

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

**B.Tech. IV Year I Semester Regular & Supplementary Examinations October/November-2025**

**FOOD QUALITY AND CONTROL**

(Agricultural Engineering)

**Time: 3 Hours**

**Max. Marks: 60**

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

**UNIT-I**

- |   |   |  |    |     |    |
|---|---|--|----|-----|----|
| 1 | a | Explain importance and objectives of food quality control. | L2 | CO1 | 8M |
|   | b | Explain any two milk testing methods.                      | L3 | CO1 | 4M |

**OR**

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

**UNIT-II**

- |   |  |  |    |     |     |
|---|--|--|----|-----|-----|
| 3 |  | Brief about different sensory tests of food evaluation and draw test card. | L2 | CO2 | 12M |
|---|--|--|----|-----|-----|

**OR**

- |   |  |  |    |     |     |
|---|--|--|----|-----|-----|
| 4 |  | What are the requirements for conducting sensory evaluation? | L3 | CO2 | 12M |
|---|--|--|----|-----|-----|

**UNIT-III**

- |   |   |   |    |     |    |
|---|---|---|----|-----|----|
| 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**

- |   |  |   |    |     |     |
|---|--|---|----|-----|-----|
| 6 |  | Write the tests used for physical method evaluation of quality control. | L3 | CO3 | 12M |
|---|--|---|----|-----|-----|

**UNIT-IV**

- |   |   |  |    |     |    |
|---|---|--|----|-----|----|
| 7 | a | Brief about measure of the hygiene package.                        | L3 | CO4 | 6M |
|   | b | Explain the regulation on microbiological criteria of food stuffs. | L2 | CO4 | 6M |

**OR**

- |   |  |   |    |     |     |
|---|--|---|----|-----|-----|
| 8 |  | Explain in detail about the legislation related to food safety. | L3 | CO4 | 12M |
|---|--|---|----|-----|-----|

**UNIT-V**

- |   |  |  |    |     |     |
|---|--|--|----|-----|-----|
| 9 |  | Write standard specifications for dehydrated vegetables. | L3 | CO5 | 12M |
|---|--|--|----|-----|-----|

**OR**

- |    |  |                                  |    |     |     |
|----|--|----------------------------------|----|-----|-----|
| 10 |  | Explain BIS and AGMARK in brief. | L3 | CO5 | 12M |
|----|--|----------------------------------|----|-----|-----|

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