

*Total number of printed pages:*

**Programme (Diploma)/6<sup>th</sup> /DFET610**

**2025**

**PROFESSIONAL PRACTICE - IV**

*Full Marks : 100*

**Time : Three hours**

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

*Answer any five questions.*

1.	a)	Define and describe the importance as well as the characteristics of Quantitative data.	10
	b)	Define and describe the importance as well as the characteristics of Qualitative data.	10
2.	a)	What is meant by primary data? Enlist a few sources of primary data. State the advantages and disadvantages of a primary data.	10
	b)	Define secondary data. Give some examples of secondary data sources. List a few advantages and disadvantages of a secondary data.	10
3.	a)	Explain the various codes of ethical principles/norms in research.	15
	b)	Enlist some names of Journal in the area of food technology research.	3
	c)	Name any two web search engine to find research paper or article.	2
4.	a)	What is a questionnaire? What are open ended and closed ended questions? Write down the four types of closed ended questions.	2+4+4=10
	b)	Write down the basic rules for construction of a questionnaire.	10
5.	a)	What is a research paper? Describe the components of a research paper.	10
	b)	What is the difference between research paper and review paper? Write down the basic rules to be followed while writing a review article/paper.	2+8=10

6.	a)	Explain about the working principle and operating procedure for Soxhlet apparatus. Mention the applications also.	10
	b)	Detail the working principle and operating procedure for crude fiber analyzer. Discuss about the guidelines for its operation.	10
7.	a)	Explain about the working principle and operating procedure for the Hot air oven. Discuss about the guidelines for its operation.	10
	b)	Define the term – Serial dilution. How can it be done? Explain it briefly.	10

