



**KERALA AGRICULTURAL UNIVERSITY**  
**B.Tech.(Food Engg.) 2016 Admission**  
**VII Semester Final Examination-December 2019**

**Fdsc.4108**

**Sanitation and Hygiene in Food Industries (2+0)**

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

**I Fill in the Blanks**

**(10x1=10)**

1. \_\_\_\_\_ is caused by *Clostridium botulinum* toxin.
2. \_\_\_\_\_ is an example of strongly alkaline cleaner.
3. \_\_\_\_\_ regulations are intended to serve as guidelines.
4. Hypochlorite is used as an \_\_\_\_\_ disinfectant.

**State True or False**

5. Surfactants are compounds used for surface disinfection.
6. Phosphine is a non flammable fumigant.
7. SPS is regulated by FDA.
8. Cleaning compounds and sanitizers increase the BOD/COD of waste water.

**Define the following**

9. CIP
10. Disinfectant

**II Write Short notes on ANY FIVE of the following**

**(5x2=10)**

1. ISO 9000.
2. Sanitation during transportation of food.
3. GMP.
4. Types of sanitizers.
5. Solid waste disposal.
6. Types of regulation.
7. Air sanitation.

**III Answer ANY FIVE of the following.**

**(5x4=20)**

1. What are the principles of HACCP?
2. What are the types of contamination occurring in a food industry?
3. Write notes on personal hygiene practice.
4. Give a food plant layout with an effective sanitation.
5. Write about fumigation.
6. What are the different equipments used for effective sanitation?
7. Write about the waste water sanitation.

**IV Write an essay on ANY ONE of the following**

**(1x10=10)**

1. Discuss in detail about the pest control procedures adopted in a food industry.
2. Write in detail about the laws and regulations involved in sanitation of food industry.

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