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**END SEMESTER EXAMINATION, NOVEMBER-2018**

Semester – 5th

Subject Code : FPT-505

**FOOD ANALYSIS FOR QUALITY  
CONTROL AND EVALUATION**

Full Marks – 70

Time – Three hours

The figures in the margin indicate full marks  
for the questions.

**Instructions :**

1. *All* questions of PART – A are compulsory.
2. Answer any *five* questions from PART – B.

**PART – A**

Marks – 25

1×25=25

1. FSSAI was forced in the year \_\_\_\_\_.
2. The saturation of color is termed as \_\_\_\_\_.
3. The primary objective of quality control is \_\_\_\_\_.

[Turn over

4. The measuring unit for hardness is \_\_\_\_\_.
5. \_\_\_\_\_ test is used to assess the ability of individual to detect different tastes, odours and feel.
6. Define HACCP.
7. How many central and state level laboratories are there in India for quality analysis of food product ?
8. Define good manufacturing practice.
9. Define food poisoning.
10. What are the three attributes those are measured for color measurements ?
11. What is the name of the instrument used for texture measurement of food ?
12. What is CL ?
13. PFA is implemented through
  - (a) Ministry of Food Processing
  - (b) Ministry of Parliamentary Affairs
  - (c) Ministry of Health and Family Welfare
  - (d) Ministry of Agriculture

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14. ISO 9000 deals with
  - (a) an iron and steel industry
  - (b) quality control
  - (c) environment management
  - (d) quality management
15. State the principle of quality control.
16. BIS stands for \_\_\_\_\_.
17. Which of the following is an Indian Standards/Regulations ?
  - (a) FAO
  - (b) CAC
  - (c) PFA
  - (d) FDA
18. FPO was implemented on \_\_\_\_\_.
19. CIE unit is used in \_\_\_\_\_.
20. Unit of cohesiveness is \_\_\_\_\_.
21. Carry-over taste/ after-taste is determined by \_\_\_\_\_ test.
22. In duo-trio test all the given samples are different in taste. (True / False).
23. GAP comes under quality assurance system (True / False).

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24. Grade standards represent the technical aspects of a product (True / False).

25. Temperature required for different changes in food properties, is a \_\_\_\_\_ factor.

PART - B

Marks - 45

9×5=45

1. (a) Justify the title of the subject. 3

(b) Show the organization plan for food processing plant with departments and their respective activities with a schematic diagram. 3

(c) What are the main reasons for quality control ? 3

2. (a) What is the use of decision tree in quality control ? Explain the use with a flowchart. 1+4=5

(b) What are the different control approaches for food adulteration ? 4

3. (a) Explain the texture profile analysis test for any food sample. 5

(b) Write two common chemical tests for food products with its respective descriptions. 4

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(4)

110(B)

4. (a) Define adulterations and adulterants. Name any two adulterants and suggest the method of detecting them. 1+4=5

(b) Explain the working principle of color measurement by haunter lab colorimeter. 4

5. (a) Why sampling of any sample is necessary in quality control ? Explain one method for sampling. 1+3=4

(b) Explain duo-trio and triangle test. 5

6. Write short notes on : 3×2=6

(a) (i) FAO.

(ii) Codex Alimentarius Commission.

(b) State the differences between ISO 9000 and ISO 22000. 3

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(5)

110(B)