

KERALA AGRICULTURAL UNIVERSITY

B.Tech (Food.Engg) 2012 Admission
VIIth Semester Final Examination January -2016

Cat. No: Fdsc 4108

Marks: 80.00

Title: Sanitation and Hygiene in Food Industries (2+0)

Time: 3 hours

I Fill in the blanks:

(10 x 1=10)

1. HACCP stands for
2. is specification and criteria for product characteristics
3. FSSAI established in the year
4. IFS stands for
5. Meat product order was promulgated in the year

Define the following

6. Food sanitation
7. Critical control point
8. Food safety audit
9. Plant layout
10. Minimum acceptable quality

II Answer any ten questions

(10 x 3=30)

1. What do you mean by risk communication?
2. Define process standard
3. What is the importance of food standards?
4. What is the importance of air sanitation in Food Industry
5. Write the importance of fruit product order
6. What is an L shaped flow pattern?
7. What are the factors considered in designing a work station?
8. What is the need for sanitation in food industries?
9. Define GMP
10. Write the procedure for waste water sanitation
11. Write the principles of HACCP
12. What is ISO 9000 and write its importance

III Answer any Six questions

(6 x 5=30)

1. Explain the features of ISO 22000 series
2. What is hazard? Describe the types of hazards
3. Write a note on technical barrier to trade

4. Write the application of GMP in good industries
5. Write the steps for good sanitation practices
6. Write about the pest control sanitizing procedures and its importance
7. Explain about the laws and regulations involved in sanitation
8. What is ISO 14000? Write its significance and importance in food applications

IV Answer any one question

(1 x 10=10)

1. Write about the design and implementation of HACCP system in meat process industries
- ✓ 2. Write in detail about sanitation procedures for food packaging systems