



SNS COLLEGE OF TECHNOLOGY

(An Autonomous Institution)

Approved by AICTE, New Delhi, Affiliated to Anna University, Chennai

Accredited by NAAC-UGC with 'A++' Grade (Cycle III) &

Accredited by NBA (B.E - CSE, EEE, ECE, Mech & B.Tech.IT)

COIMBATORE-641 035, TAMIL NADU



16 Mark Question Bank

1. Interpret the general Principles of Food Safety
2. Classify the Characterization of Food Hazards
3. Explain in detail about Food Poisoning and source of Food Poisoning.
4. Describe the Food Toxicants and its impact on human body
5. Explain in detail about the Food Additives and Types
6. Define Adulteration in food and identification of adulterant in food.
7. What is Food Spoilage and interpret measures to prevent Food Spoilage
8. Explain the need the Quality control in Food Industry
9. How Quality attributes are characterized explain them in detail
10. Define the quality assessment followed in Fruits and Vegetable processing
11. Define the quality assessment followed in Meat Industry
12. Define the quality assessment followed in Poultry and Egg Industry
13. Define the quality assessment followed in Dairy Industry
14. Define the quality assessment followed in processing of processed food
15. What is Sensory evaluation explain the parameters in Sensory Evaluation in detail
16. Classify the sensory evaluation test and explain each of them in detail
17. Explain the quantitative analysis of Sensory Evaluation in detail in detail
18. Define the quality assessment followed in Cereals and Pluses processing unit
19. Explain the types of food borne diseases and their impact on human body
20. Describe the preventive measures to be followed in food industry to reduce food spoilage.
21. List out quality control specifications
22. Describe the Objective & Functions of Quality Control
23. Describe how Quality Control can implemented in processing unit
24. List out Machines that can be used in maintaining the QC
25. Plan a protocol to train employees with HACCP Training

- 26. Plan a protocol to train employees with FSMS Training**
- 27. Explain Total Quality Management in detail**
- 28. Explain about the Instrumental Analysis of QC**
- 29. Interpret FSSAI and BIS in Detail**
- 30. List out the laws to be followed for Agricultural produce and explain them in detail**
- 31. Explain the procedure of AGMARK and its importance in food industry**
- 32. Explain the procedure to get FSSAI License**
- 33. Explain the laws that deals with Agricultural Produce and Marine Products**
- 34. Explain the need of FDA in India**
- 35. Explain in detail about the ISO and types of ISO that is closely associated with Food industry**
- 36. Explain detail about the international laws such as CAC & EU**
- 37. Describe about NABL labs and its need**
- 38. How TQM plays major role in food industry**
- 39. Describe about GMP in detail**
- 40. How GHP differs from GMP and explain GHP in detail**
- 41. What is GAP, give a brief note on it**
- 42. Justify TQM is most important concept to be followed in food industry in order to maintain QC in food industry**
- 43. Interpret the Principles of HACCP**
- 44. How FSMA play major in Food Industry**
- 45. Explain the QC procedure during storage**
- 46. Describe in detail about the Quality aspect in Food Industry**
- 47. Explain in detail about the laws and standards deals with import and export of an Agricultural Produce**
- 48. Explain in detail about international laws that plays major role in marketing food produce**
- 49. Explain in detail about the plant quarantine in detail**
- 50. Describe the importance of QC in export and import of Horticultural Produce**