

2023

**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. **1\*10**
- i. How many Central and state level laboratory are there in India for quality analysis of food product?
  - ii. Define Good Manufacturing Practice.
  - iii. Define food poisoning?
  - iv. What the three attributes that are measured for color measurements?
  - v. The saturation of color is termed as .....
  - vi. The primary objective of quality control is .....
  - vii. The measuring unit for hardness is .....
  - viii. .... test is used to assess the ability of individual to detect different tastes, odours and feel.
  - ix. What the three attributes that are measured for color measurements?
  - x. CIE unit is used in.....
- b) What are the main reasons for quality control? **3**
- c) What are the different control approach for food adulteration **4**
- d) Justify the title of the subject **3**
2. a) i) What is the name of the instrument used for texture measurement of food? **1\*6**  
ii) What is CL?  
iii) State the principle of quality control.  
iv) BIS stands for .....
- v) FPO was implemented on .....
- vi) Unit of cohesiveness is .....
- b) b) Explain the texture profile analysis test for any food sample **10**
- c) c) What are the different control approach for food adulteration **5**
3. a) Explain the principles of HACCP. **10**
- b) Define quality, quality control and quality assurance, State the difference between quality control and quality assurance **5**

- c) List any ten guidelines with proper prevalent in India for food safety as per FSSAI. 5
4. a) What is QACP? Explain with diagram the relationship between GMP, GHP, HACCP, QACP and QMS 6
- b) What is papillae? How many types of papillae are there? Explain the mechanism of taste in sensory evaluation 8
- c) Show the organization plan for food processing plant with departments and their respective activities with a schematic diagram. 6
5. a) Define food adulterants and food adulteration. Write the name of adulterants and test to determine respective adulterants for the following foods 4+8
- i) Tea ii) honey iii) ghee iv) milk
- b) What are the different sensory tests employed for food evaluation? Explain Monadic test and Triangle Test 8
6. a) Define total Quality management. State the principle of TQM. How TQM can be implemented. 1+7+3
- b) Explain the working principle of color measurement by haunter lab colorimeter for a food sample with all its parameters 10
7. a) Write short notes on: 3\*4
- i) FAO ii) Codex Alimentarius Commission iii) ISO series iv) PFA
- b) State the difference between CAC and ISO 3
- c) i. Carry-over taste/ after-taste is determined by.....test. 1\*5
- ii. In duo-trio test all the given samples are different in taste (true/false).
- iii. GAP comes under quality assurance system (true/false).
- iv. Grade standards represent the technical aspects of a product (true/false).
- v. Temperature required for different changes in food properties, is a ..... factor

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