

Q.22 Explain the importance of gloss measurement in the assessment of food products.

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SECTION-D

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

Q.23 Discuss the methods used for the proximate analysis of crude fat in food samples.

Q.24 Elaborate on the concepts of TACCP and VACCP and their importance in food safety.

Q.25 Describe the procedure and significance of subjective and objective methods in sensory quality control.

4th Sem./ 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 Which method is used for the determination of crude protein in food samples?

- a) kjeldahl method
- b) Soxhlet extraction
- c) Titration method
- d) Spectrophotometry

Q.2 What is the main purpose of quality control?

- a) To improve product design
- b) To ensure product safety
- c) To meet customer satisfaction
- d) To enhance marketing strategies

Q.3 What does HACCP stand for?

- a) Hazard Analysis and Critical Control Point
- b) Hazard Assessment and Control Process
- c) Hazard Analysis and Control Plan
- d) Hazard Assessment and Critical Control Point

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- Q.4 Which sampling procedure is used for granular materials?
a) Stratified sampling b) Cluster sampling
c) Grab sampling d) Random sampling
- Q.5 What is a key component of Total Quality Management(TQM)?
a) Employee involvement
b) Cost reduction
c) Increased production
d) Market analysis
- Q.6 Which practice is included in Good Hygienic Practices(GHP)?
a) Equipment maintenance
b) Product packaging
c) Marketing surveys
d) Label design

SECTION-B

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

- Q.7 What is the principle behind soxhlet extraction?
- Q.8 Define Total Quality Management (TQM)
- Q.9 Mention one requirement of a good sampling technique.

- Q.10 Name a physiochemical property related to food quality.
- Q.11 What is the purpose of Consumer preference surveys in sensory quality control?
- Q.12 What does VACCP stand for?
- SECTION-C**
- Note:** Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)
- Q.13 Explain the principle of the gravimetric method for moisture determination.
- Q.14 Describe the concept of quality assurance in the food industry.
- Q.15 What are the steps involved in the sensory evaluation process?
- Q.16 Discuss the significance of viscosity measurement in food analysis.
- Q.17 Explain the difference between GMP and GHP.
- Q.18 Describe the method of sampling liquid materials in food analysis.
- Q.19 What is the role of flavor in determining food quality?
- Q.20 How do TQC and TQM differ in their approach to quality management?
- Q.21 Discuss the relationship between consistency and food quality.