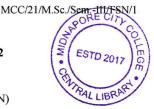
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M.Sc. Semester-III Examination, 2022 FOOD SCIENCE & NUTRITION

PAPER: C-FSN 304

(FOOD HYGIENE AND SANITATION)

Full Marks: 40



Time: 2 Hours

GROUP-A

Answer any FOUR of the following questions:

 $2 \times 4 = 8$

- 1. What are pests?
- 2. What is CIP and COP?
- 3. Write the name of common allergenic food hazards.
- 4. Define pest resistance.
- 5. What are detergents & sanitizers?
- 6. Define biomedical waste.
- 7. Define COD.
- 8. What do you mean by chlorination of water?

GROUP-B

Answer any FOUR of the following questions:

 $4 \times 4 = 16$

- 9. Write the role of two physical methods for controlling the growth of microorganisms.
- 10. What do you mean by injury threshold and action threshold?
- 11. What is autoclaving? Write the principle of autoclaving.

1 + 3

- 12. Write the process of sanitation control in food industries.
- 13. Write the steps of sewage treatment.
- 14.Differentiate between sterilization and disinfection.
- 15. What are the water potability tests?
- 16. Write the basics characteristics of an ideal detergent?

GROUP-C

Answer any \underline{TWO} of the following questions:

 $8 \times 2 = 16$

- 17. What is clean technology? Write the uses of clean technology in Indian. What are the major elements of cleaning and sanitization? 2+4+2
- 18. What is indicator bacteria? Write uses of fecal indicator bacteria for assenting water quality? What are water conditioners? 2+4+2
- 19. Write about the basic principle of pert control. Discuss about integrated pert management (IPM).

 4+4
- 20. Define personal hygiene. Write the basic steps that should be followed to maintain personal hygiene in a food industry. What are the key five factors of cleaning?

 1+5+2
