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END SEMESTER EXAMINATION - 2019

Semester : 5th

Subject Code : FPT-505*

**FOOD ANALYSIS FOR QUALITY
TESTING AND EVALUATION**

Full Marks -70

Time - Three hours

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

Instruction :

PART - A is compulsory and answer any *five*
questions from PART - B.

PART - A

Marks - 25

Answer the following questions in one sentence or
in one word each : $1 \times 25 = 25$

1. Define Quality control.
2. What is the aim of Quality control ?
3. Define Luminosity.

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Fill in the blanks :

4. PFA was forced in _____.
5. The measuring unit for springiness is _____.
6. Unit of cohesiveness is _____.
7. ISO stands for _____.
8. Carry-over taste/after taste is determined by _____.
9. FSSAI was implemented on _____.
10. The purity of color is termed as _____.
11. Define Total Quality management.
Choose the correct answer :
12. ISO 14000 deals with
 - (a) An iron and steel industry
 - (b) A food industry
 - (c) Environment management
 - (d) Population control
13. Which of the following is an Indian Standards/Regulation ?
 - (a) FAO
 - (b) CAC
 - (c) PFA
 - (d) FDA

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Answer the following questions in one sentence or in one word each :

14. Define Good Laboratory practice.
15. What does CIE stands for ?
16. What type of receptor of human eye is responsible for night vision ?
17. What is the test used for selecting the panels in sensory evaluation ?
18. Define CCP.
19. How many Central and State level laboratories are there in India for quality analysis of food product ?
20. Temperature required for different changes in food properties, is a _____ factor. (Fill in the blank)
21. Grade standards represent the technical aspects of a product. (Write true/false)
22. GAP comes under quality assurance system. (Write true/false).
23. In duo-trio test all the given samples are different in taste. (Write true/false).

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24. PFA is implemented through the Ministry of _____ . (Fill in the blank)

25. Quality assurance deals with the product. (Write true/false).

PART - B

Marks - 45

1. (a) What are the main reasons for Quality control ?

(b) What are the main principles of Quality control in food processing industry ?

(c) Mention the benefits of Quality evaluation.

2. (a) Show the organization plan for food processing plant with departments and their activities with a schematic diagram.

(b) What are the requirements in a test room for sensory evaluation ?

(c) Write the benefits of HACCP.

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3. (a) What are voluntary and obligatory quality and safety systems ?

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

4. (a) Define adulterations and adulterants. How many types of adulterants are there ? Mention one adulterant with the method of determination.

(b) Explain the main principle of color measurement by Hunter Lab colorimeter along with its different attributes.

5. (a) Show the decision tree method to determine the CCP in a HACCP system.

(b) What are the different sensory tests employed for food evaluation ? Explain Duo-Trio and Triangle Test.

6. Write short notes on :

(a) GMP

(b) FPO

(c) Codex Alimentarius Commission.

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7. (a) Explain Duo-Trio and Monadic Sensory test.

2½×2=5

(b) What is sampling? Explain a method of sampling.

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