

**B.Sc. III (Sem.-VI) Examination**  
**FOOD PROCESSING AND PACKAGING**  
**Food Quality and Sensory Evaluation (BFPT 601)**  
**Subject Code: 70051**

**Question Bank**

**Ques.: 1. Define following term/Answer in one sentence.**

1. Samples in Duo-Trio test
2. Infrastructural components in Sensory Laboratory
3. Criteria used for judging maturity of Fruits and Vegetables
4. Enlist the Sensory characteristics of food
5. Objective of Reception room in Sensory laboratory
6. Define Quality
7. Write long form of CIE system
8. Where are the taste buds located?
9. Enlists the functions of saliva
10. Enlist the four basic tastes
11. Tests for color detection
12. Enlist the Hidden quality characteristics of food
13. Samples in Triangle Test
14. Enlists methods for determining quality
15. Enlists Pre-harvest factors affects the food quality
16. Samples in Paired comparison Test
17. Samples in Ranking Test
18. Enlist the anatomy of Eye
19. Enlist the anatomy of Tongue
20. Enlist Pre-harvest factors affecting quality
21. Enlist Harvest factors affecting quality
22. Enlist Post-harvest factors affecting quality
23. Enlist Genetic factors affecting quality
24. Role of Eye in Sensory evaluation

## 25.Role of Tongue in Sensory evaluation

### **Ques.: 2.Attempt any two of the following.**

1. Elaborate the methods for determining quality.
2. Illustrate Sensory characteristics of food
3. Elaborate the classification systems of color
4. Elaborate the objective methods for determining quality.
5. Explain the Sensory Laboratory Set-up and Instruments
6. Elaborate the classification systems of color
7. Explain the Factors Affecting quality of food
8. Explain in detail post-harvest factors which affects the food quality
9. Elaborate the anatomy of Eye and Ear in detail
- 10.Elaborate the anatomy of Tongue in detail
- 11.Explain in detail methods of Sensory evaluation in detail
- 12.Explain in detail color measurement systems in detail
- 13.Explain in detail Physical methods used for quality evaluation of food
- 14.Explain in detail Chemical methods used for quality evaluation of food
- 15.Elaborate the Subjective methods of determining quality
- 16.Explain in detail Pre-harvest factors which affects the food quality

### **Que.3. Attempt any four of the following.**

1. Elaborate the Sampling requirement and preparation for sensory evaluation
2. Explain the Factors Affecting quality of food
3. Explain the Sensory Laboratory Set-up and Instruments
4. Explain the role of saliva
5. Illustrate anatomy of Eye
6. Write down the outline of Sensory difference and preference tests

7. Harvesting factors affecting the quality
8. Elaborate the objective methods for determining quality
9. Illustrate Sensory characteristics of food.
10. Methods used in quality determination
11. Illustrate anatomy of Tongue
12. Post harvest factors affecting the quality
13. Elaborate the Chemical methods for determining quality
14. Subjective methods of determining quality
15. Tests for Sensory Evaluation
16. Pre harvest factors affecting the quality
17. Genetic factors affecting the quality
18. Write down the Triangle and Duo-trio test for sensory
19. Write down the Paired comparison and Ranking test
20. Physical Methods for quality evaluation
21. Chemical methods for sensory evaluation
22. Infrastructural components in Sensory analysis laboratory
23. Preparation room in Sensory analysis laboratory
24. Anatomy of Tongue and Eye
25. Write down the Triangle and Ranking test
26. Write down the paired comparison and Triangle test
27. Training of Sensory panel
28. Preharvest and Post harvest Factors affecting quality of Food
29. Genetic factors and harvesting factors affecting quality of food
30. Role of Tongue and Eye in sensory evaluation

**B.Sc. – III (Sem.-VI) Examination, \_\_\_\_\_**  
**FOOD PROCESSING AND PACKAGING**  
**Food Safety and Plant Sanitation (BFPT-602)**  
**Subject Code: 70052**

**Q1. Define/answer in one sentence**

- 1) Critical Control Point
- 2) Carcinogenicity
- 3) Food Safety
- 4) Sedimentation
- 5) Hazard
- 6) Reproductive Toxicity
- 7) Risk
- 8) Critical Limit
- 9) Chemical Hazard
- 10) Carcinogen
- 11) Physical hazard
- 12) Mutagen
- 13) Carcinogen
- 14) Control Measure
- 15) Corrective action
- 16) Food hygiene
- 17) Food suitability
- 18) Hazard analysis
- 19) Preventive action
- 20) Validation
- 21) Pre-Requisite Programme
- 22) Teratogen
- 23) Reproductive toxicant

