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M.Tech(Food Technology) (2018 Batch) (Sem.-1) FOOD SAFETY AND QUALITY ASSURANCE Subject Code : MTFT-513-18 Paper ID : [75600]

Time: 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES : 1.Attempt any FIVE questions out of EIGHT questions. 2.Each question carries TWELVE marks.

- Q1 Why foods safety is important? Write a detailed note on the safety and quality assessment of fruit and vegetables along with suitable examples. (12)
- Q2 Why sensory evaluation is important in case of food products? Discuss the different steps involved and methods used for the sensory evaluation of food products. (12)
- Q3 i) What do you understand by Food Quality Management Systems? Discuss in detail. (8)
 - ii) Write short note on general sanitary consideration and sanitary evaluation of food plants. (4)
- Q4 What do you understand by quality enhancement models? Discuss in detail about the statistical quality control for food industry. (12)
- Q5 i) Write note on the importance of "Codex Alimentarius" in food industries? (7)

ii) What is World Trade Organization & how it works? (5)

- Q6 Discuss in detail about the role of Food Safety and Standard Authority of India (FSSAI) in Indian food industries. (12)
- Q7 What do you mean by food adulteration? Discuss the common adulterants in milk and milk products & their detection methods. (12)
- Q8 Discuss the different types of common adulterants that are added to food in the market and how does these effect our body? Also discuss the measure to be taken for the prevention of adulteration. (12)

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