

*Note: (a) All questions are compulsory.*

*(b) Marks are indicated against each question in square brackets.*

*(c) The candidate is allowed to make Suitable numeric assumptions wherever required for solving problems*

Q1. Answer the following questions. [2x4=8]

- a) Discuss the health benefits of different bioactive compounds.
- b) Elaborate the factors affecting extraction process.
- c) Elucidate the major food borne illness and their Origin.
- d) Describe the nutritional analysis for food quality parameters.

Q2. Develop a standard operating procedure (SOP) for routine HPLC quality control testing, including detailed instructions for instrument setup, sample preparation, chromatographic analysis, data interpretation, and documentation of results. [4]

Q3.a) Given a sample of essential oil, propose appropriate analytical techniques for quality control testing. [2]

b) Explain the concept of "chemo type" in essential oil quality control, describing how variations in chemical composition within a botanical species can affect the therapeutic properties and safety of the oil. [2]

Q4. Evaluate the effectiveness of control charting in detecting and preventing defects in a production process, considering factors such as false alarms, detection sensitivity, and cost-benefit trade-offs. [4]

Q5. Develop a validation master plan (VMP) for a biotechnology company, outlining the overall strategy and approach to validation activities, including roles and responsibilities, timelines, resources, and documentation requirements. [5]