



QP CODE: 22000694



22000694

Reg No :

Name :

M Sc DEGREE (CSS) EXAMINATION, APRIL 2022

Third Semester

Faculty of Science

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

Elective - FQ820302 - FOOD SANITATION AND HYGIENE

2019 ADMISSION ONWARDS

B6717A1B

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

*Weight **1** each.*

1. Write a short note on mycotoxins.
2. List out methods to control contamination of fish and fish products.
3. Write a note on relation between hardness of water and cleaning efficiency.
4. List out physical and chemical control for pest.
5. Define the term personnel hygiene.
6. Write a Brief note on 8 steps in handwashing.
7. Explain reason behind the discoloration caused in surface of meat.
8. Write down the role of HACCP in fruit and vegetables plant.
9. Mention the precautions to be taken while painting a food premise.
10. List out some of the safety precautions to be taken in working area of food premises.

(8×1=8 weightage)





Part B (Short Essay/Problems)

*Answer any **six** questions.*

Weight 2 each.

11. Discuss origin and chain of infection.
12. Explain steps involved in soil removal from surface.
13. Describe briefly the types of cleaning equipments used in food industry.
14. Explain different methods of HMT.
15. Explain malolactic fermentation.
16. Explain major steps to control L.monocytogens in seafood.
17. Mention the advantages and disadvantages in a HACCP programme.
18. Design hygiene check list in raw material storage 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. Explain importance and application of sanitation in food industry.
20. Discuss cleaning procedures adopted in food industry. Mention important cleaning compounds.
21. Explain the plant layout and cleaning procedures followed in a dairy industry.
22. Explain in detail the pre-requisite programmes GMP and GHP employed in a food industry.

(2×5=10 weightage)

