

**University of Ruhuna- Faculty of Technology**

**Bachelor of Biosystems Technology Honours Degree**

**Level 4 (Semester I) Examination, June 2023**

**Academic year 2021/2022**

**Course Unit: BSTF-4122 Food Analysis and Quality Assurance**

**Theory Paper**

**Duration: 1 hour and 30 minutes**

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**Answer two questions including question No 1.**

1. Answer all parts.
  - a) Briefly describe the importance of **food analysis** on **food quality control**. (25 marks)
  - b) Briefly explain the criteria you consider when selecting an analytical technique for food analysis. (25 marks)
  - c) Critically discuss the following statement.  
“Maintaining a **supplier list** in a food processing company is very important for its quality assurance”. (25 marks)
  - d) Critically discuss the following statement.  
“An inaccurate sampling of a large lot may actually be worse than no sample at all”.  
Critically discuss this statement. (25 marks)
  
2. Answer all parts.
  - a) What are the **advantages** of Non-destructive methods used in food analysis? (25 marks)
  - b) What are the factors that affect the composition variations of some natural products?  
Explain your answer with examples. (25 marks)
  - c) Write a short account on **Mycotoxins** and their adverse health effects and their risk-minimizing strategies in food. (25 marks)
  - d) What are the physical properties that have to be maintained in food at a standard level and mention how you measure them? (25 marks)
  
3. Answer all parts.
  - a) Certification of **GMP (Good Manufacturing Practices)** indicates the quality of the manufacturer’s products. Briefly discuss the statement with facts. (25 marks)
  - b) What are the responsibilities of a storekeeper for managing food quality control of a company? Explain your answer. (25 marks)
  - c) What strategies can we adopt to track the inferior product for recall from the market? (25 marks)
  - d) What is the societal role of food analysts in safeguarding consumers? (25marks)