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PG CBCS
M.SC. Semester-III Examination, 2021
DEPARTMENT OF FOOD SCIENCE AND NUTRITION
PAPER: C-FSN 304
(FOOD HYGIENE AND SANITATION-CBCS)

Full Marks: 40**Time: 2 Hours****Answer any FOUR questions of the following:****4X10=40**

1. Write the principle of sanitary aspect in food sector. Discuss about the different place of sanitation in food production unit. 5+5
2. Define sanitation. How food handlers maintain their personal hygiene during food preparation? State few ways by which food handlers may act as an important source of transmitting food borne illness. 2+4+4
3. What do you mean about external materials in food? Suggest how pest and rodent pose a threat to the maintenance of hygienic surrounding. Write the preventive measures of pest and rodent control. 2+5+3
4. Discuss about the techniques of physical control of micro-organism. Write the difference between food borne infection and food borne intoxication. 5+5
5. What do you mean by indicator micro-organism? State the factors listed by ICMSF for considering an indicator microorganisms. 5+5
6. Briefly discuss the purification steps of water in large scale. State the guidelines of quality for portable water recommended by WHO. 6+4
7. Describe the role of HACCP in a food industry. Describe the seven basic principles of HACCP. 4+6
8. What is CIP? Write the importance of sanitization in food plants. Describe different factors that affecting the action of chemical sanitizers. 2+3+5
9. What is the importance of micro-organisms in food sector? What do you mean by food spoilage by micro-organism? What is Aw? 5+3+2
10. Discuss about the external factors affecting microbial growth. What do you mean by bactericidal and bacteriostatic effect? 6+4
