

KERALA AGRICULTURAL UNIVERSITY

B.Tech (Food.Engg.) 2013 Admission

VIIth Semester Final Examination-February-2017

Cat. No: Fdsc.4108.

Marks: 50.00

Title: Sanitation and Hygiene in Food Industries (2+0)

Time: 2 hours

I Fill in the blanks/State True or False

(10x1=10)

1. Abbreviation of EPA is -----
2. Food and beverage processing facilities transform raw -----into intermediate foodstuffs or edible products.
3. -----relate to the environmental factors that affect the growth² rate of micro-organisms.
4. Personal hygiene refers to the -----of a person's body.
5. Efficiency of thermal sanitizing method depends on -----
6. Sanitizing with steam is effective. (T/ F)
7. The FDA regulations indicate approved sanitizing compounds only by their chemical names. (T/ F)
8. A micro-organism is found on all sterilized matter that can be decomposed. (T/ F)
9. Determination of water balance can be used to identify hidden water losses or major Leaks. (T/ F)
10. Wastewater can be salvaged through recycling, reuse, and the recovery of solids. (T/F)

II Write short notes/answers on any FIVE of the following

(5x2=10)

1. What is the need for sanitation?
2. Define cross contamination.
3. Illustrate the typical growth curve for bacteria.
4. Differentiate solid waste disposal and liquid waste disposal.
5. How can you control pest.
6. When the sanitation performance standards are necessary?
7. What is meant by safe handling?

III Write short answers on any FIVE

(5x4=20)

1. Give a brief view about HACCP.
2. Write down the steps to be followed in good manufacturing practice.
3. Discuss your view on high hydrostatic pressure method of sanitizing.
4. How to design and construct a food plant?
5. Give the importance of food transport sanitation.
6. Develop a strategy for waste disposal.
7. How do micro-organisms relate to sanitation?

IV Write essay on any ONE

(1x10=10)

1. Summarize the equipments used for Effective sanitation.
2. Elaborate the sanitary laws and regulations.
