

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BSc DEGREE EXAMINATION MAY 2019
(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 Mention any two purposes of quality control of food.
- 2 Define consumerism.
- 3 What do you mean by leavening agents?
- 4 Give four examples for certified artificial colours.
- 5 Define cohesiveness in food.
- 6 What is rheology?
- 7 State any two uses of pectinase.
- 8 What is TQM?
- 9 What do you mean by evaluation card?
- 10 List any two requirements for an ideal panel member for conducting sensory test.

SECTION - B (25 Marks)

Answer **ALL** Questions

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

- 11 a What are BIS standards? How are they useful to us?
OR
b Describe the role of AGMARK in maintaining standards of food.
- 12 a Compare and contrast natural colours and artificial colours.
OR
b Examine the flavouring components in spices.
- 13 a Explain the concept of the following in food (i) Hardness (ii) Gumminess.
OR
b What is farinography? Write its uses.
- 14 a Write the role of amylase in food industries.
OR
b Write the standards for fruit and vegetable products.
- 15 a What are the characteristics of acceptability of food?
OR
b Illustrate any one difference test with an example.

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 What is FSSAI? Write its significance.
- 17 Define food adulteration. How do you test the adulterants in (any 10) foods?
- 18 Explain any four instruments used for objective evaluation of textural characteristics of foods.
- 19 Write the FSSAI standards for the following (i) Milk products (any 5)
(ii) Sugar products (any 5).
- 20 How do you assess the quality of bread and cake?