

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

B.Tech. IV Year I Semester Regular & Supplementary Examinations December-2024
FOOD QUALITY AND CONTROL
(Agricultural Engineering)

Time: 3 Hours

Max. Marks: 60

(Answer all Five Units 5 x 12 = 60 Marks)

UNIT-I

- 1 a What is dough rheology and explain the methods to evaluate quality of dough? CO1 L1 6M
b Explain techniques used in milk sampling and storage during quality control. CO1 L4 6M

OR

- 2 a What are the methods of determining quality and explain in detail? CO1 L3 6M
b Explain importance and objectives of food quality control. CO1 L2 6M

UNIT-II

- 3 List and explain different sensory rating tests of food evaluation. CO2 L3 12M

OR

- 4 a Explain types of sampling plans in statistical quality control CO2 L3 8M
b Explain control chart for process variables. CO2 L1 4M

UNIT-III

- 5 a Write the tests used for physical method evaluation of quality control. CO3 L3 8M
b Explain the microscopic examination of objective evaluation. CO3 L2 4M

OR

- 6 List and explain instruments used for testing of viscosity and colour. CO3 L3 12M

UNIT-IV

- 7 Explain the fundamentals of food regulations pertaining to additives and contaminants. CO4 L2 12M

OR

- 8 a Explain methods of approach in developing questionnaires. CO4 L1 6M
b Brief about measure of the hygiene package. CO4 L3 6M

UNIT-V

- 9 a What is HACCP and explain seven principles in detail? CO5 L3 8M
b Explain food safety assurance systems. CO5 L3 4M

OR

- 10 a Write standard specifications for processed products prepared by fruits and vegetables. CO5 L3 6M
b What is Codex Alimentarius and explain its salient features. CO5 L1 6M

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