

QP CODE: 23002632



Reg No :
Name :

M Sc DEGREE (CSS) EXAMINATION, MARCH 2023
Third Semester
Faculty of Science
M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE
Elective - FQ820302 - FOOD SANITATION AND HYGIENE
2019 ADMISSION ONWARDS
3FFAFFFD

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

Weight 1 each.

1. Mention the important microorganisms that cause food spoilage
2. Describe on sources of contamination
3. Describe inorganic soil in food industry.
4. Differentiate between pasteurization and sterilization
5. Mention the importance of hand washing in food industry
6. Describe about general guidelines to be followed in purchase of the ingredients.
7. Explain COP
8. Identify various sources of seafood contamination
9. Define prerequisite programme in FSMS
10. Define MSDS .Give its importance in chemical storage section

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

Weight 2 each.

11. Write the methods to control contaminaton of food
12. Explain properties and mechanism of activity of chemical sanitizers
13. Write a short note on CIP and COP systems
14. Explain contact plate for total bacterial count and petrifilm methods of HMT





15. Explain on wineary processing
16. Mention the various methods of cleaning in a meat processing plant
17. Discuss about the salient features of CODEX
18. Design hygeine check list in hand wash area specific to any food industry of your interest

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

*Weight **5** each.*

19. Write an essay on personal hygiene,GHP and importance of hygienic food handling
20. Describe in detail sanitation procedures adopted in a food industry
21. Costruct flow diagram for production of any fruit and vegetable product.Discuss GHPs involved in processing
22. Explain how personel hygiene can be implement and maintained in a food industry

(2×5=10 weightage)

