

STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI-86
(For candidates admitted during the academic year 2016–17)

SUBJECT CODE: 16VF/AC/HS15

B.Voc. DEGREE EXAMINATION, NOVEMBER 2016
FOOD PROCESSING AND QUALITY CONTROL
FIRST SEMESTER

REG.NO

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

MAX.MARKS : 75

SECTION- A
ANSWER ON THE QUESTION PAPER ITSELF
ANSWER ALL QUESTIONS (20 X 1 = 20)

CHOOSE THE CORRECT ANSWER:

- Which of the following is true about bacteria
a) Bacteria multiplies in warm environment b) Bacteria need oxygen
c) Freezing kills bacteria d) All bacteria results in food poisoning
- The organisms responsible for food borne illness are
a) Yeast b) Mould c) Bacteria d) Algae
- How many times can you re heat the left overs?
a) As many times as you like b) Twice c) Four times d) Once
- The steps for sanitizing hands are
a) Apply soap; wash with water, dry with paper towel b) Wash hands in running water
c) Wash with water and dry hands d) Apply soap, wash with water

FILL IN THE BLANKS:

- The expansion of FCI is _____
- The three types of food hygiene hazards are _____
- HACCP is _____
- Example of biological hazard is _____
- The ideal surface for the kitchen walls is _____.
- The common disinfectant used if the Jam making section is _____.

STATE WHETHER TRUE OR FALSE:

11. If a food is cooked on the outside, it would also be cooked on the inside.
12. Food poisoning bacteria cannot be smelled, or tasted or seen on foods.
13. The safe temperature displayed on thermometer for meat is 61degrees.
14. Equipment should be cleaned before the closing for the day.
15. Fumigation is advisable every fortnight for the food processing section.

DEFINE:

16. Sanitizing

17. Food contamination

18. Temperature Danger Zone

19. Disinfectant

20. Pest control in food industry

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SECTION B

ANSWER ANY FIVE QUESTIONS:

(5×5=25)

1. Enumerate on the classification of Pests.
2. List three important qualities for kitchen flooring.
3. What is cleanability and its significance in food industry.
4. Write a brief note on cross contamination and its prevention.
5. What are street foods? Give the measures taken to ensure hygiene in street foods.
6. What are the common types of accidents in food industry? Explain.
7. List the instructions to be given to the kitchen staff for effect maintenance of hygiene and safety.

SECTION C

ANSWER ANY TWO QUESTIONS:

(2×15=30)

8. Explain importance of personal hygiene for food handlers.
9. What are the waste products of food industry and enumerate the methods for safe disposal/recycle.
10. List the seven HACCP principles and explain its relevance.
11. From the hygiene perspective, what are the common faults in food preparation and food service?
