



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Technology) 2020 Admission
VI Semester Final Examination – July 2023

Pafe.3235

Food Quality, Safety Standards and Certification (2+0)

Marks: 50
Time: 2 hours

- I Fill in the blanks (10x1=10)**
1. In the Gas Chromatographic technique, separation of molecule occurs on the basis of.....
 2.is used for the determination of heavy metal contamination in food.
 3. Vitamin C and vitamin E, BHA and BHT, and sulfites are all.....in foods.
 4. The human analysis of the taste, smell, sound, feel and appearance of food is called
 5. A new restaurant decides to develop a HACCP Plan- the First Step is
 6. Reviewing temperature logs and other records to make sure that the HACCP plan is working as intended is an example of HACCP principle.
 7. The ISO 9000 series was created by the
 8. According to ISO 9001 inspection and testing comes under which management responsibility
 9.are code of good practices that comprises the fundamental principles, procedures and means needed for safe food production.
 10. A company must be on guard against violations. This is covered under
- II Write short notes on ANY FIVE of the following (5x2=10)**
1. What is food quality?
 2. What are the four principal quality factors in food?
 3. What is food gloss?
 4. What are the Physical properties of food?
 5. Why knowledge of a food's physical properties is necessary?
 6. What is the hedonic scale?
 7. What do you mean by descriptive sensory analysis?
- III Answer ANY FIVE of the following (5x4=20)**
1. What are the factors affecting food safety?
 2. How do we analyze freshness?
 3. What is the role of food color measurement in food quality?
 4. Give classifications of defects in food?
 5. What are the 8 principles of TQM (Total Quality Management)?
 6. What is SOP (Standard Operating Procedure)?
 7. What are the Elements of an SSOP?
- IV Write an essay on ANY ONE of the following (1x10=10)**
1. What is the application of HACCP? What are the principles of HACCP?
 2. How Quality control is done during processing?
