

STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI 600 086
(For candidates admitted during the academic year 2023-24 and thereafter)

B.Voc. DEGREE EXAMINATION, NOVEMBER 2024
FOOD PROCESSING AND QUALITY CONTROL
FIRST SEMESTER

COURSE : ALLIED CORE
PAPER : FOOD HYGIENE AND SANITATION
SUBJECT CODE : 23VF/VA/HS15
TIME : 3 HOURS

MAX. MARKS: 100

(Theory: 75 Marks + Practical: 25 Marks)

SECTION A				
Q. No.	Answer ALL questions:	(2 x 10 = 20)	CO	KL
1.	What is food production cycle?		1	1
2.	List any two rules for food service.		1	1
3.	What are Pest repellents?		1	1
4.	Expand PDS and FCI.		1	1
5.	List any two importance of pest control.		1	1
6.	What is sanitization?		1	1
7.	List any two safety instruction followed in food industry.		1	1
8.	What is Process flow design?		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
SECTION B				
Q. No.	Answer ALL questions:	(4 x 5 = 20)	CO	KL
6.	a. Explain the principle of food hygiene? (OR) b. Write short notes on recording of hygiene data.		2	2
			2	2
7.	a. Comment on importance of pest control. (OR) b. Differentiate traditional and modern storage structure.		2	2
			2	2
8.	a. Discuss some safety instructions followed in food industry. (OR) b. Role of IGSI and SGC in controlling food losses.		3	3
			3	3
9.	a. Comment on process flow design in food industry. (OR) b. Discuss on waste product handling in food industry.		3	3
			3	3
SECTION C				
Q. No.	Answer any THREE questions:	(3 x 5 = 15)	CO	KL
10.	Write short notes on location layout and construction of premises.		4	4
11.	Classify the different types of pests.		4	4
12.	Analyze the importance of storage of grains.		4	4

13.	Explain protective display of foods.	4	4
14.	List the types of accidents likely to occur at workplace.	4	4
Q. No.	SECTION D		
	Answer ALL questions: (2 x 10 = 20)	CO	KL
15.	a. Summarize the cleaning and sanitization procedures for premises and surroundings in a food industry. (OR)	5	5
	b. Elaborate on the importance of Personal Hygiene of Food.	5	5
16.	a. Summarize in detail the protective measures for display of foods at street food outlets. (OR)	5	6
	b. Explain in detail the steps involved in planning and implementing a sanitation training programme.	5	6
