

Total No. of printed pages = 5

19/5th Sem/DFET504



2021

### FOOD QUALITY CONTROL

Full Marks - 100

Time - Three hours

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

Answer any *five* questions.

1. (a) Answer the following questions in one word or a sentence each :  $1 \times 10 = 10$
- (i) The saturation of color is termed as \_\_\_\_\_.
  - (ii) The primary objective of quality control is \_\_\_\_\_.
  - (iii) The measuring unit for hardness is \_\_\_\_\_.
  - (iv) \_\_\_\_\_ test is used to assess the ability of individual to detect the different tastes, odours and feel.

[Turn over



- (v) Define HACCP.
- (vi) How many Central and State level laboratories are there in India for quality analysis of food product ?
- (vii) Define Good Manufacturing Practice.
- (viii) Define Food poisoning.
- (ix) What the three attributes that are measured for color measurements ?
- (x) FSSAI was forced in \_\_\_\_\_.
- (b) What is the use of decision tree in quality control ? Explain the use with a flowchart.  
1+5=6
- (c) Show the organization plan for food processing plant with departments and their respective activities with a schematic diagram. 4
2. (a) Answer the following questions : 1×7=7
- (i) What is the name of the instrument used for texture measurement of food ?
- (ii) What is CL ?
- (iii) State the principle of quality control.

(iv) BIS stands for \_\_\_\_\_.

(v) FPO was implemented on \_\_\_\_\_.

(vi) CIE unit is used in \_\_\_\_\_.

(vii) Unit of cohesiveness is \_\_\_\_\_.

(b) Explain the texture profile analysis test for any food sample. 8

(c) What are the different control approaches for food adulteration? 5

3. (a) Define adulterations and adulterants. What are the different types of adulterants? List any two adulterants found in the following food items and suggest the method of detecting the adulterants. 1+2+7=10

(b) How many sensory evaluation tests are there in food quality control? Explain duo-trio and triangle test. 10

4. (a) Explain how color of food sample can be measured? Define Hue, Chroma and Color difference. 10

(b) Answer the following questions as directed :

1×5=5



(i) Carry-over taste/after-taste is determined by \_\_\_\_\_ test. (Choose the correct answer).

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

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

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

(v) Temperature required for different changes in food properties, is a \_\_\_\_\_ factor. (Fill in the blank).

(c) Define (i) Quality, (ii) Quality control and (iii) Quality assurance. State the differences between quality control and quality assurance. 5

5. (a) Write short notes on the following :

5×4=20

(i) FAO

(ii) Codex Alimentarius Commission

(iii) ISO series

(iv) PFA

6. (a) What is Total quality control ? Explain its principles. 10
- (b) Show the organization plan for food processing plant with departments and their respective activities with a schematic diagram. 4
- (c) What are the principles and main reasons for Quality control ? 3+3=6

