



**KERALA AGRICULTURAL UNIVERSITY**  
**B.Tech.(Food Technology) 2022 Admission**  
**V Semester Final Examination – January 2025**

Pafe.3125

**Food Plant Sanitation (1+1)**

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

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

1. The Food and Drug Administration (FDA) has the authority to enter and inspect any establishment where \_\_\_\_\_ for shipment in interstate commerce or after shipment.
2. Cereal grains above \_\_\_\_\_ percent moisture should not be put in long-term storage because of potential insect development and mold growth.
3. The abbreviation 'GMP' in a food processing industry stands for \_\_\_\_\_.
4. Section 103 in Food Safety Modernization Act (FSMA) include \_\_\_\_\_.
5. The "three Ps" of protection in the food industry refer to measures taken to protect \_\_\_\_\_, \_\_\_\_\_, and \_\_\_\_\_.
6. Approximately \_\_\_\_\_% of raw bovine milk is contaminated with *Listeria monocytogenes*.
7. The efficacy of a portable real-time Polymerase chain reaction (PCR) system in dairy industry sanitation is used for the detection of \_\_\_\_\_ in raw milk.
8. HARPC stands for \_\_\_\_\_.
9. Ozone as a \_\_\_\_\_ for foods, has been deemed "generally recognized as safe" (GRAS) due to its no residual effect.
10. Chlorine dioxide is approved as a flume water treatment for fruits and vegetables at a concentration of up to \_\_\_\_\_.

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

1. Sanitation
2. HACCP
3. Agroterrorism
4. RFID
5. Bioluminescence
6. Random Amplified Polymorphic DNA
7. Remote Inspection Biological Sensor

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

1. Classify the different group of microbes according to temperature of their optimal growth.
2. Describe briefly about the washing and sanitizing of Fresh-Cut Produce.
3. Write the basic principle of sanitation of winery.
4. What are the recommended steps ought to be followed when COP equipments are used in a dairy plant?
5. What is a food defense plan? What are the basic elements of food defense plan?
6. Write the ten principles of GMP.
7. List down the different practices to be conducted to maintain personal hygiene in a food industry.

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

1. What is the chain of infection? What are the essential links in the chain of infection that are all necessary for the transmission of an infectious diseases?
2. Describe briefly the microbial growth kinetics?

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