Total No. of printed pages = 5

FPT-505/FAFQC&E/5th Sem/2017/N

FOOD ANALYSIS FOR QUALITY CONTROL AND EVALUATION

Full Marks – 70

Time – Three hours

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

PART – A is compulsory and answer any *five* questions from PART – B

PART – A

Answer the following questions in one sentence each : 1×25=25

1. PFA was forced in ——— .
2. The purity of color is termed as ———.
3. The primary objective of quality control is ———.
4. The measuring unit for springiness is ———.

[Turn over

5. ——— test is used to assess the ability of individual to detect different tastes, odours and feel.

6. Define Quality Assurance.

7. How many Central and State level laboratory are there in India for quality analysis of food product ?

8. Define good hygiene practice.

9. Define food safety.

10. What are the three attributes that are measured for color measurements ?

11. What are the measuring units for springiness and adhesiveness ?

12. What are the principles of Quality Control ?

13. 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.

14. ISO 14000 deals with

    (a) An iron and steel industry

    (b) A food industry

    (c) Environment management

    (d) Population control.

15. State the principle of quality control.

16. ISO stands for ——— ?

17. Which of the following is an Indian Standards / Regulations ?

    (a) FAO (b) CAC

    (c) PFA (d) FDA

18. FSSA was implemented on ———.

19. Saturation of color pigment is determined by measuring ——— of the sample.

20. Unit of cohesiveness is ———.

21. Carry-over taste / after taste is determine by ——— test.

22. In duo-trio test all the given samples are different in taste (true / false).

23. GAP comes under quality assurance system (true / false).

24. Grade standards represent the technical aspects of a product (true / false).

25. Temperature required for different changes in food properties, is a ——— factor.

PART – B

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

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

   (c) What are the basic fundamentals of quality control programme ? Explain. 4

2. (a) What is the use of decision tree in quality control ? Explain the use with a flowchart. 1+4=5

   (b) Explain the working principle of color measurement by haunter lab colorimeter. 4

3. (a) Explain the texture profile analysis test for any food sample. 5

   (b) Write two common chemical tests for food products with its respective descriptions. 4

4. (a) Define adulterations and adulterants. List the adulterants found in the food items and suggest the method of detecting the adulterants. 1+4=5

   (b) State the difference between ISO 9000 and ISO 22000. 2

   (c) Write any six principles of food safety. 2

5. (a) Why sampling of any sample is necessary in quality control ? Explain one method for sampling. 1+3=4

   (b) Explain duo-trio and triangle test. 5

6. Write short notes on : 3×3=9

   (a) FAO

   (b) Codex Alimentarius Commission

   (c) BIS.