



**SIDDHARTHA INSTITUTE OF ENGINEERING & TECHNOLOGY:: PUTTUR  
(AUTONOMOUS)**

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**QUESTION BANK (DESCRIPTIVE)**

**Subject with Code:** Food quality and control (18AG0724)

**Course & Branch:** B.Tech - AGE

**Regulation:** R18

**Year & Sem:** IV-B.Tech & I-Sem

**UNIT –I**

**FOOD QUALITY AND QUALITY ATTRIBUTES AND ASSESSMENT**

<b>1</b>	<b>a</b>	What is food quality?	[L1][CO1]	[2M]
	<b>b</b>	Draw flow chart of characteristics of quality?	[L2][CO1]	[2M]
	<b>c</b>	Write any six common chemical tests used for food products?	[L2][CO1]	[2M]
	<b>d</b>	What is meant by dough rheology?	[L1][CO1]	[2M]
	<b>e</b>	Write about clot on boiling testing method of milk?	[L2][CO1]	[2M]
<b>2</b>		Write in detail about role of quality control in food industry?	[L3][CO1]	[10M]
<b>3</b>		Explain the methods of determining quality in detail?	[L3][CO1]	[10M]
<b>4</b>		Write in detail about sensory characteristics of fruits and vegetables?	[L3][CO1]	[10M]
<b>5</b>		Write the guidelines for the grain storage?	[L3][CO1]	[10M]
<b>6</b>		Write any six common testing methods of milk?	[L3][CO1]	[10M]
<b>7</b>		Explain in detail about chemical characteristics of processed foods?	[L4][CO1]	[10M]
<b>8</b>		Explain about lactometer test and freezing point determination?	[L4][CO1]	[10M]
<b>9</b>	<b>a)</b>	Explain techniques used in milk testing and quality control?	[L3][CO1]	[5M]
	<b>b)</b>	Explain the process of preservation of milk?	[L3][CO1]	[5M]
<b>10</b>	<b>a)</b>	Write in detail about hidden and quantitative characteristics of fruits and vegetables?	[L3][CO1]	[6M]
	<b>b)</b>	Write about factors affecting the quality of fruits and vegetable?	[L3][CO1]	[4M]

**UNIT –II**  
**STATISTICAL QUALITY CONTROL OF FOODS**

<b>1</b>	<b>a</b>	Write procedure for quality control technique?	[L2][CO2]	[2M]
	<b>b</b>	Write steps for developing X and R charts?	[L2][CO2]	[2M]
	<b>c</b>	How to calculate the acceptance sampling of lots by attributes?	[L1][CO2]	[2M]
	<b>d</b>	What is meant by control chart?	[L1][CO2]	[2M]
	<b>e</b>	How to evaluate the quality of food product by sensory evaluation?	[L1][CO2]	[2M]
<b>2</b>		Write the steps of critical control inspection for canned fruits in syrup?	[L3][CO2]	[10M]
<b>3</b>		Explain in detail about statistical quality control?	[L3][CO2]	[10M]
<b>4</b>		Explain the various sensory characteristics of food?	[L4][CO2]	[10M]
<b>5</b>	<b>a)</b>	Write the steps for selection panel of judges of sensory test?	[L3][CO2]	[4M]
	<b>b)</b>	Explain different types of panels used for sensory test?	[L3][CO2]	[6M]
<b>6</b>		Explain in detail about difference and descriptive sensory tests employed for food evaluation?	[L3][CO2]	[10M]
<b>7</b>		Explain in detail about rating sensory test employed for food evaluation?	[L3][CO2]	[10M]
<b>8</b>		Write in detail about preparation of evaluation card?	[L4][CO2]	[10M]
<b>9</b>		Explain different testing laboratory units and state the reason for testing the food quality?	[L3][CO2]	[10M]
<b>10</b>		Draw the ten different sensory card tables of food evaluation?	[L3][CO2]	[10M]

