

G 18001214



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Reg. No.....

Name.....

M.Sc. DEGREE (C.S.S.) EXAMINATION, MAY 2018

Fourth Semester

Faculty of Science

Branch : Food Technology and Quality Assurance/Food Science and Technology /Food
Science and Quality Control

FT4 MPE 723—FOOD INDUSTRIAL SANITATION AND HYGIENE

(2012 Admission onwards)

Time : Three Hours

Maximum Weight : 30

Part A (Short Answer Type Questions)

*Answer any **five** questions out of the following.
1 weight each.*

Explain :

1. Cross flow filtration.
2. Food allergies.
3. Temperature guide to food safety.
4. Perishable foods.
5. Food sanitation.
6. Water pollution.
7. Sequestrants.
8. Endotoxin.

(5 × 1 = 5)

Part B (Short Essay Type Questions)

*Answer any **five** questions out of the following.
2 weight each.*

9. Write a note on effective solution for bacterial contamination.
10. State various sources of contamination on sanitation practices.
11. A food with a large amount of water content is always more liable to be attacked by microbes.
Comment.

Turn over





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12. Write about the pest control measures essentially required in a food industry.
13. How do you validate dry sanitation ?
14. Write a note on ISI Certificate mark scheme.
15. List the chemical properties of sanitizers.
16. What do you mean by a normal flora ?

(5 × 2 = 10)

Part C (Essay Type Questions)

*Answer any **three** questions out of the following.
5 weight each.*

17. Write about the need for evaluating the functioning in a dairy processing plant.
18. Report the norms fixed by HACCP to ensure sanitation.
19. Enumerate various general principles of food industrial sanitation risk assessment.
20. Write about the agents responsible for the occurrence of environmental pollution.
21. Report on insect and rodent contamination of foods.
22. List and explain the factors responsible for accumulation of moisture in dry processing environment, for microbial growth.

(3 × 5 = 15)

