

- Q.25 Explain the relationship between viscosity and texture in the context of food quality.
- Q.26 Define sensory quality control in the food industry and its primary objectives.
- Q.27 Describe the process of panel selection and training for sensory evaluation in food.
- Q.28 Differentiate between subjective and objective methods used in sensory evaluation.
- Q.29 How can statistical quality control be applied to interpret sensory results in the food industry?
- Q.30 Discuss the importance of consumer preferences and acceptance food quality control.
- Q.31 Explain the concept GMP and its role in ensuring food safety and quality.
- Q.32 Describe the key components of GHP in the food industry.
- Q.33 What are GLP and their significance in food analysis?
- Q.34 Discuss the primary objectives of HACCP in food safety.
- Q.35 Define TACCP and its relevance in the food supply chain.

SECTION-D

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)
- Q.36 In detail, explain the principle and importance of proximate analysis in the food industry, with a focus in its role in assessing the major components of food.
- Q.37 Describe the key principle and components of TQM and TQC and how they are applied to enhance food quality.
- Q.38 Discuss the process of sensory panel selection and their training in sensory quality control. How does this ensure reliable results?

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6th Sem / Food Technology Subject:- Food Analysis Quality Control

Time : 3Hrs.

M.M. : 100

SECTION-A

Note: Multiple choice questions. All questions are compulsory (10x1=10)

- Q.1 What is the principle behind the method of proximate analysis for determining moisture in food?
- Gravimetric determination
 - Measurement of electrical conductivity
 - Titration with acid
 - Infrared spectroscopy
- Q.2 Which component of food is determined by measuring the residue left after complete combustion of a sample?
- Moisture
 - Ash
 - Crude Fat
 - Crude Protein
- Q.3 How is crude fat content typically determined in proximate analysis?
- Gravimetrically
 - Titration
 - Colorimetry
 - Spectrophotometry
- Q.4 Which method is used to analyze crude protein content in food?
- NMR Spectroscopy
 - Kjeldahl method
 - Gas Chromatography
 - UV-Vis spectroscopy
- Q.5 What is the primary constituent of crude fiber in food?
- Starch
 - Cellulose
 - Protein
 - Fat

- Q.6 How are the total carbohydrates determined in proximate analysis ?
- Gravimetrically
 - Titration
 - Spectrophotometry
 - Gas chromatography
- Q.7 What is the main objective of quality control in the food industry ?
- Maximizing production
 - Minimizing costs
 - Ensuring product consistency and safety
 - Expanding the product line
- Q.8 Which of the following is not a component of Total Quality Management (TQM) ?
- Continuous improvement
 - Customer focus
 - Quality control
 - Employee involvement
- Q.9 What is the primary focus of Good Manufacturing Practices (GMP) in the food industry ?
- Employee training
 - Quality control
 - Hygiene and sanitation
 - Customer preferences
- Q.10 What does HACCP stand for in the context of food safety ?
- Hazard Analysis and Critical Control Point
 - High-Altitude Cooking and Control Procedures
 - Healthy and Clean Cooking Principles
 - Hazard Assessment and Control in Consumer Products

SECTION-B

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

- Q.11 What is the primary purpose of proximate analysis in food analysis ?
- Q.12 Define TQM in the context of quality control
- Q.13 What is the main objective of quality assurance in the food industry ?
- Q.14 Explain the concept of “sampling” in food analysis.
- Q.15 What are the requirements for effective sampling techniques in the food industry ?
- Q.16 How is the colour of food products typically measured in quality control ?
- Q.17 Define “sensory quality control” in the food industry
- Q.18 What is the purpose of sensory panel selection and training ?
- Q.19 Differentiate between subjective and objective methods of sensory evaluation.
- Q.20 How is viscosity measured in the assessment of food quality ?

SECTION-C

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

- Q.21 Describe the sampling procedures for liquid food products .
- Q.22 Explain the sampling techniques used for powdered food materials.
- Q.23 Discuss the procedures involved in sampling granular food products.
- Q.24 How do color, gloss, and flavor contribute to the physicochemical properties of food?