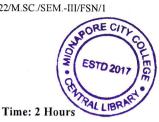
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PG (CBCS) M.Sc. Semester- III Examination, 2023 FOOD SCIENCE AND NUTRITION PAPER: FSN 304 (CBCS) (FOOD HYGIENE AND SANITATION)



Full Marks: 40

The figures in the right-hand margin indicate full marks. Candidates are required to give their answers in their own words as far as practicable.

GROUP-A

A. Answer any FOUR of the following questions:

 $4 \times 2 = 8$

1. Define personal hygiene.

2. What is CIP and COP?

3. Write down the role of desiccators in organism control.

4. What is biofilm?

- 5. Name some extraneous materials in food.
- 6. Define action and injury threshold.

GROUP-B

B. Answer any FOUR of the following questions:

 $4 \times 4 = 16$

- 7. "Microorganism acts sanitary quality indicator"-justify the statement.
- 8. What is clean technology? Write the uses of clean technology in India. 1+3
- 9. What are the major steps adopted to maintain effective sanitary quality in a food plant?

10. Classify detergent in brief.

11. Write about the different methods of sanitary waste disposal.

12. Describe the process of water purification in large scale.

GROUP-C

C. Answer any **TWO** of the following questions:

 $2 \times 8 = 16$

- 13. Write the uses of heat on control of microorganisms. Mention the uses of any two chemicals on control of microorganisms. 4 + 4 = 8
- 14. What is autoclaving? Write the principle of autoclaving. Mention the uses of autoclaving. 1+4+3
- 15. Write about the basic principle of pest control. How do you evaluate effectiveness of pest control process? 4 + 4 = 8
- 16. Write the basic principle of HACCP. Mention the process of maintaining commercial kitchen hygiene. 4 + 4 = 8