## 2023

## FOOD PROCESSING & QUALITY MANAGEMENT / FOOD PROCESSING TECHNOLOGY / FOOD PROCESSING (AGRI)

Paper: FPR0100104

## (Food plant Sanitation and Hygiene Management)

Full Marks: 45

Pass Marks:

Time: Two hours

## The figures in the margin indicate full marks for the questions.

1. Answer the following:

1x5 = 5

- i. Define food safety.
- ii. What do you mean by food contamination?
- iii. Define hygiene.
- iv. Define sanitation.
- v. What do you mean by food borne illness?

- Answer any five from the following in brief
   2x5=10
  - a) What is the date of World Health Day? What is 2023 World Health Day theme.
  - b) Write the difference between detergents and sanitizer.
  - c) List down the facilities offer by food industry to its employee.
  - d) Write the concept of food handling practices.
  - e) What do you mean by personal hygiene?
  - f) Write the concept of store management.
  - g) Write down the main causes of food contamination.
  - h) Expand HACCP & GMP.
  - Write down about food hazards and state two points to prevent it.
  - j) Write down two treatments of solid wastes.

- n 5=10
- ealth Day
- veen
- food
- ling
- nal
- ore
- od
- ıd
- d

- 3. Write short notes on any four from the following 5x4=20
  - a) Importance of hygiene and sanitation.
  - b) Food borne illness and factors responsible for food borne illness.
  - c) Classification of cleaning agents.
  - d) General principles of food hygiene.
  - e) Physiochemical properties of water.
  - f) Water supply and its uses in food industry.
  - g) Purification and disinfection of water.
  - h) Different Storage space for food.
- 4. Answer **any one** from the following 10x1=10
  - a) Define food contamination. Write down the different types of food contamination and state how to prevent the contamination
  - b) Write down the full details about the hygiene and sanitation in food plant and food service establishment.

- c) What down the general hygiene requirements for licensing and sale?
- d) Write down in full details on treatment of liquid wastes and water conservation.