24) Developmental Toxicity

25) Microbial Hazard

## **Q.2 Long Questions**

- 1) What is Risk Analysis? Explain in detail Risk Analysis.
- 2) What is Hazard? Write in detail biological Hazard.
- 3) Explain in detail Effluent treatment plant for food industry.
- 4) Explain in detail principles of HACCP and add a note of benefits of HACCP.
- 5) Explain in detail AGMARK
- 6) Write in detail BIS
- 7) What is Hazard? Explain in detail physical and Microbial hazard.
- 8) Explain in detail Process of AGMARK certification add a note on Labeling requirement on AGMARK certified Product.
- 9) Explain in detail GMP criteria for food.
- 10) Explain in detail GHP criteria for food.
- 11) Write in detail Developmental Toxicity and Immuno Toxicity
- 12) Explain in detail Mutagenicity and Carcinogenicity
- 13) Explain in detail Reproductive Toxicity and Mutagenicity
- 14) What is Hazard? Write in detail Physical Hazard and Chemical Hazard.
- 15) What is Food safety? Explain in detail Factors affecting on food safety and importance of Food Safety.

## **Q.3 Short Notes**

1. Total Quality Management
2. Importance of Food Safety
3. Process of AGMARK certification
4. Poultry Products Inspection Act
5. Principles of HACCP
6. Benefits of HACCP
7. BIS
8. Factors affecting on food safety
9. Risk Assessment
10. Microbial Hazard

11. Chemical hazard.
12. Physical hazard.
13. Reproductive Toxicity
14. Mutagenicity
15. Carcinogenicity
16. Waste disposal
17. AGMARK
18. Labeling requirement on AGMARK certified Product.
19. Primary treatment of industrial effluent treatment process.
20. Secondary treatment of industrial effluent treatment process.
21. Tertiary treatment of industrial effluent treatment process.
22. Risk management
23. Risk communication
24. ISO 22000 Food safety management system
25. Control of operation criteria of GMP
26. Design and facilities criteria of GMP
27. Developmental Toxicity
28. Immuno Toxicity
29. Neurotoxicity
30. Types of Hazards

**Rayat Shikshan Sansaths's**  
**Yashavantrao Chavan Institute of Science, Satara (Autonomous)**  
**DEPARTMENT FOOD PROCESSING & PACKAGING**  
**BFPT 603 Food Fermentation Technology**

**Question Bank**

**Q.1 Define the following term/Answer in one sentence each. (2 Marks)**

1. Define Metabolites.
2. Enlist types of aerators.
3. What are heterofermentative bacteria?
4. Define product recovery.
5. Enlist the industrial enzymes used in clarification of fruit juice.
6. Enlist different agitators.
7. What percent of acetic acid is termed as Vinegar?
8. What is wort?
9. Penicillin antibiotic contains which ring?
10. Define Enology.
11. What are primary metabolites?
12. Enlist types of fermentation.
13. Elaborate the functions of Baffles.
14. What are the stages of growth in a micro-organism?
15. Give the molecular formula and IUPAC name of Citric Acid.
16. What is SCP?
17. Define enzymes
18. Define antibiotic.
19. Elaborate secondary metabolites
20. Define Sterilization
21. What is downstream processing?
22. What is immobilization?
23. Define fermenter.

24. What is malting?

25. Define SSF.

**Q.2 Answer the following in brief.**

**(10 Marks)**

1. Define Fermentation. Elaborate the design of fermenter along with its ancillary equipment.
2. What are primary metabolites? Explain industrial production of Citric Acid.
3. Describe in detail production of an Alcoholic Beverage- Wine.
4. What are secondary metabolites? Explain industrial production of Vit B12.
5. What are enzymes? Elaborate the industrially important enzymes in food processing industry.
6. Describe in detail the industrial production of beer.
7. What are metabolites? Explain in detail Mushroom Cultivation.
8. What is fermentation? Describe in brief downstream processing and product recovery.
9. Explain in brief production of traditional fermented food Idli.
10. Explain industrial production of Organic acid Lactic Acid.
11. Explain in detail the sterilization of air and media.
12. What is fermentation? Explain in detail types of fermentation.
13. Write in detail the industrial production of Vinegar.
14. Explain the production process of antibiotic- Penicillin
15. Describe the production process of Baker's yeast.
16. What are nutrients? Elaborate the media used for fermentation.
17. Describe in brief the process of product recovery.
18. What is SCP? Write down the production process of spirulina.
19. What is Immobilization? Explain in brief the various methods of immobilization.
20. Write in brief the process of Alcohol Production.
21. Describe in brief the preparation of Inoculum.
22. Explain in detail the methods of cell disruption.
23. Write a brief note on traditionally fermented food Sauerkraut
24. Explain in detail the process of Scale up in fermentation.
25. Explain in detail the industrially important Enzyme –Amylase.



