

STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI - 86
(For candidates admitted during the academic year 2023 – 2024)

B.Voc. DEGREE EXAMINATION, NOVEMBER 2023
FOOD PROCESSING AND QUALITY CONTROL
FIRST SEMESTER

COURSE : MAJOR CORE
PAPER : FOOD HYGIENE AND SANITATION
SUBJECT CODE : 23VF/VA/HS15
TIME : 2 HOURS **MAX.MARKS: 75**

Q. No.	SECTION A	CO	KL
	Answer ALL questions (2 x 10 = 20 marks)		
1.	Define food hygiene.	1	1
2.	List any two reasons why protective clothing is necessary for a food handler?	1	1
3.	What are Pest repellents.	1	1
4.	Expand IGSI and SGC.	1	1
5.	List any two importance of pest control.	1	1
6.	Define cleaning and sanitization.	1	1
7.	List any two safety instruction followed in food industry.	1	1
8.	State any two rules of food service?	1	1
9.	List any two importance of storage of grain.	1	1
10.	Enumerate the importance of personal hygiene of food handler.	1	1
Q. No.	SECTION B	CO	KL
	Answer ALL questions (4 x 5 = 20 marks)		
6.	a. Explain the principle of food hygiene? (OR)	2	2
	b. Describe in brief the steps involved in planning a sanitization training program in a food industry.	2	2
7.	a. Classify the different types of pests. (OR)	2	2
	b. Illustrate the traditional storage structure.	2	2
8.	a. Discuss some safety instructions followed in food industry. (OR)	3	3
	b. Role of PDS and FCI in controlling food losses.	3	3
9.	a. Comment on process flow design in food industry. (OR)	3	3
	b. Discuss on waste product handling in food industry.	3	3

Q. No.	SECTION C	CO	KL
	Answer any THREE questions (3 x 5 = 15marks)		
10.	Write short notes on education given for a food handler.	4	4
11.	Classify the types of cleaning equipment.	4	4
12.	Analyze the importance of storage of grains.	4	4
13.	Explain protective display of foods.	4	4
14.	Write short notes on food service rules.	4	4
Q. No.	SECTION D	CO	KL
	Answer ALL questions (2 x 10 = 20 marks)		
15.	a. Summarize the cleaning and sanitization procedures for premises and surroundings in a food industry	5	5
	(OR)	5	5
	b. Compare the types of accidents and their effect likely to occur at workplace.		
16.	a. Design and draw a layout for a quick serve restaurant. Highlight the factors you will consider while designing the layout.	5	6
	(OR)		
	b. Summarize in detail the protective measures for display of foods at street food outlets.	5	6
