



QP CODE: 21000376

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# M Sc DEGREE (CSS) EXAMINATION, MARCH 2021

Third Semester
Faculty of Science

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

### **Elective - FQ820302 - FOOD SANITATION AND HYGIENE**

2019 Admission Onwards F1155BA7

Time: 3 Hours Weightage: 30

## Part A (Short Answer Questions)

Answer any **eight** questions.

Weight **1** each.

- 1. Write a brief note on growth phases of microorganism
- 2. Explain different thermal methods to control microorganism
- 3. List the factors affecting action of chemical sanitizers
- 4. Mention about evaluation of sanitation procedure?
- 5. List out seven body parts that are often sources of microbial infection
- 6. Define ATP Bioluminescence
- 7. Mention any four guidelines for the premises- requirement in food industry
- 8. Explain the importance of foot dip procedure in seafood plant
- 9. Define FIFO and its importance
- 10. Differentiate between correction and corrective action

(8×1=8 weightage)



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# Part B (Short Essay/Problems)

Answer any **six** questions.

Weight **2** each.

- 11. Define food hygiene? Also explain importance of food hygiene
- 12. Discuss methods of sanitization
- 13. Discuss rodents and its control measure
- 14. Explain in detail about procedures for handwashing and its importance in food industry
- Explain different types of cleaning compounds used in dairy processing plant.
- 16. Discuss about evaluation of sanitation effectiveness in fruit and vegetables processing plant
- 17. Illustrate how food safety can be attained by ensuring personal hygiene
- 18. Explain the major functions of sanitation management in a food industry

(6×2=12 weightage)

#### **Part C (Essay Type Questions)**

Answer any **two** questions.

Weight **5** each.

- 19. Define food bornillnes and discuss on it
- 20. Describe in detail COP and CIP cleaning system along with its advantages and disadvantages
- 21. Explain about the sources of contamination caused in distillary processing and its remedial measures
- 22. Describe Master cleaning schedule and checklist for a food industry based on its process flow chart

(2×5=10 weightage)

