

- Q.34 How panel is selected for quality evaluation of food material.
- Q.35 Discuss about VACCP and TACCP.

Section-D

Note: Long answer Questions. Attempt any two Questions out of three Questions. $(2 \times 10 = 20)$

- Q.36 What are the methods used for the proximate analysis of food?
- Q.37 Define HACCP with their principles and explain its importance.
- Q.38 What is food evaluation? Explain the different methods in detail.

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Roll No.....

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Branch : Food analysis & Quality Control

Subject : Food Technology

Time : 3 Hrs.

M.M. : 100

SECTION-A

Note: Multiple choice questions. All questions are compulsory. $(10 \times 1 = 10)$

- Q.1 Process control is carried out _____
- a) During production b) After production
 - c) Before production d) all of these
- Q.2 Increasing the sample size has the following effect upon sampling error.
- a) It increases the sampling error
 - b) It reduces the sampling error
 - c) It has no effect on the sampling
 - d) All of these
- Q.3 Why do we evaluate food?
- a) For safety reasons
 - b) To ensure highest quality of food
 - c) To determine the ingredients present in it
 - d) To determine shelf life of food
- Q.4 Testing of food is done in isolation so as to
- a) Ensure fairness of testing
 - b) Reduce the amount of food served
 - c) Allow more concentration during testing
 - d) Reduce the crowd during testing

- Q.5 Measurement unit of viscosity is
a) Pascal/sec b) Meter/sec
c) Parts/sec d) None
- Q.6 In food evaluation, which of the following is NOT considered a valid test?
a) Descriptive analysis b) Preference testing
c) Collated testing d) Discriminative testing
- Q.7 Moisture estimation method is/are.
a) Soxhlet apparatus
b) Kjeldhal method
c) Low temperature plasma ashing
d) Toluene distillation method
- Q.8 Babcock method is used for the estimation of

a) Crude protein b) Moisture
c) Crude fat d) Carbohydrates
- Q.9 Physical test methods do not include _____
a) Temperature b) Flavor
c) Water activity d) Humidity
- Q.10 pH is _____.
a) Hydrogen ion concentration
b) Water activity
c) Moisture indicator
d) None of these

Section B

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

- Q.11 Explain FSSAI.

- Q.12 Discuss about Crude Protein
Q.13 What is Humidity?
Q.14 What are the types of water present in food?
Q.15 Expand TQM and TQC.
Q.16 Define pH.
Q.17 Quality Control.
Q.18 Expand GMP and GHP.
Q.19 Enlist fat estimation methods.
Q.20 What do you mean by food safety.

Section-C

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

- Q.21 What is HACCP?
Q.22 Differentiate between TQM and TQC.
Q.23 Explain GHP.
Q.24 Differentiate between quality control and quality assessment.
Q.25 Explain the methods of moisture analysis.
Q.26 Differentiate between viscosity and consistency.
Q.27 Explain the purpose of sampling.
Q.28 How does texture affect food quality?
Q.29 Explain the importance of hygiene and sanitation in food industry.
Q.30 How sample is taken from powdered food product?
Q.31 What is FSSAI? What are its objectives?
Q.32 Explain any two protein estimation methods.
Q.33 Write about food adulteration.