

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

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.

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Roll No.

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

- 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.