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FPT-505/FAFQT&E/5th Sem/2017/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 control, quality, sensory evaluation, texture of a food product. 4
- (b) Differentiate quality control and quality assurance. 2
- (c) Why quality control for a food product is important? 4
- (d) Write the principles of quality control. 4

[Turn over

2. (a) (i) What is the primary objective of quality control ? 1×4=4
- (ii) What is the term used for "purity of colour" in colour analysis ?
- (iii) PFA was forced in _____.
- (iv) Food flavour is mostly due to _____ compounds.
- (b) Explain the texture profile analysis for a sample. 10
3. (a) Why sensory evaluation of a food can be done ? Explain the two sample difference taste and duotrio test. 2+8=10
- (b) Discuss the setup and requirement of a test room in sensory evaluation. 4
4. (a) Discuss the seven principle of HACCP. 7
- (b) How CCP(s) for implementation of HACCP can be done ? 7

5. (a) What is adulteration ? How many types of adulteration methods are there ? Define them. 1+3=4
- (b) Write the name of adulterants, test and method of determination for respective adulterants for the following : 10
- (i) Turmeric
- (ii) Honey
- (iii) Milk
6. (a) Show the organisation plan for food processing plant with departments and their respective activities with a schematic diagram. 4
- (b) What are the basic fundamentals of quality control programme ? Explain. 6
- (c) What is QACP ? Explain with diagram the relationship between GNP, GHP, HACCP, QACP and QMS. 4

7. (a) Write short notes on : 3×4=12

(i) FSSAI

(ii) ISO 9000

(iii) FPO

(iv) PFA

(b) List the salient features of Codex Alimentarius Commission. 2