

- Q.20 What are the different types of microbiological examination.
- Q.21 Write short notes on the GMP, GHP and GLP.
- Q.22 Discuss two methods for the estimation of protein content.

SECTION-D

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

- Q.23 Discuss different methods for the estimation of moisture.
- Q.24 Write ten steps involved in TQM and principle of total quality management.
- Q.25 What do you understand by sensory evaluation and write about different methods of sensory evaluation.

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4th Sem.

Branch : Food Technology
Sub. Food Analysis & Quality Control

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple type Questions. All Questions are compulsory. (6x1=6)

- Q.1 Water activity required for the growth of bacteria?
- a) 0.91 b) 0.88
- c) 0.80 d) 0.70
- Q.2 Which is not a fat estimation method_____
- a) Goldfish method b) Babcock method
- c) Majonnier method d) Karl Fischer's method
- Q.3 Kjeldhal method based on estimation of _____.
- a) Amino acid content b) Protein content
- c) Nitrogen content d) Hydrogen content

Q.4 CCP stands for
a) Common control point b) Critical control point

c) Cost control point d) Consumer care point

Q.5 Which method is used for the estimation of moisture

a) Goldfish method b) Babcock method

c) Mojonnier method d) Karl Fischers' method

Q.6 Which of these is not a test for sensory analysis?

a) Triangle test b) Rating test

c) Duo tiro test d) Goldfish test

SECTION-B

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

Q.7 Full form of CIP_____.

Q.8 Kjeldhal method used for estimation of _____.

Q.9 Ash content analysis is estimated by instrument called muffle furnace. (True/False)

Q.10 Food adulteration does not affect the safety or quality of food products. (True/False)

Q.11 Food packaging has no role in the quality control of food products (True/False)

Q.12 GLP Stands for _____.

SECTION-C

Note: Short answer type Questions. Attempt any eight questions out of ten Questions. (8x4=32)

Q.13 Discuss two methods for the estimation of protein content.

Q.14 Differentiate TQM and TQC.

Q.15 Describe methods for the preparation of good samples.

Q.16 Explain any two methods for ash estimation.

Q.17 Explain the different physical tests employed for food quality evaluation.

Q.18 Write about different types of sensory panels.

Q.19 What are the different type of sampling techniques.