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(Pages : 2)

Reg. No.....

Name.....

**B.VOC. DEGREE EXAMINATION, MARCH 2019**

**Fifth Semester**

Core Course : FPT 5G 3T—SANITATION AND HYGIENE

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

Time : Three Hours

Maximum : 80 Marks

**Part A (Short Answer Questions)**

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

1. Define Food Sanitation.
2. What is food safety procedures ?
3. What are the three types of sanitizers ?
4. What are the chemical sanitizers ?
5. What is mechanized sweepers ?
6. Expand the term BOD.
7. What is proper handwashing ?
8. Define Biofilms.
9. What is Sanitary design ?
10. What is urban sanitation ?

(10 × 1 = 10 marks)

**Part B (Short Answer Questions)**

*Answer any eight of the following in not more than 50 words each.*

*Each question carries 2 marks.*

11. What are the effects of Poor Sanitation ?
12. Why is food safety important to the food industry ?
13. What is the importance of a microorganisms ?
14. What are the mechanisms used in sanitizers ?
15. What are the different types of Chemical sanitizers ?
16. What are the physical characters of detergents ?
17. What is the high pressure cleaners in food industry ?

Turn over

18. What does CIP stand for in food safety ?
19. What is the proper food handling ?
20. What is Regulatory requirements ?
21. What are the components of environmental sanitation ?
22. What is food process plant design ?

(8 × 2 = 16 marks)

### **Part C (Short Essays)**

*Answer any **six** of the following in not more than 100 words each.  
Each question carries 4 marks.*

23. What is food Hygiene and Sanitation ?
24. How can prevent the contamination of food ?
25. Describe the physical and chemical properties of sanitizers.
26. Write short notes on the sanitizing methods.
27. Why is sanitation important in the food industry ?
28. Distinguish between the COD and BOD.
29. Why is hand washing important ?
30. Describe the food safety and standards regulations.

(6 × 4 = 24 marks)

### **Part D (Long Essays)**

*Answer any **two** of the following in not more than 400 words each.  
Each question carries 15 marks.*

31. Write an essay on the physical and chemical disinfectants, antiseptics and antibiotics used in food industry.
32. Describe the physical and chemical properties of sanitizers.
33. Detailed account on the Quality of water used for food processing.
34. Explain the Food handling and personal hygiene.
35. Enumerate the sanitary design and construction for food processing.

(2 × 15 = 30 marks)