

SIDDHARTH INSTITUTE OF ENGINEERING & TECHNOLOGY:: PUTTUR
(AUTONOMOUS)

B.Tech IV Year I Semester Regular Examinations February-2024

FOOD QUALITY AND CONTROL

(Agricultural Engineering)

Time: 3 Hours

Max. Marks: 60

(Answer all Five Units 5 x 12 = 60 Marks)

UNIT-I

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|---|---|---|----|-----|----|
| 1 | a | Write the guidelines for the correct grain storage. | L3 | CO1 | 6M |
| | b | Brief about quality control in pasteurized milk. | L2 | CO1 | 6M |

OR

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|---|--|--|----|-----|-----|
| 2 | | Explain the quality assessment of fruits and vegetables in detail. | L3 | CO1 | 12M |
|---|--|--|----|-----|-----|

UNIT-II

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|---|--|---|----|-----|-----|
| 3 | | List and explain different sensory rating tests of food evaluation. | L3 | CO2 | 12M |
|---|--|---|----|-----|-----|

OR

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|---|---|--|----|-----|----|
| 4 | a | Explain quality control technique of food. | L2 | CO2 | 4M |
| | b | Draw any four rating test card of food evaluation. | L3 | CO2 | 8M |

UNIT-III

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|---|---|---|----|-----|----|
| 5 | a | Explain the chemical method in objective evaluation of quality control. | L1 | CO3 | 6M |
| | b | Write the advantages and disadvantages of instrumental analysis in quality control. | L2 | CO3 | 6M |

OR

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|---|---|---|----|-----|----|
| 6 | a | Explain the microscopic examination of objective evaluation. | L2 | CO3 | 6M |
| | b | List the attributes of food product and consumer during analysis. | L3 | CO3 | 6M |

UNIT-IV

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|---|--|--|----|-----|-----|
| 7 | | Explain indetail about the legislation related to food safety. | L3 | CO4 | 12M |
|---|--|--|----|-----|-----|

OR

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|---|--|---|----|-----|-----|
| 8 | | Explain limitations of the consumer survey. | L3 | CO4 | 12M |
|---|--|---|----|-----|-----|

UNIT-V

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|---|---|---|----|-----|----|
| 9 | a | What is Codex Alimentarius and explain it's salient features. | L1 | CO5 | 6M |
| | b | What are the benefits of HACCP? | L2 | CO5 | 6M |

OR

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|----|---|--|----|-----|----|
| 10 | a | Explain food adulteration and types of adultrants. | L3 | CO5 | 6M |
| | b | Explain food safety assurance systems. | L3 | CO5 | 6M |

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