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RETEST EXAMINATION - 2019

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. Answer the following questions as directed :

1×25=25

(i) PFA was forced in _____.

(Fill in the blank)

(ii) The primary objective of quality control
is _____. (Fill in the blank)

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(iii) The measuring unit for hardness is _____.
(Fill in the blank)

(iv) _____ test is used to assess the ability of individual to detect different tastes, odours and feel. (Fill in the blank)

(v) Define HACCP.

(vi) How many Central and State level laboratories are there in India for quality analysis of food product ?

(vii) Grade standards represent the technical aspects of a product (Write true/false).

(viii) Temperature required for different changes in food properties, is a _____ factor.
(Fill in the blank)

(ix) What are the limiting factor for control of product quality ?

(x) Define Good Hygiene Practice.

(xi) What is sampling ?

(xii) What are the measuring units of adhesiveness and springiness ?

(xiii) Define CCP ?

(xiv) What is the name of the instrument used for texture measurement of food ?

(xv) PFA is implemented through (Choose the correct option)

(a) Ministry of Food Processing

(b) Ministry of Parliamentary Affairs

(c) Ministry of Health and Family Welfare

(d) Ministry of Agriculture

(xvi) ISO 9000 deals with (Choose the correct option)

(a) An iron and steel industry

(b) Quality control

(c) Environment management

(d) Quality management

(xvii) State the principle of quality control.

(xviii) BIS stands for _____.

(Fill in the blank)



(xix) Which of the following is an Indian Standards / Regulations ? (Choose the correct option)

- (a) FAO
- (b) CAC
- (c) PFA
- (d) FDA

(xx) FPO was implemented on _____. (Fill in the blank)

(xxi) CIE unit is used in _____. (Fill in the blank)

(xxii) Carry-over taste / after-taste is determined by _____ test. (Fill in the blank)

(xxiii) In duo-trio test all the given samples are different in taste (Write true / false).

(xxiv) GAP comes under quality assurance system (Write true / false).

(xxv) Name the instrument used for protein estimate.

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PART - B

Marks-45



(a) Justify the title of the subject. 3

(b) How quality control differs from quality assurance? 2

(c) What are the main reasons for quality control? 2

(d) What are the major factors affecting the quality of food in a processing industry? 2

2. (a) What are the seven principles of HACCP? Show the decision tree method to determine the CCP in a HACCP system. 2+3=5

(b) Mention any two chemical and physical factors used for food products with its respective test and description. 4

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

(b) Explain the basic fundamentals for quality control programme. State the different departments and their activities. 4

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4. (a) Define adulterations and adulterants. List any two adulterants found in the following food items and suggest the method of detecting the adulterants :
- (i) Honey and
- (ii) Turmeric powder 1+4=5
- (b) Define quality standards. What are the different types of quality standards used in food industry ? Explain. 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) FAO and Codex Alimentarius Commission.
- (b) State the difference between ISO 9000 and ISO 22000.

