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Total No. of Pages : 02

Total No. of Questions : 09

M.Sc (Food Technology) (2017 Batch) (Sem.-3)
FOOD SAFETY, STANDARDS AND QUALITY CONTROL

Subject Code : MSFT-612

M.Code : 75577

Time : 3 Hrs.

Max. Marks: 60

INSTRUCTIONS TO CANDIDATES :

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

SECTION-A

- Q1. a) Write role of quality control in product development.
- b) Differentiate between HACCP and ISO.
- c) What do you mean by sensory evaluation and its importance?
- d) What is normal distribution? How it can be interpreted.
- e) Write about importance of SQC in food product development?
- f) Suggest various physical tests to judge the quality of unsliced bread.

SECTION-B

UNIT-I

- Q2. a) Discuss a HACCP plan for a bakery unit. (6)
- b) Write about twelve steps used in carrying out the HACCP plan. (6)
- Q3. a) What is need of hygienic practice in an abattoir and during fish handling? How these practice are helpful in cross contamination and spoilage? (2+4)
- b) Which national or international standards focus on quality assurance? Write key aspects of these standards with respect to QA (any three). (6)

UNIT-II

- Q4. a) What are statistical quality control and its significant level checking parameters? Elaborate a general statistical quality control techniques used to check the effectiveness of an automatic pouch filling machine used in potato chips. (2+5)
- b) What are different types of incidental adulteration practices? How these are checked and controlled? Discuss. (5)
- Q5. a) How the inspection of fresh vegetable harvest is carried out? What safety majors are taken to ensure contamination prevention of fresh produces? (3+4)
- b) What is need of food sampling? What techniques are used to carry out the sampling of composite and heterogeneous materials? Explain. (5)

UNIT-III

- Q6. a) Which tests are used to get the information about product acceptability using general public? Elaborate. (5)
- b) What comprises a sensory testing laboratory? Explain its basic requirement. (7)
- Q7. a) What are descriptive tests? How these tests are helpful to detect the changes in product flavour as a result of raw material variation as in case of alcoholic beverages? (6)
- b) What do you mean by rating/ ranking scale and threshold sensory analysis? Write the sensory evaluation criteria for complex foods systems like oily and variable taste foods. (6)

UNIT-IV

- Q8. a) Write techniques and applications of viscosity measurements using Admans viscometer and Bostwick consistometer. (6)
- b) Write the role of Soxhlet and Fibertech in food quality evaluation. Explain with schematic diagram the crude fat estimation by Soxhlet apparatus. (6)
- Q9. a) Which tests are used to maintain the quality of raw materials used for the production of tomato Ketchup? Discuss. (6)
- b) Write quality assurance criteria in the selection of oilseeds used for oil processing as well as oil refining. (6)

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.