Q.27 Analyze the carbohydrate content in the food samples by different methods.
Q.28 Outline the difference between a laboratory sample and test portion.
Q.29 How quality of the product is related with its flavor.
Q.30 Discuss the interpretations of sensory results in quality control.
Q.31 Explain the purpose and threats in food defense.
Q.32 How often should a TACCP assessment is carried out?
Q.33 Summarize the concept of HARPC.
Q.34 Define the terms :
a) Hygiene b) Sanitation
c) Crude fat d) Adulteration
e) Gloss
Q.35 Explain the lay out of control laboratories

SECTION-D

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

Q.36 Explain the concept of food safety and its safety concerns. Discuss the current challenges to food safety.
Q.37 Explain the concept of food quality. Describe the functions of quality control.
Q.38 Explain the different components analyzed in proximate analysis of food.

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6th Sem / Branch : Food Technology
Sub.: Food Analysis & Quality Control

Time : 3Hrs. M.M. : 100

SECTION-A

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

Q.1 Chemical method for determination of moisture analysis is
a) Karl Fischer titrations
b) Hydrometery
c) Conductivity method
d) Dielectric method
Q.2 IDT stands for
a) Isomeric and Dimeric technique
b) Impedance Detection Time
c) Instant Diabetic Test
d) Isolation and Detection Technique
Q.3 Amount of fatty acids which is insoluble in water is called
a) Acetyl value b) Koettstorfer value
c) Hehner value d) Kirschner value
Q.4 Benedict test is used to identify
a) Carbohydrates b) Reducing sugars
c) Hexose d) Ketose

Q.5 Soxhlet methods is used for determination of
a) Crude fat b) Crude protein
c) Crude fiber d) All

Q.6 Measurement of changes in eating quality on storage requires uses of
a) Chemical evaluation b) Sensory evaluation
c) Physical tests d) All

Q.7 PFA stands for
a) Plant Flavor analysis
b) Pressurized Food Application
c) Presvention Food Adulteration
d) Processed Food Act

Q.8 Number of principles of HACCP
a) 5 b) 7
c) 9 d) 11

Q.9 Ash is defined as
a) Organic matter left after incineration in a sample
b) Inorganic residue left after incineration in a sample
c) Organic matter left after sublimation
d) Inorganic residue left after sublimation

Q.10 TQM tool does not consist of
a) Affinity diagram
b) Tree diagram
c) Interrelationship diagram
d) 5S system

SECTION-B

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

Q.11 Give the full form of BIS.

Q.12 PRP used during HACCP stands for _____

Q.13 Tell the purpose for which penetrometer is used for?

Q.14 Kjeldahl method is used for determination of _____

Q.15 The term olfactory is sensory science refers to _____

Q.16 Tell the units of viscosity used in quality control.

Q.17 Give the full form of AGMARK.

Q.18 Give example where texture is related to quality of food.

Q.19 Define the term crude fiber.

Q.20 Give the full form of CCFS.

SECTION-C

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

Q.21 List the different steps in food sampling.

Q.22 Outline the significance of moisture determinations. Explain Karl Fischer titrations.

Q.23 Discuss thermal analysis of food.

Q.24 Discuss the principle behind analysis of moisture.

Q.25 Describe the sampling procedure for liquid materials.

Q.26 How quality control differs from quality assurance?