**Q.3 Write short note on:**

**(5 Marks)**

1. Mushroom Cultivation
2. Enzyme Immobilization
3. Sterilization of Air
4. Industrially important Enzymes in Food Processing.
5. Traditionally Fermented Food Production- Soy Sauce.
6. Types of Fermentation.
7. Media for Fermentation
8. Scale up in Fermentation
9. Downstream Processing
10. Production of Baker's Yeast
11. Batch and Continuous Fermentation
12. Production of Miso.
13. Production of Vinegar
14. Traditionally Fermented Food- Idli
15. Production of Citric Acid
16. Wine Fermentation
17. Miso Production
18. Alcohol Fermentation
19. Mechanical Methods of Cell Disruption.
20. Traditionally Fermented Food- Dosa
21. Production of Organic Acid
22. Design of Fermenter
23. Spirulina Production
24. Production of Sauerkraut
25. Inoculum Preparation
26. Enlist the aeration equipment and explain its types.
27. Sterilization of Media
28. Solid State Fermentation

29. Enzymatic Methods of Cell Disruption

30. Enlist the ancillary equipment of fermenter with its function.

**B. Sc. III Semester VI Examination**  
**FOOD PROCESSING AND PACKAGING**  
**Beverage Technology and Government Laws and Regulations (BFPT604)**  
**QUESTION BANK**

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**Q. 1 Answer the following. (One Sentence) (2 Mark)**

- 1) Define synthetic beverage.
- 2) What is salinity?
- 3) Which base material used for preparation of alcoholic beverage?
- 4) Define cold beverage
- 5) IPR stands for
- 6) What is indirect tax?
- 7) What is trademark?
- 8) What is carbonation?
- 9) Define beverage
- 10) SSB stands for
- 11) Define alkalinity.
- 12) What is direct tax?
- 13) Define functional beverage
- 14) What is geographical indications?
- 15) BMR stands for
- 16) Define hot beverage
- 17) What is alcoholic beverage?
- 18) What is tax?
- 19) Define stimulating beverage.
- 20) What is copyright?
- 21) Define non-alcoholic beverage
- 22) What is soft drink?
- 23) Define non stimulating beverage

- 24) WIPO stands for
- 25) Define natural beverage

**Q.2 Answer the following. (Long Answer) (10 Mark)**

1. What is natural beverage? Draw a flow chart and explain in detail.
2. Explain in details geographical indication.
3. Write note on classification of beverage in detail.
4. Explain water treatment method in detail.
5. Explain in detail IPR.
6. What is wine? Draw a flow chart and explain in detail
7. Explain in detail non-alcoholic beverage
8. Describe the taxation in detail.
9. What is carbonated beverage? Draw a flow chart and explain in detail.
10. Explain types of beverage in detail.
11. Describe the water quality parameters in detail.
12. Explain functional beverage in detail.
13. What is beer? Draw a flow chart and explain in detail.
14. Explain trademark in detail.
15. Explain in detail about distilled beverage

**Q.3 Answer the following. (Short Answer) (5 Mark)**

1. Write short note on stimulating beverage.
2. Explain manufacturing technology of juice based beverage.
3. Describe in brief indirect tax.
4. Write short note on copyright in brief.
5. Distinguish between alcoholic and non-alcoholic beverage.

6. Write short note on carbonation.
7. Explain in brief about beverage.
8. Enlist and explain ingredient used in soft drink.
9. Write short note on natural beverage.
10. Explain in brief non-stimulating beverage.
11. Write short note on carbonation of soft drink.
12. Explain in brief indirect tax.
13. Describe trademark in brief.
14. Explain alcoholic beverage in brief.
15. Write short note on health benefits of beverages.
16. Explain physical properties of water.
17. Write short note on taxation.
18. Enlist the ingredient use in soft drink and explain types of soft drink.
19. Write short note on synthetic beverage.
20. Distinguish between direct and indirect tax.
21. Write short note on intellectual property.
22. Enlist and explain types of non-alcoholic beverage.
23. Write short note on hot and cold beverage.
24. Distinguish stimulating and non-stimulating beverage.
25. Write short note on patent.
26. Describe inoculation of CO<sub>2</sub> in soft drink.
27. Write short note on geographical indicator.
28. Write short note on WIPO.
29. Explain in brief direct tax.
30. Write short note on functional beverage.

## **BFPT SECC 607 Entrepreneurship Management**

### **Q.1 Define the following/ Answer the following in One Sentence**

1. Define Entrepreneur.
2. Define Marketing
3. Define Human Resource.
4. Define Business Management
5. Define EDP
6. Define Entrepreneurship.
7. Define SSI.
8. Define Entrepreneur.
9. Define Operation Management.

### **Q 2. Answer the following in brief**

1. Define Entrepreneurship. Explain the need and scope of Entrepreneurship.
2. Explain in detail financial management.
3. Define Marketing. Explain in brief the Marketing Management.
4. What is SSI? Describe in brief the process of setting SSI Unit.
5. Define Entrepreneurship. Explain in brief the Business Environment.
6. Explain in brief Entrepreneurship and EDP.

### **Q3. Write a Short on**

1. Indian Government policies for Startups
2. Principles of Management
3. Setting of SSI.
4. Need and Scope of Entrepreneurship.
5. Human Resource Management
6. Business Environment
7. Human Resource Management
8. Indian Government policies for Startups
9. Setting of SSI

