

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x8=16)

- Q.23 What is HACCP? Explain the role of HACCP in food safety & management.
- Q.24 Explain the principles of cleaning and sanitizing food equipments.
- Q.25 Explain various types of food hazards in detail.

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Roll No.

5th Sem / Food Technology

Subject : Food Hygiene & Sanitation

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory (6x1=6)

- Q.1 Which is a food borne illness?
- a) Hepatitis b) Typhoid
- c) Cholera d) All the above
- Q.2 The ideal chemical sanitizer should be-
- a) Cheap b) Non toxic
- c) Both A & B d) Corrosive
- Q.3 Biological hazard is caused by -
- a) Parasites b) Viruses
- c) Bacteria d) All the above

Q.4 Which is not a personal hygiene Practice for food handler?

- a) Wearing cap b) Wearing jewellery
- c) Wearing mask d) Wearing apron

Q.5 The food contaminants are-

- a) Microorganisms b) Glass
- c) Pests d) All the above

Q.6 What is HACCP?

- a) Hazard analysis critical control point
- b) Hazards analysis critical control problem
- c) Hazard analysis control critical point
- d) Hazard analysis crucial control point

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. (6x1=6)

Q.7 Sanitization is destruction of microorganism. (True/False)

Q.8 What is the full form of FSSAI?

Q.9 GHP stands for_____.

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Q.10 HACCP system works on five principles. (True/False)

Q.11 Detergent is a cleaning agent. (True/False)

Q.12 Bacteria produce _____ which causes health hazards.

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

Q.13 What is the proper way to wash hands before handling foods?

Q.14 Explain briefly some common food borne illness.

Q.15 Why GMP is important in food industries.

Q.16 What are cleaning agent? Name some cleaning agents.

Q.17 Write a short note on sanitizers used in food industries.

Q.18 Explain National food safety regulations.

Q.19 What is six Sigma? Explain briefly.

Q.20 Write a short note on physical food hazards.

Q.21 Define food hygiene & Sanitation.

Q.22 Explain the characteristics of an ideal chemical sanitizer.

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