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FPT-505/FAFQT&E/5th Sem/2015/M

**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. (a) Define quality. How quality control is different from quality assurance ? What is the aims of quality control ? 3
- (b) Define the following : 5
  - (i) BIS
  - (ii) FPO
  - (iii) HACCP
  - (iv) GMP
  - (v) GLP
- (c) What are the three basic characteristics of food quality control infrastructure ? 6

[Turn over

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

6

(b) What are the principles of total quality management ? Write the difficulties in implementation of TQM in food industry.

4

(c) Write any ten general principles of food safety.

4

3. (a) What are the methods of quality evaluation? Explain hedonic rating test and duo-trio-test.

7

(b) What is objective method ? Explain the procedure for calculating the moisture and total soluble solids for any food.

7

4. (a) What are the three major variables for measurement in a sensory test ? Explain each.

1+6=7

(b) What are ISO 9000 and ISO 14000? What are the differences between ISO 9000 and ISO 14000 ?

2+5=7

5. (a) Write about some sampling techniques. 4
- (b) List the adulterants found in the following items and suggest simple methods for detecting the adulterants. 10
- (i) Milk
  - (ii) Tea
  - (iii) Sugar
  - (iv) Common salt
  - (v) Honey
6. (a) Define quality standards. How many types of quality standards commonly used ? Explain. 4
- (b) Write a note on PFA. 4
- (c) What are the salient features of Codex Alimentarius Commission ? 3
- (d) Define the following terms : 3
- (i) SOP
  - (ii) TQM
  - (iii) QCMS

7. (a) How texture of food can be measured ?  
Explain the different parameters that can be measured with TPA graph. 7
- (b) Mention the chemical and physical factors used for food products with its respective test and description. 5
- (c) Why is food safety important ? 2