



**KERALA AGRICULTURAL UNIVERSITY**  
**B.Tech. (Food Engg.) 2018 Admission**  
**VII Semester Final Examination - January 2022**

**Fdsc.4108**

**Sanitation and Hygiene in Food Industries (2+0)**

**Marks: 50**  
**Time: 2 hours**

**I Fill in the blanks (10x1=10)**

1. ISO 9000 is a ..... System.
2. .... is specification and criteria for product characteristics.
3. IFS stands for .....
4. FSSAI established in the year.....
5. Meat product order was promulgated in the year .....
6. .... Is a measure of degree of acceptability by the consumer.
7. A foodborne illness caused by the intake of a toxin released by microbes is called a .....
8. Criteria or the methodology for making product is known as .....
9. Mild alkalies have ..... dissolving power than strong alkalies.
10. HACCP system consist of ..... priciples.

**II Write short notes on ANY FIVE of the following (5x2=10)**

1. Define process standard.
2. Write the importance of fruit product order.
3. What is the importance of food standards?
4. Codex Committee on Food Hygiene.
5. Define GMP
6. What do you mean by risk communication?
7. Write the principles of HACCP.

**III Answer ANY FIVE of the following (5x4=20)**

1. Measures to prevent and control contamination from equipments and utensils.
2. Write a note on SPS.
3. Write a note on technical barrier to trade.
4. Various pest control measures adopted in food industry.
5. What is hazard? Describe the types of hazards.
6. Explain SOP
7. Commonly used disinfectants in food industry.

**IV Write an essay on ANY ONE of the following (1x10=10)**

1. Explain in detail about the different cleaning practices and machineries used for cleaning.
2. Write in detail about sanitation procedures for food packaging systems.

\*\*\*\*\*