**UNIT –III**  
**METHODS OF QUANTITATIVE DESCRIPTIVE ANALYSIS**

<b>1</b>	<b>a</b>	Draw the sensitivity- threshold evaluation card?	[L2][CO3]	[2M]
	<b>b</b>	Write the flavor profile analysis of tomato ketchup?	[L2][CO3]	[2M]
	<b>c</b>	Define objective evaluation and its advantages?	[L1][CO3]	[2M]
	<b>d</b>	Define wettability and cell structure?	[L1][CO3]	[2M]
	<b>e</b>	Define rheology and write the characteristic factors of viscosity in food?	[L1][CO3]	[2M]
<b>2</b>	Explain in detail about sensitivity test of descriptive analysis employed for food evaluation?		[L3][CO3]	[10M]
<b>3</b>	<b>a)</b>	Explain about spectrophotometer?	[L3][CO3]	[4M]
	<b>b)</b>	Explain Adams consistometer, types of measurement of color of food?	[L3][CO3]	[6M]
<b>4</b>	Define quality standards and explain common quality standards used in food industry?		[L3][CO3]	[10M]
<b>5</b>	Prepare the questionnaire for household milk preference test?		[L3][CO3]	[10M]
<b>6</b>	Give brief note on consumer studies?		[L3][CO3]	[10M]
<b>7</b>	Explain about food laws and standards?		[L3][CO3]	[10M]
<b>8</b>	Brief about factors influencing acceptance and preference?		[L3][CO3]	[10M]
<b>9</b>	State few objectives of consumer preference studies?		[L3][CO3]	[10M]
<b>10</b>	Explain in detail about factors influencing acceptance and preference?		[L3][CO3]	[10M]

**UNIT –IV**  
**FUNDAMENTALS OF FOOD REGULATION**

<b>1</b>	<b>a</b>	State method of collecting and analyzing data in customer study?	[L2][CO4]	[2M]
	<b>b</b>	What is meant by questionnaires?	[L1][CO4]	[2M]
	<b>c</b>	Discuss the comparison of laboratory panels with consumer panels	[L2][CO4]	[2M]
	<b>d</b>	Define food hygiene?	[L1][CO4]	[2M]
	<b>e</b>	Define hygiene packaging?	[L1][CO4]	[2M]
<b>2</b>	List out and explain the information obtained from consumer studies?		[L3][CO4]	[10M]
<b>3</b>	Describe the method of sampling, amount of replication, size of statistical error?		[L3][CO4]	[10M]
<b>4</b>	Explain any three factors influencing results from consumer study?		[L3][CO4]	[10M]
<b>5</b>	Explain how to develop the questionnaire in detail?		[L3][CO4]	[10M]
<b>6</b>	Write the limitations of consumer survey?		[L3][CO4]	[10M]
<b>7</b>	Explain the implementing measures of hygiene packaging?		[L3][CO4]	[10M]
<b>8</b>	State in detail about guidance documents for the legislation on food hygiene?		[L3][CO4]	[10M]
<b>9</b>	Write briefly about Regulation (EC) No. 853/2004 of the European Parliament and of the Council laying down specific hygiene rules for food of animal origin?		[L4][CO4]	[10M]
<b>10</b>	Describe in detail on Regulation (EC) No. 882/2004(Official Feed and Food Controls) legislation oil animal by-products, contaminants and on residues?		[L4][CO4]	[10M]

**UNIT –V**  
**FOOD GRADE AND STANDARDS**

<b>1</b>	<b>a</b>	Define Codex Alimentarius Commission?	[L1][CO5]	[2M]
	<b>b</b>	Define food grade and standards?	[L1][CO5]	[2M]
	<b>c</b>	State the Specification for Canned Apricot - IS: 9789 – 1981 as per food grade and standards	[L2][CO5]	[2M]
	<b>d</b>	List the main international standards and statutes?	[L1][CO5]	[2M]
	<b>e</b>	List the Domestic / Indian standards Acts?	[L1][CO5]	[2M]
<b>2</b>	Describe in detail on legislation oil animal by-products, contaminants and on residues?		[L3][CO5]	[10M]
<b>3</b>	Write about the food safety legislation on transmissible spongiform encephalopathy		[L2][CO5]	[10M]
<b>4</b>	Explain the specification for Apple Juice - IS: 7732 -1975 as per food grade and standards?		[L3][CO5]	[10M]
<b>5</b>	Explain the specification for Fruit Squashes - IS: 4936 – 1968 as per food grade and standards?		[L3][CO5]	[10M]
<b>6</b>	Explain the specification for Canned Tomato Paste - IS: 3884 – 1966 as per food grade and standards?		[L3][CO5]	[10M]
<b>7</b>	Explain the specification for Dehydrated Potatoes - IS: 4626 – 1968 as per food grade and standards?		[L3][CO5]	[10M]
<b>8</b>	Explain briefly about ISO 9000: A Quality System		[L3][CO5]	[10M]
<b>9</b>	State briefly about PFA act (1954) and rules(1955) and explain its salient features?		[L4][CO5]	[10M]
<b>10</b>	State briefly about Fruit product order, 1955 and explain its salient features?		[L3][CO5]	[10M]

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