

4th Semester/ Food Technology
Subject : Food Analysis & Quality Control

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory (6x1=6)

- Q.1 The Brix scale is commonly used to measure the:
- a) pH of acidic foods
 - b) Sugar content in liquids
 - c) Protein content in meats
 - d) Vitamin content in fruits
- Q.2 Which test is used to evaluate the flow properties of food products?
- a) Texture analysis
 - b) Rheology test
 - c) Sensory evaluation
 - d) Atomic absorption spectroscopy
- Q.3 What is the range of temperature in the nitrogen combustion method
- a) 600-650°C
 - b) 900-950°C
 - c) 600-950°C
 - d) 500-650°C

- Q.4 Which is a sensitive test
 a) Dilution test b) Hedonic test
 c) Ranking test d) None of the above
- Q.5 The pH of a food product measures its:
 a) Sugar content b) Protein level
 c) Acidity or alkalinity d) Vitamin concentration
- Q.6 Texture is the combined effect of _____.
 a) Flavour and mouth feel
 b) Flavour and temperature
 c) Mouth feel and sound
 d) Taste and sound

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. (6x1=6)

- Q.7 Full form of CCI_____.
- Q.8 Kjeldahl metho used for estimation of fat content (True/False)
- Q.9 Proximate analysis of food includesprotein, fat, carbohydrate, ash, and moisturecontent (True/False)
- Q.10 Moisture content in food can't affect its shelf life. (True/False)
- Q.11 In food quality control, the term “adulteration” refers to _____.
- Q.12 HARPC stands for _____.

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SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

- Q.13 Explain different methods for the estimation of moisture content.
- Q.14 Elaborate FSSAI and write the objectives of FSSAI.
- Q.15 What are the sensory characteristics of food.
- Q.16 Write about the adulteration in food sector.
- Q.17 What is recall and why should the product be recalled?
- Q.18 Differentiate quality control and assurance.
- Q.19 Write about HACCP, TACCP and VACCP.
- Q.20 How does colour affect food quality.
- Q.21 Write short notes on the CCP.
- Q.22 Explain basic tools for quality control.

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x8=16)

- Q.23 Discuss methods used for the proximate estimation of food.
- Q.24 Define HACCP with its principles and explain its importance.
- Q.25 Explain the physicochemical and mechanical properties of food.

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