

Roll No.....

2nd Sem
2021

M.Tech Food Technology
Semester II Examination, 2021
Paper Title: Food Safety and Quality Management
Paper Code: MFTC – 203

Time: 3 Hours

Max Marks 75

Time Allotted: 3 hours for writing + 15 min for uploading answer sheet on Google classroom.

Note: Please keep your camera on during the examination.

Attempt all questions. Marks are mentioned against each question.

1. Answer the following (1 x 15)

A. Fill in the blanks:

- (a) TBT stands for _____.
- (b) _____ taste test strips are used for identifying supertasters.
- (c) _____ is a taste modifying protein isolated from miracle fruit.
- (d) _____ is the inability to perceive taste.
- (e) _____ is the amount of the substance required (usually per body weight) to kill 50% of the test population.

B. State true or false:

- (f) The triangle test is a discriminative method with many uses in sensory science including: gauging if an overall difference is present between two products, selecting qualified panelists for a particular test.
- (g) The science of smell is termed as olfaction.
- (h) The identification of biological, chemical, and physical agents capable of causing adverse health effects and which may be present in a particular food or group of foods is termed as hazard identification.
- (i) ISO stands for International Standards Organization.
- (j) ASTM has given guidelines for selection and training of sensory panel members.

C. Briefly define the following (one sentence):

- (k) Duo-trio test
- (l) Metamers
- (m) Risk
- (n) Teratogen
- (o) Texture