

TV172730C

Reg.No.....

Name:.....

B. Voc DEGREE (C.B.C.S.S.) EXAMINATION, APRIL 2018
(2017 Admission Regular, 2016 Admission Improvement/Supplementary &
2015 Admission Supplementary)
SEMESTER II – CORE COURSE (FOOD PROCESSING TECHNOLOGY)
VFP2S07TB – SANITATION AND HYGIENE

Time: Three Hours

Maximum Marks: 80

PART A

I. Answer all questions. Each question carries 1 mark.

1. What is FSSAI?
2. What is Food borne infection?
3. Define sanitation?
4. What do you mean by SOP?
5. What is adulteration?
6. What do you mean by non perishable foods?
7. Define Danger zone.
8. What is direct contamination?
9. What do you mean by thermophilic organisms?
10. What is misbranding?

(10x1=10)

PART B

II. Answer any eight questions. Each question carries 2 marks.

11. What is the importance of hand washing? How it should be done?
12. Differentiate between pathogenic bacteria and spoilage bacteria?
13. What is the importance of GMP and GHP in food industry?
14. Explain the personal hygiene practices to be followed by food handlers
15. What do you mean by safe food production?
16. Write a note on food bone illness?
17. Write down the major precaution to be taken while handling pesticides?
18. What food sanitation check list?
19. Differentiate between chemical and physical hazards?
20. Write down the major sanitary procedures in food preparation?
21. List the control measures to control the microbial growth in food

(8x2=16)

PART C

III. Answer any six questions. Each question carries 4 marks.

22. Differentiate between SOP and SSOP
23. Explain the methods of pest control in food processing industry
24. Write down the sanitary procedures in serving and displaying food.
25. Briefly write a note on waste management.
26. What do you mean by safe food storage?
27. Briefly write a note on environmental pollution
28. Briefly explain the guidelines for cleaning procedures in food processing industry?
29. Explain the principles and methods of purification of water.
30. Write a note on common faults in food preparation that may lead to food poisoning
31. What is food adulteration? What are the common adulterants present in the food?

(6x4=24)

PART D

IV. Answer any two questions. Each question carries 15 marks.

32. Write an essay on design, location and layout premises of food industry
33. Discuss in detail about food borne illness with suitable examples?
34. Write an essay on the standards and regulatory agencies responsible for regulating the quality of food.
35. What is HACCP and explain its twelve steps and seven principles?

(2x15=30)