

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

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