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FNDFNC 382

**Choice Based Credit System VI Semester B.Sc. (FND) Degree
Examination, September 2022
(2021-22 Batch Onwards)
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 fortification ?
- b) What is Penetrometer ?
- c) List two uses of synthetic flavours.
- d) What is duo trio test ?
- e) What do you mean by organoleptic evaluation ?
- f) What are intentional additives ? Give example
- g) Define quality management.
- h) Mention two chemical methods used in objective evaluation of food.
- i) What is hedonic scale rating test ?
- j) Enlist the certified colours.
- k) Give the sensory characteristics of food.
- l) What do you mean by stratified sampling ?

PART – B

II. Answer the following questions : **(4×15=60)**

- 2) a) What are the principles of quality control ? **3**
- b) Write a note on raw material control. **5**
- c) Explain in detail on sampling methods in food industries. **7**

OR

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- 3) a) Give an account of finished product control. **4**
b) Explain quality Inspection. **4**
c) Define quality assurance. Explain the measures for quality assurance in food processing unit. **7**

- 4) a) What are anticaking agents ? **3**
b) Classify flavouring agents. **5**
c) Discuss the principles and objectives of Food additives. **7**

OR

- 5) a) What are synthetic colours ? **4**
b) Comment on Non certified colours. **4**
c) Explain in detail on leavening agents. **7**

- 6) a) Mention the criteria for selecting vehicle for Food Fortification. **3**
b) Write a note on Goitrogens. **5**
c) Enumerate on microbial toxins. **7**

OR

- 7) a) Give the importance of enrichment. **4**
b) Explain bacterial food poisoning. **4**
c) How fortification of foods helps to prevent micro nutrient deficiencies in the population ? **7**

- 8) a) Differentiate between paired comparison and triangle test. **3**
b) Explain in detail on Sensitivity tests. **5**
c) Enumerate on the different instruments used in texture evaluation of food. **7**

OR

- 9) a) Mention the criteria for an evaluation card. **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**
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