

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2019
(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)

- 1 The term sanitation is derived from the word 'Samis' which means
(i) Sanitize and Healthy (ii) Sanitize and Harmless
(iii) Sound and Healthy (iv) Sound and Harmless
 - 2 _____ refers to the individual effects one undertakes in order to preserve and improve physical, mental and social health.
(i) Personal Hygiene (ii) Personnel Hygiene
(iii) Sanitation (iv) Cleanliness
 - 3 A. In an improperly ventilated room, air gets polluted.
B. Because of increased relative humidity.
(i) True (ii) False
(iii) A correct B false (iv) A false B True
 - 4 Trichinella (found in pork and some game meats) and roundworms (found in raw fish) are examples of
(i) Pathogens (ii) Protozoa
(iii) Bacteria (iv) Parasites
 - 5 Water that is safe to drink or to use for food preparation is called
(i) Drinking water (ii) Potable water
(iii) Both (i) & (ii) as above (iv) (ii) alone
 - 6 Harmful microorganisms are called
(i) Probiotics (ii) Pathogens
(iii) Symbiotics (iv) Allergens
 - 7 Expand GPM
(i) General Pest Management (ii) Green Plant Management
(iii) Green Pest Management (iv) Good Pest Management
 - 8 The following statement is not true for plastic waste
(i) can be used to make compost (ii) not degradable
(iii) produces toxic fumes when burnt (iv) it lasts long
 - 9 _____ involves in removal or destruction of all microorganism and their spores.
(i) Cleaning (ii) Sanitizing
(iii) Washing (iv) Sterilizing
- Expand FIFO.
(i) Fit in Fit out (ii) Floor in Floor out
(iii) First in First out (iv) Food in Food out

Cont...

SECTION - B (35 Marks)

Answer **ALL** Questions

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

- 11 a Give an outline on personal hygiene.
OR
b Differentiate between the term Hygiene, cleaning and sanitation.
- 12 a Classify pests and insects.
OR
b How are microorganisms considered as indicators of sanitary quality?
Explain with one example.
- 13 a Mention the qualities of water to be used in food processing industries.
OR
b How can water contamination be prevented?
- 14 a Classify different cleaning agents with examples.
OR
b Recommend a method to dispose or recycle liquid waste from a food processing unit.
- 15 a Write a note on COP and CIP.
/ OR
b Explain First In First Out; Mention with any two relevant examples.

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Enlist the sanitary procedures to be followed in a fruit processing industry.
- 17 Outline green pest management? How far can this be implemented practically?
- 18 Suggest methods for purification and disinfection of water for a large scale beverage processing unit.
- 19 Summarize on manual and mechanical cleaning of industrial premises.
- 20 Prepare a checklist for ensuring hygiene and sanitation in a food processing unit.

Z-Z-Z

END