Fdsc.4108   Sanitation and Hygiene in Food Industries (2+0)

Marks: 50

Time: 2 hours

I   Fill in the Blanks   (10x1=10)

1   _____are the agents which reduce pathogens to safe public health levels.

2   HACCP system consists of _____principles.

3   A foodborne illness caused by the intake of a toxin released by microbes is called a_____

4   _____is an assemblage of microbial cells that is irreversibly associated with a surface and enclosed in a matrix of primarily polysaccharide material.

5   _____programs provide the foundation for HACCP and are a vital component in a company food safety assurance system.

6   _____.is a neurotoxin producing food intoxication causing pathogen.

7   ISO 9000 is a_____ system.

8   _____CIP system combines recoverable and single use CIP systems.

9   Mild alkalies have_____ dissolving power than strong alkalies.

10   Entoleter is a device used in flour receiving plants for destroying_____

II   Write Short notes on any FIVE of the following   (5x2=10)

1   Sanitation program and its benefits.

2   Desirable attributes of cleaning agents used in the food environment.

3   ATP Bioluminescence for monitoring effectiveness of sanitation

4   Codex Committee on Food Hygiene.

5   Define Soil from the food sanitation point of view.

6   Various strategies for optimization of cleaning and disinfection.

7   Commonly adopted air disinfection methods in food industry.

III   Answer any FIVE of the following.   (5x4=20)

1   Major sources of cross contamination of foods and measures to control it

2   Relevance of ISO 14000 in food industry.

3   Commonly used disinfectants in food industry.

4   Activated sludge method for waste water treatment

5   GMP and its major elements

6   Various pest control measures adopted in food industry

7   Measures to prevent and control contamination from equipments and utensils

IV   Answer any ONE of the following   (1x10=10)

1   Equipments used for effective sanitation.

2   HACCP system and its different stages.

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