## **PG CBCS**

## M.Sc. Semester-III Examination, 2020 FOOD SCIENCE & NUTRITION PAPER: C-FSN 304

FOOD HYGIENE AND SANITATION (CBCS)

Full Marks: 40 Time: 2 Hours

Answer	anv	four	questions:
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10X4=40

1. Write the role of HACCP in a food industry? Write the seven basic principles of HACCP.

5+5

- 2. Define personal hygiene? What are the important steps should be follow to maintain personal hygiene in a food manufacturing unit?

  2+8
- 3. Define pests. Discuss about the physical and chemical strategies adopted to control pest? What do you mean by resistant pest? 2+6+2
- 4. What do you mean by extraneous materials in foods? Write the principle of integrated pest management. 5+5
- 5. Define potable water. How water purification can be done in household level? What are the water potability tests?

  2+4+4
- 6. Differentiate between sterilization and disinfection. What do you mean by indicative bacteria? Define biofilm. What are sanitizers? 4+2+2+2
- 7. Write the principle of autoclave. Briefly discuss about the uses of different chemical agents for control of microorganisms? 5+5
- 8. Define sewage? How sewage can be treated? What do you mean by chlorination of water? 2+6+2
- 9. Classify solid waste. Write different methods of solid waste disposal. 4+6
- 10. Define food borne infection and intoxication. Write the basic elements of cleaning and sanitation? Write the name of common dyes used s antimicrobial agent. 3+5+2