

**D.K.M. COLLEGE FOR WOMEN (AUTONOMOUS), VELLORE – 1****SEMESTER EXAMINATIONS****APRIL – 2019****15CNF6C****FOOD STANDARDS AND QUALITY CONTROL**

---

---

**Time: 3 Hrs****Max. Marks: 75****SECTION – A (10 X 2 =20)****Answer ALL the questions.**

1. Define quality control.
2. What is meant by texture?
3. Expand BIS.
4. What is codex alimentarius?
5. Define unit pack.
6. What is shrink-wrap packaging?
7. Define patent.
8. What are biological hazards in food?
9. What is food adulteration?
10. How the chilli powder is adulterated?

**SECTION – B (5 X 5 =25)****Answer any FIVE of the following questions.**

11. Write a short note on the importance of quality control.
12. What is FPO? Explain its functions.
13. Bring out the functions of packaging food.
14. Explain the importance of nutrition labelling.
15. Give the laws related to labelling of foods.
16. Write a short note on food safety.
17. Discuss food hazards.
18. How does the incidental adulterant affects the food quality?

**SECTION – C (3 X 10 =30)****Answer ALL the questions.**

19. a) Explain the functions and stages of quality control in food industry.  
(Or)  
b) Name and explain any three organisations involved in maintaining the food standards.
20. a) Elaborate the principles and importance of HACCP in food industry.  
(Or)  
b) Bring out the recent advances in packing material.
21. a) Discuss the definition, requirements and advantages of patent.  
(Or)  
b) Elucidate any ten common foods which are adulterated, name the adulterant and test for detection of adulterant.