

- Q.29 What is the basic principal behind fat estimation by Soxhlet apparatus method?
- Q.30 What is the relation between water activity and equilibrium relative humidity (ERH)?
- Q.31 What is the difference between a laboratory sample and a test portion?
- Q.32 What do you understand by quality specifications? Explain giving suitable example.
- Q.33 What is the relation between colour and quality of food product?
- Q.34 What are the principles of food produce quality control?
- Q.35 What are the major determinants of food choice?

SECTION-D

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)
- Q.36 What is HACCP? Explain the principles and steps necessary to implement HACCP in any food industry.
- Q.37 What is Quality? Differentiate between TQM and TQC in relation to food industry.
- Q.38 What is ISO? Explain ISO 9000, ISO 14000 and ISO 22000 in relation to food industry.

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Roll No.

6th Sem / Branch : Food Technology Sub. : Food analysis and Quality control

Time : 3Hrs.

M.M. : 100

SECTION-A

Note: Multiple choice questions. All questions are compulsory (10x1=10)

- Q.1 Which of these is a method for crude protein estimation?
- Soxhlet apparatus
 - Kjeldahl's
 - Low temperature plasma ashing
 - Toluene Distillation
- Q.2 Babcock method is used to test which component of food?
- Crude Fat
 - Crude Protein
 - Crude Fibre
 - Total Carbohydrates
- Q.3 A specified level above which the product can not be accepted is called_____.
- Acceptance Level
 - Rejection Level
 - Quality Control Level
 - Quality Assurance Level
- Q.4 GMP is_____.
- Good Morning Principal
 - Good Manufacturing Practices

- c) Great manufacturing Policies
d) Good Management Practices
- Q.5 Product_____ is having to bring back product from the distribution system.
a) Defect b) Management
c) Destruction d) Recall
- Q.6 The detailed information about how something is or should be built or made is called_____.
a) Standard b) Quality
c) Specification d) Defect
- Q.7 _____ is defined as the overall program that ensures that the final results reported by the laboratory are correct.
a) Quality Management
b) Quality Control
c) Quality Assurance
d) Quality Model
- Q.8 Which of these is not a basic method of Quality control?
a) Organoleptic evaluation
b) Physical test methods
c) Chemical analysis
d) Total Quality Management
- Q.9 A level of quality is called_____.
a) Standard b) Quality
c) Specification d) Defect
- Q.10 Which of these is a method for moisture estimation?
a) Soxhiet apparatus
b) Kjeldahl's
c) Low Temperature Plasma Ashing
d) Toluene Distillation

SECTION-B

Note: Objective type questions. All questions are compulsory. (10x1=10)

- Q.11 Explain GMP?
Q.12 What is GHP?
Q.13 Explain GLP.
Q.14 What does term ISO mean?
Q.15 What is the difference between a sample and a sub sample?
Q.16 what is the full form of PFA?
Q.17 Explain TQC.
Q.18 What do you understand by TQM?
Q.19 What is Judgment Sampling?
Q.20 How do you estimate protein in foods?

SECTION-C

Note: Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)

- Q.21 What is proximate analysis of food? Explain.
Q.22 Explain the types of sampling.
Q.23 What is the basic Principle behind moisture estimation in food?
Q.24 How does texture indicate the food quality?
Q.25 What are the requirements for panel selection in sensory analysis of foods?
Q.26 What are the different method of objective evaluation of food?
Q.27 Why sampling errors occur in food analysis?
Q.28 How will you ensure the homogeneity of a sample?