



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Engineering) 2019 Admission
VII Semester Final Examination – December 2022

Fdsc.4108

Sanitation and Hygiene in Food Industries (2+0)

Marks: 50
Time: 2 hours

I Fill in the blanks

(10x1=10)

1. FSSAI full form is
2. CP.....and CCPare different concepts in Food Safety Management systems.
3. HACCP full form is
4. The concept of FIFO.....should be applied for the food products.
5. SOP full form is

State True or False

6. Food Sanitation is all about Cleanliness.
7. Cleaning & Sanitation are same procedures.
8. Sterilization is complete destruction of microorganisms.
9. Air is very important source of microbial contamination.
10. In HACCP, Hazards don't refer to contamination in food that causes illness.

II Write short notes on ANY FIVE of the following

(5x2=10)

1. What is Pest Control Programme?
2. List down the conditions for the Bacteria to grow & multiply.
3. What is Time-Temperature Abuse?
4. Define Good Manufacturing practices.
5. Give any two suitable examples of Bacterial Food Borne illness.
6. Give any one example of fungal spoilage in food products.
7. Define Food Safety.

III Answer ANY FIVE of the following

(5x4=20)

1. Explain different types of Food Contaminants with suitable examples.
2. Briefly explain the importance of personal hygiene in Food Industry.
3. Write down importance of ISO 9000 in Food sector.
4. Explain the laws involved for Sanitation process of the food products.
5. Enlist all the steps involved in the Safe handling of the food products.
6. What are the advantages of using Chlorine as chemical Sanitizer?
7. Define CIP. Explain the Advantages of CIP systems.

IV Write an essay on ANY ONE of the following

(1x10=10)

1. Enlist 7 different principle of HACCP. Which is the most important HACCP principle?
2. What is Waste Water Treatment? Explain the Water Purification Process.
