

SUBJECT CODE: 16VF/VA/HS15

B.Voc. DEGREE EXAMINATION, NOVEMBER 2019  
FOOD PROCESSING AND QUALITY CONTROL  
FIRST SEMESTER

COURSE : ALLIED CORE  
PAPER : FOOD HYGIENE AND SANITATION  
TIME : 3 HOURS

MAX.MARKS : 100  
(Theory: 75 marks + Practical: 25 marks)

SECTION- A

ANSWER ALL QUESTIONS:

(20 X 1 = 20)

I. Choose the right answer:

1. Aerobic digestion of food waste results in the production of  
a) Hydrogen                      b) Nitrogen                      c) Methane gas                      d) Oxygen
2. Which of the following is true about bacteria?  
a) Bacteria multiplies in warm environment                      b) Freezing kills bacteria  
c) Bacteria need oxygen                      d) All bacteria results in food poisoning
3. Which of the following is a sign of cockroach infestation?  
a) Torn packets of food                      b) Gnawed wood work  
c) Body parts like hair                      d) all the above
4. The solid fraction of Liquid waste can be disposed by  
a) Incineration                      b) solidification                      c) sedimentation                      d) all the above
5. The physical method to control pest  
a) High temperature                      b) crop rotation                      c) seed dressers                      d) emulsions

II. Fill in the blanks:

6. The most commonly used chemical disinfectant is \_\_\_\_\_.
7. Expand HACCP \_\_\_\_\_.
8. The chemicals used to kill insect pest are called \_\_\_\_\_.
9. An example of microorganism which causes food poisoning \_\_\_\_\_.
10. IPM stands for \_\_\_\_\_.

III. State whether true or false:

11. Rodents are group of pests that damage crops on large scale.
12. The safe temperature displayed on thermometer for meat is 40 degrees
13. Fumigation is advisable every fortnight for the food processing section.
14. Disinfectants are normally used to control rodents.
15. Composting is most frequently used in food waste recycling.

**IV. Define:**

- 16. SGC
- 17. Disinfectant
- 18. IGSI
- 19. Food handler
- 20. Any two uses of pesticide

**SECTION B**

**ANSWER ANY FIVE QUESTIONS:**

**(5×5=25)**

- 21. Explain the different types of food storage methods.
- 22. Write a note on the types of cleaning equipment.
- 23. How is a kitchen designed in a food manufacturing unit? Give the layout of the same.
- 24. List the rules of food service.
- 25. Write short notes on solid waste disposal.
- 26. Enumerate on the classification of pests.
- 27. Write a brief note on the importance of rest, exercise and recreation for a food handler.

**SECTION C**

**ANSWER ANY TWO QUESTIONS:**

**(2×15=30)**

- 28. Write a detailed note on design, structure and layout of food Processing Industry premises.
- 29. Discuss the importance of personal hygiene for food handlers with reference to habit, clothes, illness and education
- 30. Explain in detail about the different types of accidents, their effects and five safety instructions followed in food industry.
- 31. Discuss in detail about hygiene in street foods, restaurants and Quick serve restaurants

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