

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 Expand AGMARK and BIS.
- 2 Define consumerism.
- 3 What are food additives? Give any four examples.
- 4 What is meant by certified artificial colours? Give any four examples.
- 5 Define viscosity.
- 6 List any four instruments used in objective evaluation of textural characteristics.
- 7 List any two uses of amylase in food processing.
- 8 Give the food standards for tea.
- 9 List any four cake fault with reasons.
- 10 What is meant by sensory evaluation of foods?

**SECTION - B (25 Marks)**

Answer ALL Questions

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

- 11 a Write a note on codex alimentarius.  
OR  
b Bring out the importance of patents in food processing sector.
- 12 a Write a note on chemical leavening agents.  
OR  
b Discuss on natural flavouring components in spices and condiments.
- 13 a Explain about cheeriness and gumminess in the texture of foods.  
OR  
b Determine the use of Brabender Farinography and extensography in assessing the rheology of dough.
- 14 a Enumerate the significance of protease and lipase in food industry.  
OR  
b Give the food standard for coffee and starch.
- 15 a How will you assess the external characteristics in breads?  
OR  
b Explain the requirements for conducting sensory tests.

**SECTION - C (30 Marks)**

Answer any THREE Questions

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

- 16 Explain the role of FSSAI in maintaining the food quality.
- 17 Bring out the role of yeast as a biological leavening agent.
- 18 Give any ten food commonly adulterated and write the tests to detect the adulterants.
- 19 Write briefly on the food standards for milk and milk products.
- 20 How are different tests used in food evaluation?