

Total No. of printed pages = 4

FPT-505/FAFQT&E/5th Sem/2014/N

**FOOD ANALYSIS FOR QUALITY TESTING  
AND EVALUATION**

Full Marks – 70

Pass Marks – 28

Time – Three hours

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

Answer any *five* questions.

1. (i) Define the following :  $1\frac{1}{2} \times 6 = 9$
- (a) Quality
  - (b) Quality control
  - (c) Quality assurance
  - (d) Good manufacturing practise
  - (e) Good Hygiene practise
  - (f) BIS

[Turn over

- (ii) What are the limiting factors for control of product quality ? 1
- (iii) What are the principles of Total Quality Management ? Write the difficulties in implementation of TQM in food industry. 4
2. (i) Explain the Texture Profile Analysis Test of a food sample. 7
- (ii) How TQM can be implemented in a food industry ? Explain. 7
3. (i) What are the seven principles of HACCP ? 7
- (ii) Define CCP and CL. Show the decision tree method to determine the CCP in a HACCP system. 2+5=7
4. (i) What are the methods for quality evaluation ? Explain hedonic rating test and duo-trio test. 7
- (ii) What is objective method ? Explain the procedure for calculating the moisture and total percentage. 1+6=7

5. (i) What are the reasons for food adulteration ?  
How food adulteration is different from food  
additives ? 5

(ii) Write the name of the adulterant and test of  
detection of adulterants of the following  
foods : 2×2=4

(a) Sugar

(b) Common salt.

(iii) Define sampling. Explain how a food can be  
prepared for sampling. 5

6. (i) Why is food safety important ? How quality  
control differs from quality assurance ?  
3+2=5

(ii) What are the major factors affecting the  
quality of food in a processing industry ?  
Explain any two. 4

(iii) Mention any two chemical and physical  
factors used for food products with its  
respective test and description. 5

7. (i) Define quality standards. How many types of quality standards commonly used ? Explain. 4
- (ii) Write a note on PFA. 4
- (iii) What are the benefits of ISO 9000 ? 3
- (iv) What are the salient features of Codex Alimentarius Commission ? 3