

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

M.Sc (Food Technology) (2018 Batch) (Sem.-3)
FOOD SAFETY, STANDARDS & QUALITY CONTROL

Subject Code : MSFT-612-18

M.Code : 76662

Time : 3 Hrs.

Max. Marks : 70

INSTRUCTIONS TO CANDIDATES :

1. **SECTION-A** contains **SEVEN** questions carrying **TWO** marks each and students has to attempt **ALL** questions.
2. **SECTIONS-B** consists of **FOUR** Subsections : **Units-I, II, III & IV**. Each Subsection contains **TWO** questions each carrying **FOURTEEN** marks each and student has to attempt any **ONE** question from each Subsection.

SECTION-A

1. Write briefly :

- a) Bureau of Indian Standards
- b) Difference between quality control and quality assurance
- c) What is ranking test?
- d) How statistical analysis is beneficial for achieving the quality control?
- e) Difference between Micro and Macro-Kjeldahl Method
- f) Write 7 principles of HACCP.
- g) CAC and its functions

SECTION-B

UNIT-I

2.
 - a) What are the objectives and composition of FSSAI and discuss about the scientific committee.
 - b) What is Essential Commodities Act, 1955? Give its salient features.
3.
 - a) Define HACCP. What are the criteria to develop a HACCP plan?
 - b) List the ISO 9000 family of standards. Discuss in detail the ISO 9001:2015 and ISO 22000:2018.

UNIT-II

4. a) Difference between food adulterants and toxins. What should be the necessary measurements for ensuring food safety?
b) What are the different sampling designs? How will you evaluate the results statistically?
5. a) What are different types of adulterants found in food? How you can identify the chemical food adulterants?
b) Define grading and mention its importance. How AGMARK standards are formed?

UNIT-III

6. a) Define sensory evaluation. What are its different methods?
b) What is the difference test of sensory evaluation? Discuss in detail.
7. a) What is dilution test? How it will evaluate the product?
b) What is difference between numerical and Composite sensory scoring test? Discuss in detail the Sensitivity threshold test.

UNIT-IV

8. a) What is the role of Food and Drug Administration? Discuss in detail.
b) What are different methods of determining moisture content and fibre content (crude as well as dietary fibre)?
9. a) What are the criteria for quality assurance of :
 - i) Fruits
 - ii) Legumes
b) Discuss in detail the importance of laboratory methods in quality control.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.