SNS COLLEGE OF TECHNOLOGY

(An Autonomous Institution, Affiliated to Anna University)

Coimbatore – 641 035.

Internal Assessment -II
Academic Year 2023-2024(ODD)
Fifth Semester
19FTT302- Food Safety and Quality Regulations
(REGULATION 2019)

A

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.	How to Evaluate the Quality of Food?	CO2	EVA	2
2.	Identify the Parameters of Organoleptic Test.	CO2	APP	2
3.	Define Objectives of Quality Control.	CO3	REM	2
4.	Construct set of parameters to train members for inspection of Quality.	CO3	CRE	2
5.	Distinguish between QC and QA	CO3	ANA	2

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

6.	(a)		Explain in detail about the requirements of Sensory Test.	CO2	UND	13
			(OR)			
	(b)		What is Sensory Evaluation and explain in detail about the sensory characteristics of food	CO2	REM	13
7.	(a)		Plan a HAACP Training for 50 Members	CO3	APP	13
			(OR)			
	(b)		List down the Evaluating parameters for raw material control, process control, finished product inspection and process control	CO3	EVA	13
8	(a)		Create any three set of sensory test to identify the difference between two or more number of samples.	CO2	CRE	14
			(OR)			
	(b)		Explain how TQM Plays major role in evaluating a industry's QC.	CO3	EVA	14

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

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B

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

ANSWER ALL QUESTIONS
PART A — (5 x 2 = 10 Marks)

		CO	BL	
1.	Define Sensory Evaluation	CO2	REM	2
2.	List the Types of Sensory Test	CO2	APP	2
3.	Outline the Quality Problems	CO3	UND	2
4.	Interpret the Future of Quality Control	CO3	EVA	2
5.	Distinguish between QC and QA	CO3	ANA	2

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

6.	(a)		How Sensory test helps in development of the product	CO2	UND	13
			(OR)			
	(b)		What are the types of Organoleptic test and Explain any two of them in detail	CO2	REM	13
7.	(a)		Develop a set of parameters to justify that TQM has been implemented in an industry.	CO3	APP	13
			(OR)			
	(b)		Explain the parameters to evaluate that QC is implemented in every unit operations of an industry	CO3	EVA	13
8	(a)		Plan a Training protocol to train 50 employees to maintain a QC inside the Industry	CO3	CRE	14
			(OR)			
	(b)		Analyze the need for Sensory Test and Explain the parameters to be tested in detail	CO2	ANA	14

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