

TB242240B

Reg. No :

Name :

BACHELOR'S DEGREE (C.B.C.S) EXAMINATION, MARCH 2024

2023 ADMISSIONS REGULAR

SEMESTER II - B. Voc. Food Processing Technology -SKILL

VFPT2S06B23 - Sanitation and Hygiene

Time : 3 Hours

Maximum Marks : 80

Part A

I. Answer any Ten questions. Each question carries 2 marks

(10x2=20)

1. Summarize on how generation time affect microbial count.
2. Illustrate on classification of bacteria based on shape and size.
3. Explain on dry food store.
4. Explain on chillers.
5. Differentiate between temporary and permanent hardness of water.
6. Point out differences between hard and soft water.
7. Illustrate on protective clothing in a food industry.
8. Write a note on personal hygiene.
9. Explain the importance head covering while handling the food.
10. Explain critical control point.
11. Explain biological hazard with examples.
12. Discuss on HACCP.

Part B

II. Answer any Six questions. Each question carries 5 marks

(6x5=30)

13. Summarize on bacteria and about its shape and size.
14. Give your understanding on food spoilage.
15. Illustrate on refrigerated store.
16. Explain on hardness of water.
17. Describe on natural sources of water supply.
18. Write a note on kitchen uniform.
19. Write a note on importance of cleanliness of hands in food industry.
20. Write a note on service uniforms.
21. Write a note on local health authority.

Part C

III. Answer any Two questions. Each question carries 15 marks

(2x15=30)

22. Explain in detail about toxins present in food.
23. Explain in detail about location, layout, and construction of premises.
24. Explain about different sanitary practices in food premises and protective clothing.
25. Explain in detail about food adulteration and tests used for their detection.

