

D.K.M COLLEGE FOR WOMEN (AUTONOMOUS) VELLORE-1

**DEPARTMENT OF FOODS AND NUTRITION
FOOD STANDARDS AND QUALITY CONTROL**

Class: III B.Sc

Subject Code: 15CNF6C

UNIT-I QUALITY CONTROL

SECTION-A 2 MARKS

1. What is quality control
2. What are the objectives of quality control
3. Write about the quality attributes of food
4. Write various types of test involves in quality control
5. Write the importance of quality control

SECTION-B 5 Marks

1. Write the importance and function of quality control
2. Explain the four quality attributes of food
3. Write the limitation of sensory evaluation
4. Explain the objectives of sensory evaluation
5. What are the stages involved in quality control

SECTION-C 10 Marks

1. Explain quality control – objectives, importance and its functions
2. Write about the sensory characteristics of food

UNIT-II GOVERNMENT REGULATIONS IN QUALITY CONTROL

SECTION-A 2 Marks

1. What is codex alimentarius
2. Define AGMARK
3. What is HACCP

4. Define ISO
5. Write the functions of FAO
6. Write the role of WHO
7. Write about PFA and FPO

SECTION-B 5 Marks

1. Explain codex alimentarius
2. Write the Functions of HACCP function and its role
3. Explain the functions of AGMARK
4. Give in details about WHO
5. Explain the role of BIS

SECTION-C 10 Marks

1. Explain in detail about AGMARK,ISO,BIS.
2. Explain consumer protection act
3. Write the specifications used for food grains

UNIT-III FOOD STANDARDS

SECTION-A 2 Marks

1. Define food standards
2. What is food packaging and labeling
3. Write the methods involved in food packaging
4. Define skimmed milk
5. Write the difference between packaging and labeling
6. List out the milk and milk products

SECTION-B 5 Marks

1. What are the recent trends in packaging and labeling
2. Write short note on oils and fats
3. What is the role of consumer in maintaining food standards

SECTION-C 10 Marks

1. Write in details about the cereals and its products in food standards
2. Explain the various method and recent trends in packaging and labeling

UNIT-IV FOOD SAFETY

SECTION-A 2 Marks

1. Define food safety
2. Write any two importance of food safety
3. Define patent
4. Types of patent
5. Product patent
6. Define hazards
7. What are food hazards
8. Define chemical hazards
9. Define biological hazards
10. What are the types hazards

SECTION-B 5 Marks

1. Write about food safety
2. Brief the term patent and its types
3. Steps involved in patent
4. Define non patent procedures
5. Explain about food hazards and its types
6. Effect of processing and storage on microbial safety

SECTION-C 10 Marks

1. What is food safety and discuss on food safety procedures
2. Discuss about patent and its requirements
3. Write the patent law for India
4. Elaborate the types of patent and its advantages

5. Explain various types of Hazards- chemical, physical and biological

UNIT-V ADULTERATION

SECTION-A 2 MARKS

1. Define adulteration
2. Write the types of adulteration
3. Write any two identification method to detect adulterant in food
4. Give any two points about incidental adulteration
5. Define contamination
6. Write about metallic contamination

SECTION-B 5 Marks

1. How adulteration affect human body
2. Explain the causes of adulteration
3. Give various method to detect common adulterants
4. Give in detail about incidental and non incidental adulteration

SECTION-C 10 Marks

1. Explain types and effects of adulteration
2. Brief the common adulterants and its detection method