

Exam Date & Time: 30-Sep-2020 (10:00 AM - 01:45 PM)



PSG COLLEGE OF ARTS AND SCIENCE

Note: Writing 3hrs: Checking & Inserting Image : 30mins + Grace Time : 15mins

BSc DEGREE EXAMINATION MAY 2020
(Sixth Semester)

Branch - NUTRITION, FOOD SERVICE MANAGEMENT & DIETETICS
FOOD SAFETY AND QUALITY CONTROL [14NDU28]

Marks: 75

Duration: 225 mins.

SECTION A

Answer all the questions.

- 1) What is food safety? (2)
- 2) Define quality control. (2)
- 3) What are sweetness? (2)
- 4) What are sequestrants? Give examples. (2)
- 5) What is cohesiveness? (2)
- 6) Enlist the five instruments used for evaluation of textural characteristics. (2)
- 7) Define food standard. (2)
- 8) List the standards of white sugar. (2)
- 9) Mention the causes for blisters under the bread crust. (2)
- 10) Give two reasons for cake sinking. (2)

SECTION B

Answer all the questions.

- 11) Discuss the principles of TQM. (5)
 - a) [OR] Write the salient features of Codek Alimentarius. (5)
 - b)
- 12) Explain the methods to detect the presence of adulterants in any three spices. (5)

- a)
[OR] Elaborate on different types of leavening agents. (5)
b)
- 13) Outline the uses of Farinography and extensography. (5)
- a)
[OR] Discuss about any two instruments used in texture evaluation. (5)
b)
- 14) Describe the applications of pectinase and protease in food industry. (5)
- a)
[OR] Give the standards for any five milk products. (5)
b)
- 15) Enumerate the major faults in white bread. (5)
- a)
[OR] Brief on any three tests done to assess the quality of wheat flour. (5)
b)

SECTION C

Answer 3 out of 5 questions.

- 16) Elaborate on the principles of quality control of food. (10)
- 17) Explain about the types of food colours and their uses. (10)
- 18) Describe the physical characteristics pertaining to textures in foods. (10)
- 19) Give the FSSAI standards of jam, sauce and fruit squash. (10)
- 20) Discuss about the requirement for conducting sensory tests. (10)

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