

**BSc DEGREE EXAMINATION MAY 2017**  
(Sixth Semester)

Branch- **NUTRITION, FOOD SERVICE MANAGEMENT & DIETETICS**

**FOOD SAFETY & QUALITY CONTROL**

Time : Three Hours

Maximum : 75 Marks

**SECTION-A (20 Marks)**

Answer **ALL** questions

**ALL** questions carry **EQUAL** marks ( 10 x 2 = 20)

- 1 What is meant by total quality management?
- 2 What is Agmark?
- 3 Define Food adulteration.
- 4 What are leavening agents?
- 5 Define viscosity.
- 6 What is meant by fraction ability?
- 7 Give the food standards for starch.
- 8 How is amylase used in food industry?
- 9 Mention any two bread faults and its remedy.
- 10 What is a triangle test?

**SECTION - B (25 Marks)**

Answer **ALL** Questions

**ALL** Questions Carry **EQUAL** Marks ( 5 x 5 = 25)

- 11 a Write briefly on FSSAI.  
OfT  
b Bring out the significance of consumer protection act.
- 12 a What are food additives? Explain with any two examples.  
OR  
b Explain on natural food colours.
- 13 a How will you evaluate chewiness and gumminess of foods?  
OR  
b Describe any one instrument used in objective evaluation of foods.
- 14 a Give the food standards for coffee and tea.  
OR  
b Discuss on the uses of protease and lipase in food industry.
- 15 a How will you assess the external characteristics of bread?  
OR  
b Give the requirements for conducting sensory tests.

**SECTION - C (30 Marks)**

Answer any **THREE** Questions

**ALL** Questions Carry **EQUAL** Marks ( 3 x 10 = 30)

- 16 Discuss about the principles of quality control of foods.
- 17 Write any ten foods with their adulterants and tests to detect them.
- 18 What is meant by rheology of dough? How will you assess it?
- 19 Explain the food standards for fleshy foods.
- 20 Write a note on paired comparison test and hedonic rating test.