

TV222500W

Reg. No : .....

Name : .....

**B. Voc. DEGREE (C.B.C.S.) EXAMINATION, MARCH 2023**

**2022 Admissions Regular & 2021 Admissions Supplementary / Improvement And 2020, 2019 And 2018 Admissions  
Supplementary**

**SEMESTER II - SKILL COURSE (FOOD PROCESSING TECHNOLOGY)**

**VFPT2S06B18 - SANITATION AND HYGIENE**

**Time : 3 Hours**

**Maximum Marks : 80**

**Part A**

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

**(10x2=20)**

1. Explain sanitation.
2. Illustrate on classification of bacteria based on shape and size.
3. Summarize on common faults in food preparation.
4. Explain on dry food store.
5. Explain on bio-gas generation.
6. Describe vermiculture.
7. Write a note on personal hygiene.
8. Discuss on the content of training program.
9. Sketch on the advantages of training programme to employer.
10. Describe four compulsory Indian standards.
11. Explain chemical hazard with examples.
12. Explain the most important aspects that to be considered in HACCP in catering.

**Part B**

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

**(6x5=30)**

13. Classify foods on the basis of spoilage and give examples.
14. Comment on WHO'S Golden Rule for Safe Food Production.
15. Explain on importance of dry food store.
16. Discuss about removal of hardness of water.
17. Summarize on vermiculture.
18. Write on different types of accidents in food industries.
19. Report on reasons for the accidents taking place in food industry.
20. Write a note on accidents and their effects.
21. Discuss in detail about compulsory standards in food industry.

**Part C**

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

**(2x15=30)**

22. Explain about common food- borne microorganisms.
23. Explain in detail about location, layout, and construction of premises.
24. Explain about safety at work place.
25. Explain in detail about the steps in HACCP.