions (Attempt any Two) **(05 X 02 = 10 M)**

- i. Describe BIS in detail and also comment on its relation with ISO.
- ii. Explain in short Total Quality Management.
- iii. Elaborate on Duties and Power of Food Analyst and Food inspector.
- iv. With the help of Flowchart, explain structure of ISO.

Q5. Long answer type Questions (Attempt any Two) **(05 X 02 = 10 M)**

- i. As per an act established in 1955, certain commodities cannot be stored. Elaborate that act in detail.
- ii. ATM industry is the renowned milk industry. How will you apply HACCP for Pasteurization of milk? Explain it with the help of flowchart, steps and principles of HACCP.
- iii. Personal hygiene plays an important role in all aspects in food industry, so explain in brief GHP.
- iv. Consumers plays an important role in various sectors of food industry. Explain Act related to consumer in detail.