



23144627

QP CODE: 23144627

Reg No :

Name :

M Sc DEGREE (CSS) EXAMINATION, NOVEMBER 2023

Third Semester

Faculty of Science

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

Elective - FQ820302 - FOOD SANITATION AND HYGIENE

2019 ADMISSION ONWARDS

1F73AE54

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

Weight 1 each.

1. Write a note on food contamination by bacterial toxins
2. Define TDP and TDT
3. Describe the characteristics of good cleaning compound
4. Write note on biofilm formation
5. List the necessary resources and conditions required at good hand washing area
6. Define hygienic
7. Mention the major pathogens seen in dairy industry
8. Define slope cycle
9. List out the general principles of design of food premise
10. Illustrate decision tree in HACCP

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

Weight 2 each.

11. List out the major sources of food contamination
12. Write short note on thermal sanitizing and radiation
13. Discuss five steps of sanitation procedure in a food industry





14. Describe the control points for purchasing, receiving and storing of raw materials.
15. Explain the importance of maintaining good sanitation in meat processing plant
16. Discuss the sanitary construction of fruit or vegetables processing plant
17. Design visitors checklist for a food Industry
18. Explain in detail about the emergency procedures to be carried out in a food industry

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

Weight 5 each.

19. Write an essay about importance of sanitation and its relation to health
20. Explain in detail about physical and chemical methods of pest control adopted in a food industry
21. Explain about sources of seafood contamination, cleaning and sanitizing procedures involved in processing
22. Write down in detail CODEX, its structure and the general principles of food hygiene.

(2×5=10 weightage)

