

Total No. of printed pages = 6

**END SEMESTER EXAMINATION – 2021**

Semester : 5th

Subject Code : FPT-505

**FOOD ANALYSIS FOR QUALITY  
TESTING 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) What is the name of the instrument used for texture measurement of food ?
- (ii) What is CL ?

[Turn over

(iii) PFA is implemented through

- (a) Ministry of Food processing
  - (b) Ministry of Parliamentary Affairs
  - (c) Ministry of Health and Family Welfare
  - (d) Ministry of Agriculture
- (Choose the correct option)

(iv) ISO 9000 deals with

- (a) An iron and steel industry
- (b) Quality control
- (c) Environment management
- (d) Quality management

(Choose the correct option)

(v) State the principle of quality control.

(vi) BIS stands for \_\_\_\_\_. (Fill in the blank)

(vii) Which of the following is an Indian Standards/Regulations ?

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

(Choose the correct option)

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- (viii) FPO was implemented on \_\_\_\_\_. (Fill in the blank)
- (ix) CIE unit is used in \_\_\_\_\_. (Fill in the blank)
- (x) Unit of cohesiveness is \_\_\_\_\_. (Fill in the blank)
- (xi) Carry-over taste/ after-taste is determine by \_\_\_\_\_ test. (Fill in the blank)
- (xii) In duo-trio test all the given samples are different in taste (Write true/false).
- (xiii) GAP comes under quality assurance system (Write true/false).
- (xiv) Grade standards represent the technical aspects of a product (Write true/false).
- (xv) Temperature required for different changes in food properties, is a \_\_\_\_\_ factor. (Fill in the blank)
- (xvi) FSSAI was implemented on \_\_\_\_\_. (Fill in the blank)
- (xvii) Unit for adhesiveness is \_\_\_\_\_. (Fill in the blank)

(xviii) The primary objective of quality control is \_\_\_\_\_. (Fill in the blank)

(xix) What is the difference between hazard and risk ?

(xx) HACCP uses random samples for quality control of the food supply. (Write true/false).

(xxi) In a place of work, the best way to dry your hands after washing them is to ;

- (a) Use a cotton towel
- (b) Just shake excess water away
- (c) Use a air dryer
- (d) Use a paper towel

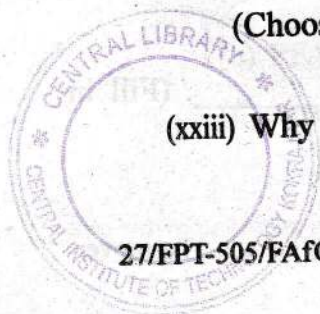
(Choose the correct option)

(xxii) Which of the following may NOT be used as a claim on a food label ?

- (a) calorie free                      (b) low calorie
- (c) sugar free                        (d) low sugar

(Choose the correct option)

(xxiii) Why adulterants are added in food ?



(xxiv) \_\_\_\_\_ as food additive used for inhibiting molds. (Fill in the blank)

(xxv) Capsaicin is a colour causing pigment in fruits. (Write true/false)

PART – B

Marks – 45



2. (a) Justify the title of the subject. 3

(b) Show the organization plan for food processing plant with departments and their respective activities with a schematic diagram. 3

(c) What are the main reasons for quality control ? 3

3. (a) What is the use of decision tree in quality control ? Explain its with a flowchart.

1+4=5

(b) What are the different control approach for food adulteration ? 4

4. (a) What are the requirements in a test room for sensory evaluation ? 5
- (b) Why sampling of any sample is necessary in quality control ? Explain one method for sampling. 4
5. (a) Explain the working principle for color measurement with the formulas for calculating color difference, hue and chroma. 4
- (b) Define adulterations and adulterants. 1
- (c) Explain duo-trio and triangle test. 4
6. (a) Show the decision tree method to determine the CCP in a HACCP system. 4
- (b) Explain Texture Profile Analysis test of a food sample. 5
7. Write short notes on : 3×2=6
- (a) FAO and Codex Alimentarius Commission.
- (b) State the difference between ISO 9000 and ISO 22000. 3

