

Total No. of printed pages = 5

FPT-505/FAQT&E/5th Sem/2018/M

**FOOD ANALYSIS FOR QUALITY
TESTING AND EVALUATION**

Full Marks – 70

Time – Three hours

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

Instructions :

- (i) Part-A is compulsory.
- (ii) Answer any *five* questions from Part-B.

PART – A

1. Answer the following questions : 1×25=25
- (i) What is Quality ?
 - (ii) What is Quality Control ?
 - (iii) What is Quality Assurance ?
 - (iv) How many Central and State level laboratory are there in India for quality analysis of food products ?

[Turn over

- (v) What is good hygiene practice ?
- (vi) Define sampling.
- (vii) What are the three attributes that are measured for colour measurements ?
- (viii) What are the measuring units for springiness and adhesiveness ?
- (ix) What are the principles of Quality Control ?
- (x) Define CCP.
- (xi) The purity of colour is termed as _____.
(Fill up the blank)
- (xii) ISO stands for _____.
(Fill up the blank)
- (xiii) ISO 22000 is for _____ standards.
(Fill up the blank)
- (xiv) GAP comes under quality assurance system.
(True / false).
- (xv) FSSAI was implemented on _____.
(Fill up the blank)
- (xvi) Unit for gumminess is _____.
(Fill up the blank)

(xvii) PFA was forced in _____.

(Fill up the blank)

(xviii) The primary objective of quality control is _____.

(Fill up the blank)

(xix) What is the difference between hazard and risk ?

(xx) HACCP uses random samples for quality control of the food supply. (True/false)

(xxi) In a place of work, the best way to dry your hands after washing them is to :

(a) use a cotton towel

(b) just shake excess water away

(c) use air dryer

(d) use a paper towel.

(Choose the correct option)

(xxii) Which of the following may not be used as a claim on a food label ?

(a) calorie free

(b) low calorie

(c) sugar free

(d) low sugar

(Choose the correct option)

(xxiii) Why adulterants are added in food ?

(xxiv) GRAS stands for _____.

(Fill up the blank)

(xxv) _____ as food additive used for inhibiting molds.

(Fill up the blank).

PART - B

1. (a) Write the benefits of HACCP. 5
- (b) How quality control differs from quality assurance ? 3
- (c) Why is food safety important ? 1
2. (a) What are the seven principles of HACCP ? 2
- (b) Explain Texture Profile Analysis test of a food sample. 7
3. (a) Explain the working principles for colour measurement with the formulae for calculating colour difference, hue and chroma. 6
- (b) Explain the principles of quality control. 3

4. (a) Show the decision tree method to determine the CCP in a HACCP system. 4
- (b) Define adulterations and adulterants. How many types of adulterants are there ? List two adulterants with the method of determination. 5
5. Write short notes on : 3×3=9
- (a) PFA
- (b) ISO
- (c) AGMARK
6. (a) Explain duo trio and Monadic sensory test. 2½×2=5
- (b) What is sampling ? Explain a method of sampling. 4