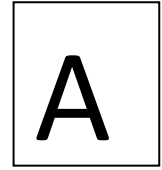# SNS COLLEGE OF TECHNOLOGY

(An Autonomous Institution, Affiliated to Anna University)

Coimbatore – 641 035.

Internal Assessment -I

Academic Year 2023-2024(ODD)

Fifth Semester

19FTT302- Food Safety and Quality Regulations

(REGULATION 2019)

A

TIME: 1 1/2 HOURS   **MAXIMUM MARKS: 50**

ANSWER ALL QUESTIONS

PART A — (5 x 2 = 10 Marks)

		CO	BL	
1.	Define Food Safety	CO1	REM	2
2.	Create set of Principle for processing poultry	CO1	CRT	2
3.	Classify the types of Food Additive	CO1	UND	2
4.	List down the applications of food quality in Industry	CO2	APP	2
5.	Analyse the exterior quality of a bruised fruit	CO2	ANA	2

PART B — (2 x 13 = 26 Marks AND 1 x 14 = 14 Marks)

6.	(a)	Explain the methods to determine adulteration in Turmeric, Coffee Powder, Honey, Tomato ketchup, Pepper seeds.	CO1	UND	13
		(OR)			
	(b)	Define food additive and classify them.	CO1	REM	13
7.	(a)	Construct the quality parameters for Meat and Cereals	CO2	APP	13
		(OR)			
	(b)	Evaluate the quality of 2 days,6 Days and 14 Days aged egg and determine the steps involved in evaluating the quality.	CO2	EVA	13
8	(a)	Discuss the Characterization of Food Characterization	CO1	CRT	14
		(OR)			
	(b)	Analyze the Quality attributes of Fruits, Vegetables, Poultry and Egg	CO2	ANA	14

Bloom's Taxonomy: REM – Remember; **UND** – Understand; **APP**– Apply; **ANA**– Analyze; **EVA –** Evaluate; **CRT -** Create

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Reg. No. : | | | | | | | |

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B

TIME: 1 1/2 HOURS   **MAXIMUM MARKS: 50**

<u>ANSWER ALL QUESTIONS</u>
<u>PART A — (5 x 2 = 10 Marks)</u>

		CO	BL	
1.	Define Food Spoilage	CO1	REM	2
2.	Create a preventive steps to prevent food toxicants	CO1	CRT	2
3.	Classify the types of Food Additive	CO1	UND	2
4.	List down the applications of food quality in Industry	CO2	APP	2
5.	Analyse the quality parameter of egg.	CO2	ANA	2

<u>PART B — (2 x 13 = 26 Marks AND 1 x 14 = 14 Marks)</u>

6.	(a)	Explain the methods to determine adulteration in Turmeric, Coffee Powder, Honey, Tomato ketchup, Pepper seeds.	CO1	UND	13
		(OR)			
	(b)	Define Charaterization of Food Hazards.	CO1	REM	13
7.	(a)	Construct the Classification of Quality Attributes and their role in food Quality	CO2	APP	13
		(OR)			
	(b)	Evaluate the quality of 2 days,6 Days and 14 Days aged egg and determine the steps involved in evaluating the quality.	CO2	EVA	13
8	(a)	Discuss the classification of Food Additive	CO1	CRT	14
		(OR)			
	(b)	Analyze the Quality attributes of Fruits, Vegetables, Poultry and Egg	CO2	ANA	14

Bloom's Taxonomy: REM – Remember; **UND** – Understand; **APP**– Apply; **ANA**– Analyze; **EVA –** Evaluate; **CRT -** Create

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