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Reg. No.....

Name.....

**M.Sc. DEGREE (C.S.S.) EXAMINATION, MAY 2020**

**Fourth Semester**

Faculty of Science

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

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.*

Comment on :

1. Hygiene monitoring test.
2. Suspended solids.
3. Biofilms.
4. Pollution by pesticide residue.
5. Discoloration of meat products.
6. Membrane cleaning.
7. Temperature guide to food safety.
8. T.D.T.

(5 × 1 = 5)

**Part B (Short Essay Type Questions)**

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

9. Write about Hygiene Monitoring Tests.
10. What is the importance of Food Safety and Sanitation ?

**Turn over**





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11. Point out the importance of Environmental Sanitation.
12. Describe the methods of Sanitization in Food Industry.
13. How do you validate Dry Sanitation ?
14. List the components in GHP, to maintain personal hygiene.
15. Write about CIP equipment.
16. Define D and Z values.

(5 × 2 = 10)

**Part C (Essay Type Questions)**

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

17. Give an account of CIP and COP Cleaning Systems.
18. Discuss on bacteriostatic and bacteriocidal agents used in Food Industry.
19. Report on guidelines issued on infection control and prevention in Beverage Plant Sanitation.
20. List the types of food safety hazards now prevalent among Food Industries engaged in processing Animal Foods.
21. Explain the difference between Physical and Chemical characteristics of Detergents.
22. Describe various techniques of Waste Water Treatment.

(3 × 5 = 15)

