

KERALA AGRICULTURAL UNIVERSITY

B.Tech.Food Engg. 2013 Admission

VIIth Semester Special Re-Examination-June 2017

Cat. No:Fdsc.4108

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

Marks: 50

Time : 2 hours

I. Fill in the blanks/True or False

(10 x 1=10)

- ✓ 1. ----- is a measure of degree of acceptability by the consumer.
- ✓ 2. Criteria or the methodology for making product is known as -----
3. ----- involves adoption of management systems as specified by regulation for food business.
- ✓ 4. FSSAI established in the year -----
5. Meat product order was promulgated in the year -----
6. IES stands for -----
- ✓ 7. ----- is specification and criteria for product characteristics.
8. Sanitizing with steam is effective (T/F)
9. Waste water can be salvaged through recycling, reuse, and the recovery of solids (T/F)
10. A micro-organism is found on all sterilized matter that can be decomposed (T/F)

II. Write short notes on ANY FIVE:

(5x 2=10)

1. What is GHP?
2. What is a control point?
- ✓ 3. Write the principles of HACCP.
- ✓ 4. Define process standard.
5. Write about the packaging sanitation procedures.
6. What do you mean by risk communication?
- ✓ 7. Write the importance of fruit product order.

III Write answers on ANY FIVE:

(5 x 4=20)

- ✓ 1. Explain SOP.
2. What are the advantages of functional layout?
- ✓ 3. Write a note on SPS.
4. Write the application of GMP in food industries.
5. Explain the features of ISO 22000 series.
6. Write a note on technical barrier to trade.
7. Write the steps for good sanitation practices.

IV. Write essay on any ONE

(1 x 10=10)

- ✓ 1. Write about the design and implementation of HACCP system in fruit process industries.
- ✓ 2. Explain in detail about the different cleaning practices and machineries used for cleaning.