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SIDDHARTH INSTITUTE OF ENGINEERING & TECHNOLOGY:: PUTTUR
(AUTONOMOUS)

B.Tech IV Year I Semester Regular Examinations February-2022

FOOD QUALITY AND CONTROL

(Agricultural Engineering)

Time: 3 hours

Max. Marks: 60

PART-A

(Answer all the Questions 5 x 2 = 10 Marks)

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|---|--|----|----|
| 1 | a What is food quality? | L1 | 2M |
| | b Write the procedure for quality control technique. | L2 | 2M |
| | c Define wettability and cell structure. | L1 | 2M |
| | d Define food hygiene. | L1 | 2M |
| | e Define Codex Alimentarius Commission. | L1 | 2M |

PART-B

(Answer all Five Units 5 x 10 = 50 Marks)

UNIT-I

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|---|--|----|----|
| 2 | a Write about the role of quality control in food industry. | L3 | 5M |
| | b Explain the techniques used in milk testing and quality control. | L3 | 5M |

OR

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|---|--|----|----|
| 3 | a Explain about freezing point determination. | L4 | 5M |
| | b Write about factors affecting the quality of fruits and vegetable. | L3 | 5M |

UNIT-II

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|---|--|----|----|
| 4 | a Write the steps of critical control inspection for canned fruits in syrup. | L3 | 5M |
| | b Explain the sensory characteristics of food. | L4 | 5M |

OR

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|---|---|----|----|
| 5 | a Explain different types of panels used for sensory test. | L3 | 5M |
| | b Explain about rating sensory test employed for food evaluation. | L3 | 5M |

UNIT-III

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|---|---|----|----|
| 6 | a Prepare the questionnaire for household milk preference test. | L3 | 5M |
| | b Explain Adams consistometer, types of measurement of color of food. | L3 | 5M |

OR

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|---|---|----|----|
| 7 | a Give brief note on consumer studies. | L3 | 6M |
| | b Explain about factors influencing acceptance. | L3 | 4M |

UNIT-IV

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|---|--|----|----|
| 8 | a List out the information obtained from consumer studies. | L3 | 6M |
| | b Explain how to develop the questionnaire in general. | L3 | 4M |

OR

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|---|--|----|----|
| 9 | a Write the implementing measures of hygiene packaging. | L3 | 5M |
| | b Write briefly about Regulation (EC) No. 853/2004 of the European Parliament for food of animal origin. | L4 | 5M |

UNIT-V

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|----|---|----|----|
| 10 | a Describe on legislation oil animal by-products, contaminants and on residues. | L3 | 5M |
| | b Write the specification for Apple Juice - IS: 7732 -1975 as per food grade and standards. | L3 | 5M |

OR

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|----|--|----|----|
| 11 | a Write the specification for Dehydrated Potatoes - IS: 4626 – 1968 as per food grade and standards. | L3 | 5M |
| | b State briefly about PFA act (1954). | L4 | 5M |

END