

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

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**QUESTION BANK (DESCRIPTIVE)****Subject with Code:** Food Quality and Control (20AG0731)**Course & Branch:** B.Tech - AGE**Regulation:** R20**Year & Sem:** IV - B.Tech & I - Sem**UNIT – I****FOOD QUALITY AND QUALITY ATTRIBUTES AND ASSESSMENT**

1		Explain in detail about role of quality control in food industry both by government and industry point.	[L2][CO1]	[12M]
2	a	State the need of quality control in food industries.	[L2][CO1]	[4M]
	b	What is dough rheology and explain the methods to evaluate quality of dough?	[L1][CO1]	[8M]
3		What are the factors influencing the quality of food?	[L3][CO1]	[12M]
4	a	Explain microscopic method of quality control.	[L3][CO1]	[4M]
	b	What is physiological and commercial maturity of food material?	[L1][CO1]	[4M]
	c	Explain subjective method of quality determination.	[L3][CO1]	[4M]
5		Explain the classification of quality attributes in food quality control.	[L3][CO1]	[12M]
6	a	Explain importance and objectives of food quality control.	[L2][CO1]	[8M]
	b	Explain any two milk testing methods.	[L3][CO1]	[4M]
7		What are the methods of determining quality and explain in detail?	[L3][CO1]	[12M]
8	a	Write the guidelines for the correct grain storage.	[L3][CO1]	[8M]
	b	Brief about quality control in pasteurised milk.	[L2][CO1]	[4M]
9		Explain the quality assessment of fruits and vegetables in detail.	[L3][CO1]	[12M]
10	a	Brief about quality assessment in poultry food materials.	[L3][CO1]	[6M]
	b	Explain techniques used in milk sampling and storage during quality control.	[L4][CO1]	[6M]

UNIT – II
STATISTICAL QUALITY CONTROL OF FOODS

1	a	Explain the various sensory evaluation of food.	[L4][CO2]	[8M]
	b	Explain control chart for process variables.	[L1][CO2]	[4M]
2	a	Write selection procedure for panel of judges in sensory test.	[L3][CO2]	[4M]
	b	Explain types of sampling plans in statistical quality control.	[L3][CO2]	[8M]
3		Explain steps involved in inspecting critical control point for canned fruit in syrup.	[L3][CO2]	[12M]
4	a	Explain quality control technique of food.	[L2][CO2]	[4M]
	b	Draw any four rating test card of food evaluation.	[L3][CO2]	[8M]
5		Explain different testing laboratory units and state the reason for testing the food quality.	[L3][CO2]	[12M]
6	a	Write different types of panels in sensory evaluation.	[L3][CO2]	[6M]
	b	Brief about reason for testing in food quality.	[L1][CO2]	[6M]
7		Brief about different sensory tests of food evaluation and draw test card.	[L2][CO2]	[12M]
8		What are the requirements for conducting sensory evaluation?	[L3][CO2]	[12M]
9		List and explain different sensory rating tests of food evaluation.	[L3][CO2]	[12M]
10		Write in detail about preparation of evaluation card.	[L3][CO2]	[12M]

UNIT – III
QUANTITATIVE DESCRIPTIVE ANALYSIS

1	a	Explain quantitative sensitive analysis.	[L3][CO3]	[6M]
	b	Brief about descriptive flavour profile method analysis.	[L2][CO3]	[6M]
2	a	Explain the chemical method in objective evaluation of quality control.	[L1][CO3]	[6M]
	b	Write the advantages and disadvantages of instrumental analysis in quality control.	[L2][CO3]	[6M]
3		Write the tests used for physical method evaluation of quality control.	[L3][CO3]	[12M]
4	a	Explain the quality standards in food industry.	[L3][CO3]	[8M]
	b	Write reasons for food standards and laws.	[L3][CO3]	[4M]
5		List and explain instruments used for testing of viscosity and colour.	[L3][CO3]	[12M]
6		Explain the objectives of consumer preference studies.	[L3][CO3]	[12M]
7	a	List the attributes of food product and consumer during analysis.	[L3][CO3]	[8M]
	b	Explain the microscopic examination of objective evaluation.	[L2][CO3]	[4M]
8		Explain the factors influencing the acceptance and preference.	[L3][CO3]	[12M]
9	a	Explain sensitivity-threshold test of quality analysis.	[L2][CO3]	[8M]
	b	What are the limitation of sensory evaluation?	[L1][CO3]	[4M]
10		List and brief about the instruments used for testing solid behavior of food material.	[L3][CO3]	[12M]

UNIT – IV
CONSUMER STUDY AND FOOD REGULATIONS

1	a	List out the information obtained from the consumer studies.	[L3][CO4]	[6M]
	b	Explain methods of approach in developing questionnaires.	[L1][CO4]	[6M]
2	a	Explain sampling method in consumer study.	[L2][CO4]	[6M]
	b	Explain about quationnarie in consumer study in detail.	[L3][CO4]	[6M]
3	Explain the fundamentals of food regulations pertaining to additives and contaminants.		[L2][CO4]	[12M]
4	Explain limitations of the consumer survey.		[L3][CO4]	[12M]
5	Explain the factors influencing results from consumer survey.		[L3][CO4]	[12M]
6	Explain guidance documents for the regulations on food hygiene.		[L1][CO4]	[12M]
7	Explain how to develop the questionnaires in detail.		[L3][CO4]	[12M]
8	a	Brief about measure of the hygiene package.	[L3][CO4]	[6M]
	b	Explain the regulation on microbiological criteria of food stuffs.	[L2][CO4]	[6M]
9	a	Explain indetail about regulation related to official feed and food control.	[L3][CO4]	[8M]
	b	Discuss the comparison of laboratory panels with consumer panels.	[L2][CO4]	[4M]
10	Explain indetail about the legislation related to food safety.		[L3][CO4]	[12M]

UNIT – V
FOOD LEGISLATIONS – NORMS IN IMPLEMENTATION OF HACCP

1	a	Brief and list out international standards and food regulations.	[L1][CO5]	[6M]
	b	State the benefits of effective quality system.	[L2][CO5]	[6M]
2	a	What is Codex Alimentarius and explain it's salient features.	[L1][CO5]	[8M]
	b	What are the benefits of HACCP?	[L2][CO5]	[4M]
3		What are the consideration during implementation of HACCP and explain important criteria for it's application.	[L3][CO5]	[12M]
4		Write standard specifications for processed products prepared by fruits and vegetables.	[L3][CO5]	[12M]
5	a	Explain in brief about the ISO 9000 quality system.	[L3][CO5]	[8M]
	b	What are domestic/Indian standard acts?	[L1][CO5]	[4M]
6		What is HACCP and explain seven principles in detail?	[L3][CO5]	[12M]
7	a	Explain prevention of Food Adulteration Act and rules.	[L4][CO5]	[8M]
	b	State the salient features of FPO Act.	[L3][CO5]	[4M]
8		Write standard specifications for dehydrated vegetables.	[L3][CO5]	[12M]
9	a	Explain food adulteration and types of adultrants.	[L3][CO5]	[8M]
	b	Explain food safety assurance systems	[L3][CO5]	[4M]
10		Explain BIS and AGMARK in brief.	[L3][CO5]	[12M]

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