

**PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)**

**BVoc DEGREE EXAMINATION DECEMBER 2022
(Third Semester)**

Branch – **FOOD PROCESSING TECHNOLOGY**

HYGIENE AND SANITATION

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks (5 x 1 = 5)

1. Which of the following can act as the main transmission element of fecal-oral diseases?
 (i) Fingers (ii) Insects (iii) Larve (iv) Clothing
2. Cleanliness, physical exercise, rest and sleep are a part of _____.
 (i) Hygiene (ii) Social hygiene
 (iii) Personal hygiene (iv) Environmental hygiene
3. Which of the following disease can be caused by drinking contaminated water?
 (i) HIV (ii) Tuberculosis
 (iii) Malaria (iv) Cholera
4. Which of the following material is non- biodegradable?
 (i) Plant waste (ii) Plastic (iii) Paper (iv) Yard waste
5. What does “clean as you go” mean?
 (i) Leaving your cleaning task until the end of the day
 (ii) Cleaning in a methodical manner
 (iii) Carrying out cleaning as you work instead of leaving it all for the end
 (iv) Cleaning the food area when you leave the premises

SECTION - B (15 Marks)

Answer **ALL** Questions

ALL Questions Carry **EQUAL** Marks (5 x 3 = 15)

- 6 a. Enumerate the basic rules of hygiene.
 OR
 b. Discuss the importance of rest, exercise and recreation.
- 7 a. Classify micro-organisms and show their control measures.
 OR
 b. Explain green pest management.
- 8 a. Describe the modes of water contamination.
 OR
 b. Recommend the criteria for judging water quality.

Cont...

9. a. Show the characteristics of a good sanitizer.
OR
b. State the importance of cleaning operations.
10. a. Develop a check list for ensuring hygiene and sanitation.
OR
b. Explain FIFO.

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

11. a. Examine the components of GHP.
OR
b. Discuss the principles of safe food handling and hygiene.
12. a. Examine the principle and control of pests by physical and chemical methods.
OR
b. Explain the considerations in plant location and layout.
13. a. Summarise purification and disinfection of water.
OR
b. Determine methods to prevent contamination of potable water supply.
14. a. Compare the types of sanitizers and list the approved sanitizers for food industry.
OR
b. Examine the methods of waste disposal.
15. a. Examine the CIP and COP for food industries.
OR
b. Examine the objective and scope of sanitary audits. Also prepare an audit checklist.