

August 2021

**FOOD SAFETY & QUALITY CONTROL***Time Allowed: 1.5 Hours**Full Marks: 70***Answer to Question No. 1 is compulsory and Answer any two questions from the rest.**

1. Answer the following questions (any twenty): 2x20
- i) Write the full form of FSSAI.
  - ii) What is GMO? Give Example.
  - iii) What is FATTOM?
  - iv) What is mean by safe food?
  - v) What is chemical hazard? Give a name.
  - vi) What is permissible limit of SO<sub>2</sub> as preservatives in sweetened RTS beverages?
  - vii) What is triangle test?
  - viii) What is Newtonian fluid?
  - ix) What you mean by cohesiveness of a food material?
  - x) Name four textural attributes of food.
  - xi) What is the difference between spectrophotometer & colorimeter?
  - xii) Lactometer is used to check which adulterant in milk?
  - xiii) What is pareto chart?
  - xiv) What is full form of ANOVA?
  - xv) What is degree of freedom?
  - xvi) What is tallow?
  - xvii) In which year PFA Act was passed?
  - xviii) Write the full form of AGMARK.
  - xix) What is TBT?
  - xx) In which year consumer protection act was passed?
  - xxi) Write full form of BIS, FPO & MPO.
  - xxii) Which purpose ISO 14000 used for?
  - xxiii) Write full form of FSMS.
  - xxiv) What is CCP?
  - xxv) What is EMS & QMS?
2. What are the different factors affecting the shelf life of a food? Classify different type of hazards with proper example. What is GMO? 3+6+6
3. Write Short note on: i) FSSAI ii) Prevention of Chemical Hazards 7.5x2
4. Write principle of hedonic scale rating test of a food item? What is the attributes measure by TPA, express with graph? What are the Essential parts of Texture measuring instrument? 3+6+6
5. Write working principle of- i) HPLC ii) Atomic Absorption Spectrophotometer iii) Brookfield Viscometer iv) Instron testing machine 4+4+4+3
6. Write short note on histogram. What are the techniques of measuring control tendency? What is the technique of dispersion? 6+6+3
7. What is Degree of freedom? Describe Type I and Type II error. How Z test is used in Hypothesis testing? 3+6+6

8. Define AGMARK. Write main objective of MFPO & FPO. What is misbranding of food? 3+9+3
9. Write short note on: i) Codex Alimentarius ii) ISO series 7.5x2
10. Write seven principle of HACCP. Discuss decision tree to identify CCPs. 7+8
11. What are PRPs & OPRPs? How do you do a GAP analysis? What are GHPs & GMPs? 3+5+7
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