SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions.   (2x8=16)

Q.23 Elaborate on the various methods used for proximate analysis of carbohydrates in food samples.

Q.24 Discuss the concepts and implementation of GMP, GHP, and GLP in the food industry.

Q.25 Explain the different sensory evaluation methods and their significance in quality control.

4th Sem./Branch : Food Technology

Subject : Food analysis and Quality Control

Time : 3 Hrs.   M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory   (6x1=6)

Q.1 What is the principle behind the proximate analysis of moisture?
   a) Gravimetric method
   b) Titration method
   c) Chromatographic method
   d) Spectrophotometric method

Q.2 Which method is commonly used to determine crude fat in food samples?
   a) Soxhlet extraction   b) Kjeldahl method
   c) Refractometry   d) HPLC

Q.3 What is the main objective of quality assurance?
   a) To increase production speed
   b) To ensure consistent quality
   c) To reduce costs
   d) To enhance flavor

Q.4 Which sampling technique is suitable for liquid samples?
 a) Grab sampling   b) Composite sampling
 c) Random sampling d) Stratified sampling

Q.5 What does TQM stand for?
 a) Total Quantity Management
 b) Total Quality Measurement
 c) Total Quality Management
 d) Total Quota Management

Q.6 Which practice is part of Good Manufacturing Practices (GMP)?
 a) Proper labeling
 b) Sensory evaluation
 c) Statistical analysis
 d) Consumer preference surveys

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory.   (6x1=6)

Q.7 Define ash content in proximate analysis.

Q.8 What does GLP stand for?

Q.9 Give one objective of sensory quality control.

Q.10 Name a method used for measuring viscosity in food samples.

Q.11 What is the purpose of sampling in food analysis?

Q.12 What is the main focus of HACCP?

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions.   (8x4=32)

Q.13 Describe the principle behind the determination of crude protein using the Kjeldahl method

Q.14 Explain the importance of statistical quality control in the food industry.

Q.15 List the steps involved in selecting and training a sensory evaluation panel.

Q.16 Discuss the difference between subjective and objective methods in sensory quality control.

Q.17 Describe the concept of Total Quality Control (TQC).

Q.18 Explain the procedure for sampling powdered materials in food analysis.

Q.19 What are the physicochemical properties that affect food quality? Give examples.

Q.20 How does HACCP differ from HARPC?

Q.21 Discuss the role of gloss in food quality assessment.

Q.22 Explain the relationship between texture and food quality.