xv) What is AGMARK?

SECTION-C

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

Q.3 What is HACCP? Explain the principles and steps necessary to implement HACCP in any food industry.

Q.4 What is Quality? Differentiate between TQM and TQC in relation to food industry.

Q.5 What is ISO? Explain ISO 9000, ISO 14000 and ISO 22000 in relation to food industry.

Q.6 How CAC helps in facilitating world food trade? Explain.

Q.7 What is sensory evaluation? Elaborate different methods of sensory evaluation of food.

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) Explain GMP.

b) What is GHP?

c) Explain GLP.

d) What does term ISO mean?

e) What is the difference between a sample and sub sample?

f) What is the significance between a sample and a sub sample?

g) What is the significance of PFA?

h) Explain TQC.

i) What do you understand by TQM?

j) What is judgment sampling?

k) How do you estimate protein in foods?

l) Name the method of fat analysis in food.

m) What is mean in relation to statistical analysis of food?

n) Name any two quality attributes of food.

o) Define quality.

p) What do you mean by appearance as quality evaluation criteria?

q) What is PH?

r) What do you mean by HACCP?

s) What is the range of water activity in food?

SECTION-B

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

Q.2 i) What is sampling? Explain different types of sampling.

ii) How does colour effect food quality?

iii) What is viscosity? Explain.

iv) Explain the functions of BIS.

v) How proximate analysis of food is done?

vi) How do you take sample from a liquid food media?

vii) What is the basic principle behind moisture estimation in food?

viii) How does texture effect food quality?

ix) What are the requirements for panel selection in sensory analysis of foods?

x) What are the different methods of objective evaluation of food?

xi) Why sampling errors occur in food analysis?

xii) How will you ensure the homogeneity of a sample?

xiii) Give the schematic representation of a model food laboratory.

xiv) What are different methods of maintaining proper hygiene and sanitation in any food industry?