

**STELLAMARISCOLLEGE (AUTONOMOUS) CHENNAI 600 086**

**(For candidates admitted during academic year 2016-2017 and thereafter)**

**SUBJECT CODE: 16VF/VA/HS15**

**B.Voc. DEGREE EXAMINATION, NOVEMBER 2021**

**FOOD PROCESSING AND QUALITY CONTROL**

**COURSE: ALLIED CORE**

**PAPER: FOOD HYGIENE AND SANITATION**

**TIME: 3 HOURS**

**MAX. MARKS: 100**

**SECTION – A**

**(20 marks)**

**ANSWER ALL QUESTIONS**

**(10 x 1= 10)**

**I. Choose the correct answer.**

1. Who is likely to make less mistakes while handling food
  - a. A housekeeper who works 2 shifts everyday
  - b. A chef who has slept for 4 hours the previous night
  - c. Food handler who has a blocked nose
  - d. Food handler who takes short period of rest at work
2. The grain storage unit developed by Indian Grain Storage Management and Research Institute was
  - a. PUSA bin
  - b. Silo
  - c. Kothi
  - d. Bag storage
3. Which of the following waste has to be disposed off immediately?
  - a. Leftover food
  - b. Decayed meat
  - c. Plate waste
  - d. All of the above
4. \_\_\_\_\_ and \_\_\_\_\_ is a food contact surface and food non contact surface respectively.
  - a. Processing equipment, wall
  - b. Under the counter, floor
  - c. Floor, utensils
  - d. Utensils, Measuring cups
5. Which of the following is incorrect if hard water is used for dishwashing
  - a. A dull film forms on dishes
  - b. Water spots are left on the glassware
  - c. Dishes and machine interiors age faster
  - d. Deposits are formed in machines

**II. Fill in the Blanks:**

6. Sharp edge of a knife could lead to \_\_\_\_\_ injuries
7. The most suitable way of drying hand is by using a \_\_\_\_\_.
8. The \_\_\_\_\_ manual method is suited for cleaning large machines.
9. Cooked food can be stored at room temperature for a maximum of \_\_\_\_\_ hours.
10. The movement of process from one place to another is called \_\_\_\_\_.

**III. Answer in a sentence**

(5 x 2 = 10)

11. Hygiene
12. FIFO
13. SILOS
14. PDS
15. Sanitization

**SECTION – B**

(15 x 2 = 30)

**Answer any TWO questions**

16. Write a note on waste generation, collection and storage in a food processing industry. Write a brief note on 2 method of solid waste disposal that gives useful end products.
17. What is IPM? Enumerate the steps in effective pest management.
18. Explain on the manual methods of cleaning and sanitization.
19. What effect do accidents in a food processing unit have? What safety instructions will you give to employees to prevent Burns and scalds?

**SECTION – C**

(25 x 2 = 50)

**Answer any TWO questions**

20. Explain about the tool suggested by FSSAI to conduct hygiene inspection of food establishment.
21. Which would be the best method to clean and sanitize huge stationary machinery like the one given in the picture? Explain the steps in the process.



22. List down the situations when a food handler has to wash his hands. Lay down the Standard Operating Procedure for Hand washing to be followed by workers in a food industry.

23. Observe the below picture and comment on the personal hygiene of the food handler on the following numbered points.



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