

- xiv) What are the GMPs and GHPs?  
xv) How does a Bostwick Consistometer work?  
What for it is used?

### SECTION-C

**Note:** Long answer type questions. Attempt any three questions. 3x10=30

- Q.3 What are the components analyzed in the proximate analysis of food? Describe in detail.
- Q.4 What is objective evaluation? How it is done in food?
- Q.5 How panel is selected for sensory evaluation? Describe the methods employed for the training of sensory panelists?
- Q.6 What are the points to be taken care of while planning for the construction of quality evaluation and control lab?
- Q.7 Why HACCP is so important for any food industry? Describe in detail.

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### 6th Sem. / Food Technology

### Subject : Food Analysis and Quality Control

Time : 3 Hrs.

M.M. : 100

### SECTION-A

**Note:** Very Short Answer type questions. Attempt any 15 parts. (15x2=30)

- Q.1 a) What is SPS?  
b) What is FDA?  
c) Explain PFA?  
d) What is stratified random sampling?  
e) What are the methods of protein estimation?  
f) What is mode in statistical analysis of foods?  
g) What is  $a_w$ ?  
h) What is a tenderometer?  
i) What is consistency?

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- j) What do you understand by the term hygiene?
- k) What do you estimate in food by Duma's Method?
- l) CAC means \_\_\_\_\_ in food business?
- m) pH of 7 means that the medium is \_\_\_\_\_ in nature.
- n) What is the maximum moisture content in grains for safe storage in silos?
- o) What is brine?
- p) What is the water activity range of dry meat?
- q) What is vinegar?
- r) What sort of method is a swab method, a biological or chemical one?

### SECTION-B

**Note:** Short answer type questions. Attempt any ten parts 10x4=40

Q.2 i) What is flavor perception?

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- ii) What is the difference between consistency and viscosity?
- iii) What is the difference between TQM and TQC?
- iv) How powdered food is sampled?
- v) What is the basic principle behind fat estimation by soxhlet apparatus method?
- vi) What is the relation between water activity and equilibrium relative humidity (ERH)?
- vii) What is the difference between a laboratory sample and a test portion?
- viii) What do you understand by quality specifications? Explain giving suitable example.
- ix) What is the relation between colour and quality of food product?
- x) What are the principles of quality control?
- xi) What are the factors affecting the plan to obtain a sample?
- xii) What is quality assurance?
- xiii) What is a penetrometer? How does it work?

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