

Total number of printed pages—4

53 (FPT 602) FQMN

2014

**FOOD ANALYSIS, QUALITY CONTROL
AND MANAGEMENT**

Paper : FPT 602

Full Marks : 100

Time : Three hours

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

Answer any five questions.

1. (a) Define the following :
 - (i) Quality
 - (ii) Quality Control
 - (iii) Quality Assurance
 - (iv) Total Quality Management. 1×4
- (b) Write the common quality measures required for a processed food. 6
- (c) Briefly explain how a food sample can be analyse with respect to color, texture and flavour to determine the quality. 10

Contd.

2. (a) Explain Texture Profile Analysis test of a food sample. 10
- (b) How extrinsic and implicit factors affect microbial growth in a food sample ? 10
3. (a) What are the roles of hydrogen ion, water activity and redox potential in microbial growth. 10
- (b) Define HACCP. What are the seven principles of HACCP ? Show the decision tree method to determine the CCP in a HACCP system. 1+5+4
4. (a) What is six sigma ? Why is six sigma fascinating ? 1+5
- (b) (i) What is food adulteration ? 1×4
- (ii) What is intentional adulterants ?
- (iii) What are the *three* attributes measured for color measurement ?
- (iv) What is the measuring units of hardness and chewness ?
- (c) Explain the *five* elements of six sigma. 10

5. (a) Write the name of the adulterant and test for detection of adulterants of the following foods 2×5

(i) Sugar

(ii) Turmeric

(iii) Ghee

(iv) Common salt

(v) Milk.

(b) What are the reasons for food adulteration ? How food adulteration is different from food additives ? 6

(c) Differentiate between DMAIC and DMADV. 4

6. (a) What are the different sensory tests employed for food evaluation ? Explain Duo-Trio and Triangle test. 10

(b) The Evolution of “Total Quality Management” — Explain the statement with the contribution from few quality Gurus. 6

(c) Explain the “Plan-Do-Study-Act” cycle. 4

7. (a) How control charts can be constructed? Explain. 8
- (b) Explain the role of food laws, official inspections and consumer expectations as regard to food, quality and safety with a schematic diagram. 4
- (c) Write short notes on : 2×4
- (i) PFA
- (ii) Codex Alimentarius Commission.