

- Q.24 List the seven principles of HACCP and briefly explain each one.
- Q.25 Define TACCP and why is it important in food safety management.
- Q.26 Briefly explain the key principles of TQM.
- Q.27 How does quality assurance differ from quality control?
- Q.28 Describe the principle behind the Kjeldahl method for crude protein determination.
- Q.29 Define viscosity and its measurement.
- Q.30 Define sensory quality control and its significance in the food industry.
- Q.31 Describe the process of panel selection for sensory evaluation.
- Q.32 How does HACCP differ from traditional food safety management systems?
- Q.33 Define Good Hygienic Practices (GHP) and explain their significance in food handling.
- Q.34 Provide three examples of areas where GMP should be implemented in a food manufacturing facility.
- Q.35 Define food defense and provide an example of a food defense measure.

SECTION-D

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)
- Q.36 Discuss the purpose of sampling in the food industry. How does sampling help in assessing and maintaining product quality.
- Q.37 Explain the principle behind the oven-drying method for moisture determination. How does this method work, and what factors can affect its accuracy.
- Q.38 Explain the different sampling techniques used in the food industry. Discuss the requirements and consideration for selecting an appropriate sampling technique

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Roll No.

6th Sem / Food Tech.

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 What technique is commonly used to estimate crude protein content in food?
- Kjeldahl method
 - Fourier-transform infrared spectroscopy(FTIR)
 - Liquid chromatography
 - Atomic absorption spectroscopy
- Q.2 The determination of crude fiber in food involves:
- Extraction with solvents
 - Enzymatic digestion
 - Acid hydrolysis
 - Filtration and gravimetric analysis
- Q.3 The concept of Total Quality Control (TQC) lay stress on:
- Quality assurance through statistical analysis
 - Preventing defects at the source
 - Meeting minimum quality standards
 - Quality inspection at the final stage of production
- Q.4 Quality assurance focuses on:
- Product design only
 - Consistency in meeting customer requirement
 - Correcting defects after production
 - Maximizing profits through cost-cutting measures

- Q.5 Texture refers to the:
- Appearance of food
 - Feel or mouthfeel of food
 - Flavour intensity of food
 - Aroma strength of food
- Q.6 How does texture influence food quality?
- Affects appearance only
 - Affects palatability and sensory experience
 - Determines colour intensity
 - Indicates ripeness
- Q.7 The concept of Total Quality Control (TQC) lay stress on:
- Quality assurance through statistical analysis
 - Preventing defects at the source
 - Meeting minimum quality standards
 - Quality inspection at the final stage of production
- Q.8 In quality control, what does sampling refer to?
- Inspecting the entire population
 - Testing only defective products
 - Testing a representative portion of a larger quantity
 - Selecting the highest quality products for analysis
- Q.9 Which of the following is a requirement for effective sampling techniques?
- Sampling from only one location
 - Sampling at random intervals
 - Sampling without any criteria
 - Sampling without regard to product characteristics
- Q.10 Quality assurance focuses on:
- Product design only
 - Consistency in meeting customer requirements
 - Correcting defects after production
 - Maximizing profits through cost-cutting measures

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SECTION-B

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

- Q.11 Sensory quality control involves the evaluation of food products using human senses such as taste, smell, and touch. (True/False)
- Q.12 Panel selection and training are not essential for effective sensor quality control. (True/False)
- Q.13 Consumer preferences and acceptance play a significant role in determining the success of a food product in the market (True/False)
- Q.14 Gloss refers to the shine of a food products's surface. (True/False)
- Q.15 What does GMP stand for?
- Q.16 What does TACCP stand for?
- Q.17 GHP includes practices related to personal hygiene, sanitation, and cleanliness in food processing facilities. (True/False)
- Q.18 TACCP is concerned with identifying and mitigating intensional threats and vulnerabilities in the food supply chain. (True/False)
- Q.19 HACCP plans must include _____ to monitor critical control points and ensure food safety. (Corrective actions/marketing strategies)
- Q.20 VACCP assessments are conducted to identify vulnerabilities related to food _____. (Processing/authenticity)

SECTION-C

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

- Q.21 Define food safety, and why is it important in the food industry?
- Q.22 Explain how sensory evaluation differs from other quality control methods.
- Q.23 Briefly explain preventive measures to ensure food safety in food handling and processing.

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