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**Question Paper Code: U9D75**

B.E./B.Tech. DEGREE EXAMINATION, APRIL 2024

Open Elective

Civil Engineering

**21UBT975- QUALITY ASSURANCE AND CONTROL IN FOOD INDUSTRY**

(Common to All Engineering branches)

(Regulations 2021)

Duration: Three hours

Maximum: 100 Marks

Answer All Questions

PART A - (10x 2 = 20 Marks)

1. What is adulteration? CO1- U
2. Johnny Depp has planned to go to gym from tomorrow you being a gym instructor suggest him a diet plan that contains all forms of Nutrition CO3- Ana
3. The fishes harvested from the ocean were found in excess of the sales and dumped as waste. Suggest them a processing technique to make them a useful food product. Justify your suggestion CO2- App
4. How are pickles processed? CO1- U
5. Write the importance of labeling CO1- U
6. List some examples of Incremental Innovations CO1- U
7. Write a SOP for making Tea in home. CO2- App
8. Define HACCP CO1- U
9. Differentiate qualitative and quantitative methods of analysis CO1- U
10. Explain how AGMARK certification is varied from FSSAI certification CO2- App

PART – B (5 x 16= 80 Marks)

11. (a) A customer has filed an appeal to the court that his food spoiled and the judge has sentenced to analyze the food sample for the presence of microbes. Now explain the various ways of estimating microbial growth to the technical person in detail. CO2- App (16)

Or

- (b) How do microorganisms utilize food as a substrate, and what are the key factors influencing their growth in various food matrices? CO2- App (16)
12. (a) Write a detailed note on food additives CO1- U (16)  
Or
- (b) Explain how fermentation contribute to the preservation of food, and what are the key principles behind this process? CO1- U (16)
13. (a) What are the common challenges and issues encountered in the packaging of sensitive or delicate food products, and how are these addressed in the industry? CO1- U (16)  
Or
- (b) How are nutritional labeling and ingredient lists utilized to convey essential information about the composition of packaged foods? CO1- U (16)
14. (a) Elaborate on the key components and considerations in formulating an effective quality policy for a food processing company? CO2- App (16)  
Or
- (b) Mr. Stark was recruited by a dairy industry to monitor and enhance the production of Paneer. Now he is insisting the R&D department prepare SOP for the production. Help him for the effective writing of SOP CO2- App (16)
15. (a) Explain the key quality parameters and considerations in the production of baked goods and confectionery items. CO1- U (16)  
Or
- (b) Linda has planned to start a meat based industry. Suggest her some meat products with their possible safety issues and quality parameters to be verified before marketing in detail CO1- U (16)