



First stage examination

Q1/A Define the following: (8Marks)

- 1. Quality control:**

- 2. Food Adulteration:**

- 3. Sensory evaluation:**

- 4. Sampling plan:**

Q1/B –What is the Food quality? Which factor dose food quality include? (5Marks)

Q 2/A- What are requirements of good sampling methods? (6Marks)

Q 2/B –Match the suitable choices between A to B: (5Marks)

| A | B |
|-------------------|---|
| Jam | Yellow aniline dyes |
| Affective testing | consistency |
| External factors | Non-permitted coal tar dye, (Metanil Yellow) |
| Quality control | consumer testing |
| Turmeric powder | Standards and Specification |

Q3/A- Draw the diagram of quality control tools? (5Marks)

Q3/B_ Explain Sample size? (5marks)

Q4/A- Answer the following questions?

1. Why used Sensory evaluation? (6Marks)

2. what are benefits the prevention of food adulteration? (6Marks)

3. Different between quality programs and quality systems? (6Marks)

Q4/B- Fill the blanks with suitable words or terms: (8marks)

1. This occurs when panelists are given too much information about the samples.

2. In general, quality programs and quality systems differ in theirand in theirwithin the different industries and manufactures

3. Principles and practices quality programs and quality systems can occur in three forms:
.....,.....,.....

- 4.The term food” covers any....., item which is intended to be used for food or drink

- 5..... This occurs when panelists are influenced by some characteristics of the sample (i.e... size, shape, color, etc.)

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