

No. of Printed Pages : 3

**MVP-001**

**POST GRADUATE DIPLOMA IN FOOD  
SAFETY AND QUALITY  
MANAGEMENT (PGDFSQM)**

**Term-End Examination**

**June, 2023**

**MVP-001 : FOOD FUNDAMENTALS AND  
CHEMISTRY**

*Time : 3 Hours*

*Maximum Marks : 100*

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**Note :** (i) *Attempt any **five** questions.*

(ii) *All questions carry equal marks.*

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1. (a) What do you understand by Sensory Evaluation ? List the types of sensory panels. 3+2
- (b) What is composting ? How is it beneficial to the environment ? 5
- (c) What are the categories of acceptance sampling ? Explain the OC curve. 10

**P. T. O.**

2. (a) Why is there a need to treat effluent waste ? Explain the processes involved in waste treatment. 2+8
- (b) Describe the various methods used to preserve eggs. 5
- (c) What is meant by water hardness ? Give ways by which temporary hardness of water can be removed. 2+3
3. (a) Describe the different types of processed meat available. 10
- (b) Give principle and application of AAS. 5
- (c) How is freshness of fish determined ? 5
4. (a) What is meant by edible packaging ? What are the materials used for making edible packs ? Mention the advantages of using edible packaging. 10
- (b) Describe the process of fat estimation by Soxhlet method. Why is determining RM and peroxide values for fat important ? 5+5

5. (a) What are immobilized enzymes ? How is immobilization achieved ? Mention the advantages of using immobilized enzymes. 12
- (b) Describe the objectives and characteristic features of HPLC. 8
6. (a) What are food additives ? Describe their important applications. 10
- (b) Define fortification and enrichment. What are the considerations taken to carry out fortification on a large scale ? 10
7. (a) Briefly discuss the functions of food. 5
- (b) What are sorption isotherms ? Explain a sorption isotherm in detail. 10
- (c) Describe the principle of Lane-Eynon method for reducing sugar determination. 5
8. (a) What are essential labelling requirements on a food package under Indian Law ? 10
- (b) Discuss the role of enzymes in breweries. 5
- (c) Define MAP. Give its merits. 5