**Q\ Define the following:**

1. Shelf Life 2. Quality Control 3. Maillard Reaction 4. Sampling

5. Texture 6. Sensory Evaluation

**Q\ Draw the diagram of quality control tools.**

**Q\ Choose the suitable answers:**

1. In many countries, all products within this category carry a ‘best before’ date.
2. products with a short shelf life b. product with a medium shelf life

c. products with a long shelf life

1. In the techniques and activities involved in food quality control, second line control checks
2. instrument performance b. calibration or standardization
3. bath control
4. It means the date on which the food becomes the product as described.

a. date of manufacture b. sell by date c. use by date

1. The division of a lot into groups representing various categories, and samples are then taken from each group is called:
2. quota sampling b. systematic sampling c. judgement sampling
3. What are the harmful effects of the adulteration of honey?
4. Diarrhea b. cancer c. stomach disorder
5. The suitable instrument to measure texture is:
6. Brookfield Viscometer b. penetrometer c. Succulometer
7. This occurs due to the presence of certain chemicals, organic compounds.
8. intentional adulteration b. natural adulteration

c. unintentional adulteration

1. The scope of activities and structure complexity within different industries and manufacturers are generally different in:
2. quality program and quality system b. food safety and food quality
3. quality assurance and quality control
4. This method of determining shelf life involves keeping the products being studied under controlled storage conditions.

a. determination of shelf life model b. direct determination of shelf life

c. indirect determination of shelf life

1. The type of testing which is concerned with obtaining subjective data is:
2. affective testing b. perception c. effective testing

**Q\ Enumerate for the following:**

1. In terms of sensory ability, it is necessary that the panelist has to be free of several defects. What are they?
2. Probability sampling could be subdivided into several methods, what are they?
3. What are the mechanisms of food deterioration?

**Q\ Define the following:**

1. Food Adulteration 2. Quality Program 3. Use by date

4. Sampling Plan 5. Perception

**Q\ What is food quality? Which factors does food quality include?**

**Q\ Fill in the following blanks:**

1. The term ‘food’ covers any ………., ………., ….…. item which is intended to be used for food or drink.
2. Baked-on and baked-for date marks can be used on …………. with shelf life of less than 7 days.
3. Food safety principles and practices are usually integrated in …………., …………… or ………….
4. …………. occurs when panelists are given too much information about the sample.
5. In general, quality programs and quality systems differ in their …………… and in their …………. Within the different manufacture and industry.

**Q\ Enumerate for the following:**

1. What are the models of shelf life determination indirectly?
2. Non-probability sampling could be subdivided into several methods, what are they?