

## **SECTION-B**

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

- Q.11 Discuss sampling techniques.
- Q.12 Discuss the objectives and need of food quality.
- Q.13 What is the role of CAC?
- Q.14 Discuss measurement of food color and flavour and their relationship with food quality.
- Q.15 Discuss about Biosafety and Bioterrorism.
- Q.16 Discuss GHP in food safety?
- Q.17 Explain BIS standards.
- Q.18 What is the purpose of food analysis?

## **SECTION-C**

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

- Q.19 Briefly explain sampling procedures for liquid, powdered and granular materials
- Q.20 Discuss about food safety management systems

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Roll No. ....

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**Dvoc - Level -5**

**1st Sem / Food Processing**

**Subject : Food Quality Analysis**

Time : 2 Hrs.

M.M. : 50

## **SECTION-A**

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

- Q.1 Define Sampling
- Q.2 SSOP in food industry stands for \_\_\_\_\_
- Q.3 Define food adulteration
- Q.4 Write the full form of FSSAI
- Q.5 \_\_\_\_\_ is a certification mark for agricultural products.
- Q.6 What is PFA?
- Q.7 TQC stands for \_\_\_\_\_
- Q.8 Write the full form of GMP
- Q.9 What is food grade?
- Q.10 What is viscosity?