



Department of Food Technology
School of Interdisciplinary Sciences and Technology
Jamia Hamdard, New Delhi-110062
END SEM EXAMINATION (M.Sc. 3rd SEM)

1982
17.12.25
3rd Sem
Roll
No.....

Paper Title: Techniques in Food Analysis ; Paper Code: MFSG-308

Time allotted: 3Hrs.

Max Marks: 60

Important: At the END, mention how many questions from each section you have attempted.

Note: Write to the point. Do not insert margins in the answer sheet. Before answering make sure you have mentioned the Question No. & Section.

Set A

Section-A (2 Marks each, Attempt All)

Questions

- Q1. Define food safety.
Q2. Difference between accuracy and precision.
Q3. What is microscopy.
Q4. Define biosensors.
Q5. What is meant by RCF in centrifugation.

PO:1/CO:1
PO:1/CO:3
PO:1/CO:4
PO:2/CO:5

Section- B (Attempt any 5) (5 Marks Each)

1. Explain the importance of sampling in food analysis.
2. Discuss the difference between HPLC and GC.
3. State the relationship between g and RCF.
4. What is ELISA.
5. Discuss scanning electron microscopy and transmission electron microscopy.
6. Explain in detail about the calibration of instruments.
7. Q12. State the use of electronic nose and artificial tongue.

PO:2/CO:1
PO:3/CO:2
PO:2/CO:5
PO:3/CO:4
PO:3/CO:3
PO:2/CO:1
PO:3/CO:4

Section C (Attempt any 2) (12.5 Marks Each)

1. Discuss various microscopic techniques in food analysis.
2. Explain detectors in chromatography.
3. Define Sampling techniques in detail along with appropriate examples.
4. Explain the process and procedure of gel electrophoresis.

PO:3/CO:3
PO:3/CO:2
PO:3/CO:1
PO:3/CO:5