



KERALA AGRICULTURAL UNIVERSITY  
B.Tech.(Food Engg.) 2014 Admission  
VII Semester Final Examination-January-2018

Fdsc.4108

Sanitation and Hygiene in Food Industries (2+0)

Marks: 50  
Time: 2 hours  
(10x1=10)

**I Fill in the Blanks**

- 1 Mycotoxins are compounds or metabolites produced by -----
- 2 Sulfamic is one of the safer ----- cleaner.
- 3 ----- and ----- are two types of regulation.
- 4 ----- is a heavy duty alkaline cleaner.

**State True or False**

- 5 Uric acid contamination is caused by fungal organism.
- 6 Methyl bromide is a nonflammable fumigant.
- 7 HEPA is used for air filtration.
- 8 Clean air act is regulated by EPA.

**Define the following**

- 9 Fumigation
- 10 Hygiene

**II Write Short notes on any FIVE of the following**

(5x2=10)

- 1 Waste water sanitation
- 2 Microbial contamination
- 3 Basic elements of good sanitation
- 4 Personal hygiene
- 5 Sanitizing equipments
- 6 Food storage sanitation
- 7 Food plant design

**III Answer any FIVE of the following.**

(5x4=20)

- 1 Write short notes on SPS Agreement.
- 2 Write about Clean-in-Place (CIP).
- 3 Write notes on the different methods of air sanitation.
- 4 What are the different steps involved in GMP?
- 5 Draw a layout for waste disposal in milk industry.
- 6 What is ISO 14000? Give notes on its implementation in food industry.
- 7 Write about the different control measures for insect infestation.

**IV Write an essay on any ONE of the following**

(1x10=10)

- 1 What are the principles of HACCP? Describe the steps involved in the application of HACCP in a food industry with an example.
- 2 What is the significance of sanitizer in food industry? Give a detailed description on the type of sanitizers.

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