



**KERALA AGRICULTURAL UNIVERSITY**  
**B. Tech.(Food Technology) 2023 & previous admission**  
**V Semester Final Examination – January 2026**

Pafe.3125

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

**Marks: 50**

**Time: 2 hours**

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

1. .... is non- flammable fumigant that act as a respiratory toxin.
2. .... is sensitive to sanitation agents commonly employed in the food industry.
3. .... is the temperature required for hot water wash.
4. .... is involved in the spoilage of beverage by product such as spent grain.

**Answer the following**

5. What is slop cycle?
6. Expand TACT.
7. Expand HACCP.
8. How much quaternary Ammonium sanitizer should be applied to rough surface in sea food?
9. Define activated sludge.

**State True or False**

10. Calcium chloride and sodium hypochlorite are frequently used for sanitation for fruit and vegetable processing.

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

1. What is sanitation?
2. Enlist different types of sanitation.
3. What is clean air act?
4. What are the '3P' of production against Bio-terrorism?
5. Personal Hygiene
6. Food storage sanitation
7. Microbial contamination

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

1. Describe the steps involved in the GMP.
2. What is the role of pest management in Bio-security?
3. Explain steam sanitation and hot water sanitation in dairy industry.
4. Different between COP and CIP
5. Write about different control measures for insect infestation.
6. What are the standard steps for cleaning the beverage industry?
7. Explain the preparatory step for effective cleaning for fruit and vegetable sanitation.

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

1. Explain in detail about the role of HACCP in sanitation in any food industry.
2. Give a brief note on Meat and Poultry sanitation.

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

1. With neat sketch explain the constituent parts and the working of a rising film evaporator? In which products its application is generally recommended and mention name of products for which it is specifically beneficial?
2. What do you understand by energy and material balance in processing of food products? Explain mass and energy balance in single and multiple effect evaporators with diagram.

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