

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2022  
(Third Semester)

Branch – FOOD PROCESSING TECHNOLOGY

HYGIENE AND SANITATION

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(10 x 1 = 10)

- When you cough or sneeze in the kitchen  
A) Use your apron to cover your mouth  
B) Use any handy cloth and wash your hands later  
C) Do nothing, may be no one has noticed  
D) Use disposable tissues and wash hands before working
- The temperature range of 5 °C to 63 °C is commonly referred as  
A) Refrigeration temperature    B) Danger zone  
C) Safe zone    D) Holding temperature
- A new green technology to revive indoor air quality based on a photocatalytic oxidation system and ultraviolet germicidal irradiation is termed as  
A) Enconditioning    B) Air conditioning  
C) Exhaust    D) Ventilation
- How do houseflies transmit disease germs to foods?  
A) Regurgitating on food    B) Defaecating on food  
C) Its hairy body and sticky feet    D) All of the above
- State the permissible levels of coliforms in drinking water according to quality standards.  
A) 0/100ml    B) Not more than 20/100 ml  
C) Less than 100/100ml    D) No standard
- Which process during waste water treatment removes dirt and sand?  
A) Chlorination    B) Sedimentation  
C) Flocculation    D) Aeration
- Name the chemical which is an active ingredient of the 'bleach', a household decontamination product used to kill bacteria, fungi, and viruses?  
A) Sodium chloride    B) Ethylene oxide  
C) Sodium hypochlorite    D) Ethyl alcohol
- Method of disposal of refuse and sludge in which waste is decomposed by microorganisms to form a humus like material is termed as:  
A) Biosanitiser    B) Incineration  
C) Vermiculture    D) Composting
- Identify the process- Cleaning of equipment and vessels at the same place without movement of them to a different place.  
A) CIP    B) COP  
C) SIP    D) SOP
- Identify the physical agents used for sanitation of food-processing equipment  
A) Hot water and Steam    B) Hot air and UV irradiation.  
C) Option A and B    D) Detergents

Cont...

**SECTION - B (35 Marks)**

Answer **ALL** Questions

**ALL** Questions Carry **EQUAL** Marks (5 x 7 = 35)

11. A. Bring out the necessity and importance of personal hygiene practices in food industry.  
**OR**  
B. When is handwashing essential? How should hands be washed and dried?
12. A. Describe the advantages of green pest management.  
**OR**  
B. How do rodents contaminate food? What are the main signs of a rodent infestation?
13. A. State the chemical disinfectants used in purification of water.  
**OR**  
B. Enumerate the steps required in purification of water
14. A. Outline the procedure for the three-bucket method of cleaning.  
**OR**  
B. Discuss the methods of solid waste disposal.
15. A. Explain the concept of first in and first out.  
**OR**  
B. Summarize cleaning methods applicable to food industry.

**SECTION - C (30 Marks)**

Answer any **THREE** Questions

**ALL** Questions Carry **EQUAL** Marks (3 x 10 = 30)

16. Examine the guidelines for proper food storage.
17. Elaborate on index and indicator microorganisms used in sanitary quality evaluation.
18. Highlight the criteria for judging water quality.
19. Discuss the types of cleaning agents and comment on their merits and demerits.
20. How do you prepare a SSOP? Outline the steps.

Z-Z-Z

END