

B.VOC. DEGREE EXAMINATION, JUNE 2018**Fifth Semester**

Core Course—FPT5G2T—SANITATION AND HYGIENE

(For B.Voc. Programme in Food Processing Technology)

Time : Three Hours

Maximum : 80 Marks

Part A*Answer all questions.**1 mark each.*

1. What is ozonation ?
2. Mention importance of temperature in food contamination.
3. Explain microbial load.
4. Name two sanitizers.
5. What are biofilms ?
6. What are suspended solids ?
7. Define sanitation.
8. What are scrubbers ?
9. Name an antiseptic.
10. What is BOD ?

(10 × 1 = 10 marks)

Part B*Answer any eight questions.**2 marks each.*

11. Explain sanitation design.
12. Enlist importance of hand washing.
13. Write about microbes involved in food contamination.
14. Write a note on disposal of water.
15. Mention precautions to be considered for handling detergents.
16. What are cleaning compounds ?

Turn over

17. Explain importance of high pressure cleaners.
18. What is membrane cleaning ?
19. How can avoid contamination in food ?
20. Explain Cop instrument.
21. How can we control rodents ?
22. Write about sanitizing methods.

(8 × 2 = 16 marks)

Part C

*Answer any **six** questions.*

4 marks each.

23. Write an account on sanitation regulations.
24. Give an account on environmental sanitation.
25. Describe waste water treatment.
26. Write about personal hygiene.
27. Explain importance of sanitation in food industry.
28. Write about water quality Standards in food processing.
29. Explain hygiene monitoring tests.
30. Write about physical and chemical properties of detergents.
31. Give an account on safety measures to be adopted at work places.

(6 × 4 = 24 marks)

Part D

*Answer any **two** questions.*

15 marks each.

32. Explain sources of food contamination and its prevention.
33. Write about sanitation equipment used in food industry.
34. Explain hygienic food handling.
35. What are food sanitizers ? Write about chemical and physical properties of sanitizers.

(2 × 15 = 30 marks)