

- Q.5 Which method involves measuring the resistance of a liquid to flow?
- Viscosity
 - Texture
 - Flavour
 - Color
- Q.6 What does GHP stand for in the context of food industry practices?
- Good Hygienic Practices
 - Good Harvesting Practices
 - Good Handling Practices
 - Good Health Practices
- Q.7 Which term is used for the intentional misrepresentation of food products for economic gain?
- Food Safety
 - Food Fraud
 - Food Defense
 - Food Spoilage
- Q.8 What is the primary purpose of a VACCP system?
- Identifying physical hazards in food production
 - Detecting microbial contaminants in food
 - Assessing economic vulnerabilities in the supply chain
 - Monitoring food temperatures during transportation
- Q.9 In sensory quality control, what is the term for method that rely on human perception and judgement?
- Subjective methods
 - Objective methods
 - Instrumental methods
 - Automated methods
- Q.10 What is the primary goal of TQC in the food industry?
- Ensuring product safety
 - Meeting customer preferences
 - Reducing production costs
 - Maximizing production efficiency

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SECTION-B

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

- Q.11 Explain the concept of GMP in the food industry.
- Q.12 What does "HACCP" stand for, and what is its primary purpose?
- Q.13 Describe the concept of "Food Defense" in the food industry.
- Q.14 What are "Food Frauds" in the context of food protection?
- Q.15 Explain the concept of GHP in the food industry.
- Q.16 What is the purpose of GLP in the food industry?
- Q.17 Define TACCP in food safety.
- Q.18 What does VACCP primarily focus on?
- Q.19 Explain the concept of HARPC in food safety.
- Q.20 What is the fundamental goal of TQC in the food industry?

SECTION-C

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

- Q.21 Explain the principle behind the gravimetric method used to determine moisture content in food.
- Q.22 Discuss the significance of ash content analysis in food proximate analysis.
- Q.23 Describe the process and principle involved in the extraction of crude fat from food samples.
- Q.24 Explain the Kjeldahl method and its principle for determining crude protein content in food.
- Q.25 What is the primary constituent of crude fibre in food, and how is it quantified?
- Q.26 Describe the methods and principles used for the

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