

Total number of printed pages: Programme(D)/5th /DFET504

2022

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. 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 different tastes, odours and feel. v. Define HACCP. vi. The primary objective of quality control is vii. Several samples differs on a single characteristic is done by..... sensory test. viii. Unit of cohesiveness is ix. What the three attributes that are measured for color measurements? x. CIE unit is used in.....	1*10
	b)	How colour of a food sample can be measured? Explain the mechanism with all the necessary formulas required for measuring different parameters.	10
2.	a)	Explain the texture profile analysis test for any food sample and describe all the parameters	10
	b)	What are the main reasons for quality control	4
	c)	Show the decision tree method to determine the CCP in a HACCP system	6
3.	a)	Show the organization plan for food processing plant with departments and their respective activates with a schematic diagram.	6
	b)	Explain the difference between quality control and quality assurance	4
	c)	Explain the principles of HACCP.	10
4.	a)	What are the different sensory tests employed for food evaluation? Explain	12

		Duo-Trio and Triangle Test	
	b)	Explain any two chemical tests used for food analysis with its description	8
5.	a)	Define food adulterants and food adulteration. Write the name of adulterants and test to determine respective adulterants for the following foods i) Turmeric ii) coffee iii) ghee iv) milk	4+8
	b)	What are voluntary and obligatory quality and safety systems? How food additive differs from adulterants	8
6.	a)	Write short notes on: i)PFA ii) Codex Alimentarius Commission iii) FAO iv) AGMARK	4*4
	b)	List any ten guidelines with proper prevalent in India for food safety as per FSSAI.	4
7.	a)	Write a note on ISO series used for food safety	10
	b)	What is QACP? Explain with diagram the relationship between GMP, GHP, HACCP, QACP and QMS	6
	c)	What are the necessary requirements for sensory room design	4

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