

Reg. No.

--	--	--	--	--	--	--	--	--	--



**FNDFNC 363**

**Credit Based VI Semester B.Sc. (FND) Degree  
Examination, September 2022  
(2020 – 21 and Earlier Batches)  
QUALITY CONTROL – II**

Time : 3 Hours

Max. Marks : 80

**PART – A**

I. Answer **any ten** of the following :

**(10×2=20)**

- 1) a) What is food borne disease ?
- b) Define enrichment.
- c) List two uses of synthetic flavours.
- d) What do you mean by Aflatoxin ?
- e) What is dilution test ?
- f) What are non intentional additives ? Give example.
- g) What is Penetrometer ?
- h) What is evaluation card ?
- i) Mention the limitations of sensory evaluation.
- j) Enlist the certified colours.
- k) Name two chemical methods used in objective evaluation of food.
- l) Mention two disadvantages of natural pigments.

**PART – B**

II. Answer the following questions :

**(4×15=60)**

- 2) a) Define quality control. **3**
  - b) Explain the principles of quality control. **5**
  - c) Explain in detail on sampling methods in food industries. **7**
- OR**
- 3) a) Define HAZARD and RISK in quality system. **4**
  - b) How do you maintain the quality of a processing unit ? **4**
  - c) Brief out the steps involved in industrial quality control. **7**

**P.T.O.**



- 4) a) What are food additives ? Give the objectives. **3**  
b) Classify colouring agents. **5**  
c) Explain in detail on leavening agents. **7**

OR

- 5) a) What are synthetic flavours ? **4**  
b) Comment on Non certified colours. **4**  
c) Discuss the classification and uses of Food additives. **7**
- 6) a) Mention the criteria for selecting vehicle for Food Fortification. **3**  
b) What is Lathyrism ? Explain. **5**  
c) Enumerate on microbial toxins. **7**

OR

- 7) a) What is fortification ? Mention any two fortified foods. **4**  
b) Write a note on Goitrogens. **4**  
c) Discuss on naturally occurring toxicants. **7**
- 8) a) Write a note on duo trio test. **3**  
b) Explain hedonic rating scale tests. **5**  
c) Enumerate on physical methods used for objective evaluation. **7**

OR

- 9) a) What is Bostwick consistometer ? **4**  
b) Give the types of panels used in sensory evaluation of food. **4**  
c) Bring out the importance of sensory evaluation in food industry. Add a note on its limitations. **7**
-