



KERALA AGRICULTURAL UNIVERSITY
B.Tech. (Food Engg. & Technology) 2017 Admission

VII Semester Final Examination-February 2021

Fdsc.4108

Sanitation and Hygiene in Food Industries (2+0)

Marks: 50
Time: 2 hours

I Fill in the Blanks

(10x1=10)

1. 0.5-2.0% iodine is present in _____, a sanitizer of choice for hand dip.
2. International Organization for Standardization's standard for environmental management systems is _____.
3. _____ is a Gram positive food infection causing pathogen capable of growing and multiplying at refrigerator temperatures.
4. _____ an allotrope of oxygen is an effective antimicrobial agent due to its high oxidizing potential.
5. ISO 22000 is a _____ system.

State True or False

6. Ceramic tiles are recommended flooring materials for food processing areas.
7. Stereomicroscopes could be used to assess the surface texture of floors.
8. 'Dead areas' should be avoided in effective design of CIP system.
9. It is a good practice to use the same cutting board for deboning chicken and to slice raw vegetables for salad.
10. The largest cost of cleaning is for labor.

II Write Short notes on ANYFIVE of the following

(5x2=10)

1. Differentiate between high risk and low risk processing areas.
2. Differentiate between sanitation and sanitization.
3. Relevance of hand washing as a personal Hygiene practice.
4. Differentiate between SOPs and GMPs.
5. Commonly adopted air disinfection methods in food industry.
6. Sources of airborne contaminants.
7. Measures to prevent cross contamination during food transportation.

III Answer ANY FIVE of the following.

(5x4=20)

1. Define microbial biofilms and explain their relevance in food industry.
2. Major groups of chemical agents used for plant sanitation.
3. Elucidate on the relevance of ISO 9000 in food industry.
4. Discuss about various chemicals used for controlling pests.
5. Explain the typical operating cycle for a CIP system.
6. Explain the principles of HACCP.
7. Write about hygienic design of floors and walls of food processing facilities.

IV Write an essay on ANYONE of the following

(1x10=10)

1. Write an essay on major Food transportation safety hazards.
2. Write an essay on hygienic plant design.
