



PG (CBCS)
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:

2×4=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:

4×4=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 basic characteristics of an ideal detergent?

GROUP- C

Answer any TWO of the following questions:

8×2=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
