

SECTION-B

Note:Short answer type questions. Attempt any six questions out of eight questions. (6x5=30)

- Q.11 What is proximate analysis of food? Explain.
- Q.12 Explain the types of sampling.
- Q.13 What is the basic principle behind moisture estimation in food?
- Q.14 How does texture indicate the food quality?
- Q.15 What are the requirements for panel selection in sensory analysis of foods?
- Q.16 What are the different methods of objective evaluation of food?
- Q.17 Why sampling errors occur in food analysis?
- Q.18 How will you ensure the homogeneity of a sample?

SECTION-C

Note:Long answer questions. Attempt any one questions out of two questions. (1x10=10)

- Q.19 How CAC helps in facilitating world food trade ? Explain.
- Q.20 What is sensory evaluation? Elaborate different methods of sensory evaluation of food.

No. of Printed Pages : 2
Roll No.

189252

5th Sem / DVOC
Subject : Food Quality Analysis

Time : 2 Hrs.

M.M. : 50

SECTION-A

Note:Very short questions. Attempt all ten questions. (10x1=10)

- Q.1 Explain GMP.
- Q.2 What is GHP?
- Q.3 Explain GLP.
- Q.4 What does term ISO mean?
- Q.5 What is the difference between a sample and a sub sample?
- Q.6 What is the full form of PFA?
- Q.7 Explain TQC.
- Q.8 What do you understand by TQM.
- Q.9 What is Judgement Sampling?
- Q.10 How do you estimate protein in foods?