

**GURU JAMBHESWAR UNIVERSITY OF SCIENCE AND TECHNOLOGY, HISAR**

**Centre for distance and online education**

Programme: Diploma in Food Quality Assurance

**Nomenclature: Food Fundamentals**

**Semester: 1st**

Code: IFQA01

**Total Marks: 30**

**Credits: 4+0+0**

**Important Instructions:**

- 1) Attempt all Questions each assignment given below
- 2) Each assignment carries 15 marks
- 3) All questions are to be attempted in legible handwriting on plane white A-4 size paper and upload the scanned copy of the assignments on student's portal

**Assignment – I**

- Q1. What do you understand by Food and Food Technology? Classify the food based on physiological functions with appropriate examples.
- Q2. What do you understand by micronutrients? Classify these micronutrients based on their functional role.
- Q3. Discuss the types of waste generated by different food industries and their management techniques to control environmental pollution.

**Assignment - II**

- Q1. Differentiate between low and high temperature preservation techniques with appropriate examples.
- Q2. What is food packaging? Discuss its classification with examples.
- Q3. What do you understand by food adulteration? Briefly discuss different food adulterants present in various food commodities.

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Programme: Diploma in Food Quality Assurance

**Nomenclature: Introduction to Food Microbiology**

**Semester: 1st**

Code: IFQA02

**Total Marks: 30**

**Credits: 4+0+0**

**Important Instructions:**

- 1) Attempt all Questions each assignment given below
- 2) Each assignment carries 15 marks
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**Assignment -I**

1. Explain the role of microorganisms in the spoilage of fruits and vegetables.
2. Describe the different types of foodborne pathogens and their associated diseases.
3. Discuss the methods such as refrigeration, pasteurization, and fermentation.

**Assignment -II**

1. Describe methods of preparation for fermented dairy products.
2. Describe the methods used to detect microorganisms in food products
3. Explain different types of food poisonings and write down food safety measures in avoiding food poisoning outbreaks.

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Programme: Diploma in Food Quality Assurance

**Nomenclature: Food Safety and Quality Assurance**

**Semester: 1st**

Code: IFQA03

**Total Marks: 30**

**Credits: 4+0+0**

**Important Instructions:**

- 1) Attempt all Questions each assignment given below
- 2) Each assignment carries 15 marks
- 3) All questions are to be attempted in legible handwriting on plane white A-4 size paper and upload the scanned copy of the assignments on student's portal

**ASSIGNMENT – I**

1. Discuss significance of safety and quality in food industry and explain different programs opted by food industries regarding quality.
2. Explain main features and advantages of ISO 22000.
3. Write down objectives of auditing and discuss audit program followed by food industries.

**ASSIGNMENT – II**

1. What do you understand by PRP's and explain their significance in food safety.
2. Explain features of total quality management system.
3. Explain various statistical quality tools used in food industry.

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Programme: Diploma in Food Quality Assurance

**Nomenclature: Food Laws, Standards and Regulations**

**Semester: 1st**

Code: IFQA04

**Total Marks: 30**

**Credits: 4+0+0**

**Important Instructions:**

- 1) Attempt all Questions each assignment given below
- 2) Each assignment carries 15 marks
- 3) All questions are to be attempted in legible handwriting on plane white A-4 size paper and upload the scanned copy of the assignments on student's portal

**ASSIGNMENT – I**

1. Define the codex and its functions. Describe the process of standard setting followed by codex.
2. Explain the various features of export inspection council and foreign trade policy.
3. Briefly discuss the salient features of food safety and standards act, 2006.

**ASSIGNMENT – II**

1. Discuss in brief the role of various international bodies in setting food safety and quality standards.
2. Explain the role of BIS and AGMARK standards in maintaining food quality standards.
3. Describe important features of the food safety and standards (licensing and registration of food businesses) regulation, 2011.

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Programme: Diploma in Food Quality Assurance

**Nomenclature:** FOOD SANITATION AND HYGIENE

**Semester:** 1st

Code: IFQA05

**Total Marks: 30**

**Credits:** 4+0+0

**Important Instructions:**

- 1) Attempt all Questions each assignment given below
- 2) Each assignment carries 15 marks
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**Assignment-1**

- Q. 1. Detail the various principles following hygiene practice for the commodities and equipments. Give some suggestions for designing and constructing sanitary for food processing and its total quality management.
- Q. 2. Explain the different types of food hazards in food industry. Explain the "Danger Zone" in terms of temperature control.
- Q. 3. Describe the different types of food contaminants and the preventive measures to be taken in order to reduce food contaminations.

**Assignment-2**

- Q. 1. Explain the working of cleaning agents. How cleaning compounds can be classified? Give examples
- Q. 2. Why is personal hygiene crucial in a food service environment? Why is it important for food handlers to wear clean and appropriate attire?
- Q. 3. Describe a situation where you identified and resolved a potential food safety hazard. Explain the potentially hazardous foods (PHFs) and time-temperature control of PHFs.