Total No. of printed pages = 4

FPT-505/FAFQT&E/5th Sem/2016/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. (a) Define quality control. State the difference between quality control and quality assurance. 1+3=4

   (b) What is the aim of quality control ? Why food quality is important ? Explain. 1+3=4

   (c) What are the three basic characteristics of food quality control infrastructure ? 6

[Turn over

2. (a) Define the following : 1×4=4

(i) Luminosity

(ii) Resilience

(iii) Total Quality Management

(iv) Good Laboratory Practice.

(b) Explain the Texture Profile Analysis for a food sample. 10

3. (a) What is the use of decision tree in quality control ? Explain the use with a flowchart. 6

(b) Answer the following questions in one sentence : 1×6=6

(i) What is the test used for selecting the panels in sensory evaluation ?

(ii) What does CIE units stands for ?

(iii) What type of receptor of human eye is responsible for night vision ?

(iv) What are the wavelength range for visible and UV rays ?

(v) Name the Central Food Laboratories in India.

(vi) Paired comparisous test is used to determine ..... ?

(c) What is voluntary and obligatory quality system ? 2

4. (a) Define sensory evaluation. Explain Duo-trio and Triangle test used for evaluation. 1+5=6

(b) Define food adulteration and how many types of adulteration are there ? 2

(c) Mention the adulterants and test for the following foods : 6

(i) Turmeric

(ii) Honey

(iii) Tea.

5. (a) Write a note on PFA. 7

(b) What are the salient features of Codex Alimentarius Commission ? 5

(c) Define : GHP, GLP, QCMS and SOP. 2

6. (a) Define sampling. How a food sample can be prepared for sampling ? 1+6=7

(b) Write short notes on : 3½×2=7

(i) BIS

(ii) AGMARK

7. (a) Write three environmental factors and cultural factors with their effect in quality. 9

(b) Why food standards are necessary ? 2

(c) Explain the working condition and procedure to determine the moisture of any food sample. 3