



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food. Engg.) 2015 Admission
VII Semester Final Examination-January 2019

Fdsc.4108

Sanitation and Hygiene in Food Industries (2+0)

Marks: 50
Time: 2 hours

I Fill in the Blanks (10x1=10)

- 1 _____ are the agents which reduce pathogens to safe public health levels.
- 2 HACCP system consists of _____ principles.
- 3 A foodborne illness caused by the intake of a toxin released by microbes is called a _____
- 4 _____ is an assemblage of microbial cells that is irreversibly associated with a surface and enclosed in a matrix of primarily polysaccharide material.
- 5 _____ programs provide the foundation for HACCP and are a vital component in a company food safety assurance system.
- 6 _____ is a neurotoxin producing food intoxication causing pathogen.
- 7 ISO 9000 is a _____ system.
- 8 _____ CIP system combines recoverable and single use CIP systems.
- 9 Mild alkalies have _____ dissolving power than strong alkalies.
- 10 Entoleter is a device used in flour receiving plants for destroying _____

II Write Short notes on any FIVE of the following (5x2=10)

- 1 Sanitation program and its benefits.
- 2 Desirable attributes of cleaning agents used in the food environment.
- 3 ATP Bioluminescence for monitoring effectiveness of sanitation
- 4 Codex Committee on Food Hygiene.
- 5 Define Soil from the food sanitation point of view.
- 6 Various strategies for optimization of cleaning and disinfection.
- 7 Commonly adopted air disinfection methods in food industry.

III Answer any FIVE of the following. (5x4=20)

- 1 Major sources of cross contamination of foods and measures to control it
- 2 Relevance of ISO 14000 in food industry.
- 3 Commonly used disinfectants in food industry.
- 4 Activated sludge method for waste water treatment
- 5 GMP and its major elements
- 6 Various pest control measures adopted in food industry
- 7 Measures to prevent and control contamination from equipments and utensils

IV Answer any ONE of the following (1x10=10)

- 1 Equipments used for effective sanitation.
- 2 HACCP system and its different stages.
