


Name:	 UPES UNIVERSITY OF TOMORROW
Enrolment No:	

UNIVERSITY OF PETROLEUM AND ENERGY STUDIES

End Semester Examination, May, 2023

Course: Food Quality Control and Analysis

Semester: IV

Program: Food Quality Control and Analysis

Time Duration: 03 hrs.

Course Code: HSND-2007

Max. Marks: 100

Instructions: All Questions are compulsory

SECTION A

S. No.	Short answer type Questions or Fill in the blanks (1.5 marks each)	30 Marks	CO
1	What are the requirements for quality?	1.5 marks	CO1
2	How Quality can be judged?	1.5 marks	CO1
3	What due you mean by Nutritional Quality?	1.5 marks	CO4
4 of meat is an important quality index? a) Density b) Shape c) size d) tenderness	1.5 marks	CO1
5	How will you detect milk is adulterated with water? a) Color b) specific gravity 3) volume d) None of the above	1.5 marks	CO5
6	Which one has round shape? a) Mustard b) Wheat c) Rice d) Oats	1.5 marks	CO1
7	In hunter lab instrument “b” values represents a) Red b) Yellow c) Blue d) Black	1.5 marks	CO4
8	Which material is used as standard for sweetness? a) Glucose b) Lactose c) Sucrose d) Fructose	1.5 marks	CO1
9	What is the quality characteristic of a biscuit? a) Crunchiness b) elasticity c) viscosity d) hardness	1.5 marks	CO4
10	Which compound is responsible for odor of rancid butter? a) Butyric acid b) Diallyl sulphide c) Acetic acid d) Thymol	1.5 marks	CO1
11	What is full form of ISO?	1.5 marks	CO1
12	What is Descriptive testing in sensory analysis?	1.5 marks	CO5
13	What do you mean by Quality policy?	1.5 marks	CO5
14	What do you mean by a sample?	1.5 marks	CO1
15	What do you mean by a Patent?	1.5 marks	CO5
16	What do you mean by Sanitary Practices?	1.5 marks	CO5
17	To increase the quality of fat rich food product which component of gas is removed a) Nitrogen b) Carbon dioxide c) Oxygen d) Hydrogen	1.5 marks	CO1
18	What do you mean by critical control point?	1.5 marks	CO5
19	Which instrument is used to analyze volatile compounds? a) HPLC b) GLC c) ICPOES d) Texture analyser	1.5 marks	CO1
20	What is full form of NABL?	1.5 marks	CO5

SECTION B 20 marks 4 questions 5 marks each			
Q	Short Answer Type Question (5 marks each)	20 Marks	CO
1	What is Quality control? Briefly write about its importance in Food Industry?	5	CO3
2	What do you mean by chemical composition and how it affects food quality?	5	CO4
3	What is sensory analysis? What are different sensory attributes?	5	CO1
4	What is the role of microorganism in food quality? How microorganisms deteriorates the food quality?	5	CO2
SECTION C 30 marks			
Q	Two case studies 15 marks each subsection	30 Marks	CO
1	a) What are ranking and hedonic scale? Differentiate between ranking and hedonic scale? (10 marks) b) How Quality management system benefits the food industry? (5 marks)	15	CO3
2	a) What is HACCP? Why it is important for the food industry? Describe its 7 principles? (10 marks) b) What is GAP? How it is important in Food Quality? (5 marks)	15	CO2
SECTION D 20 marks			
Q	Long Answer type Questions Scan and Upload (10 marks each)	20 Marks	CO
1	What type of training is required for sensory panelists? What is the required qualification for a sensory panelist?	10	CO5
2	a) Describe different sampling techniques? (5 marks) What are Good hygienic practices? Basic requirements for GHP? (5 marks)	10	CO4