

determination of total carbohydrates in food samples.

- Q.27 Define the concept of quality in the food industry and its significance.
- Q.28 Enumerate the key objectives of quality control in food production.
- Q.29 Differentiate between quality control and quality assurance in the food industry.
- Q.30 Explain the concept of TQM and its application in food production.
- Q.31 What is the role of TQC in ensuring food quality?
- Q.32 Outline a plan for implementing quality control in a food manufacturing facility.
- Q.33 Define the term "sampling" in the context of food analysis.
- Q.34 Explain the purposes of sampling in the food industry.
- Q.35 Discuss the requirements for effective sampling techniques in food analysis.

#### **SECTION-D**

**Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)

- Q.36 Compare and contrast the concepts of quality control and quality assurance in the food industry. Provide examples of each.
- Q.37 Explain the significance of GMP in ensuring food safety and quality. Highlight key GMP principles and their application.
- Q.38 Describe the concept of HACCP and its role in preventing food safety hazards. Provide a step-by-step explanation of the HACCP system.

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**6th Sem./Branch : Food Technology**

**Subject:- Food Analysis and Quality Control**

Time : 3Hrs.

M.M. : 100

#### **SECTION-A**

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

- Q.1 Which term refers to the assessment of potential threats and risks in the food supply chain?
- a) GMP
  - b) GHP
  - c) TACCP
  - d) GLP
- Q.2 What does the term "Food Defense" primarily focus on?
- a) Ensuring food quality
  - b) Protecting food from contamination
  - c) Protecting food from intentional harm or tampering
  - d) Meeting consumer preferences
- Q.3 What is the primary goal of sensory quality control in the food industry?
- a) Reducing production costs
  - b) Meeting regulatory standards
  - c) Ensuring product safety
  - d) Assessing and improving sensory attributes
- Q.4 How are sensory panelists selected and trained for sensory evaluation?
- a) Random selection and minimal training
  - b) Rigorous training and certification
  - c) No training is required
  - d) Expertise in unrelated fields

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

## 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