

- Q.18 Summarize the importance of implementing HACCP (hazards analysis Critical control Points) in food businesses.
- Q.19 How do food establishments monitor and verify food safety practices.
- Q.20 Summarize the compliance procedures required for food establishments under FSSAI regulations.
- Q.21 How do food businesses ensure ongoing compliance with national and international food safety laws?
- Q.22 How do common foodborne illnesses spread in food establishments?

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x8=16)

- Q.23 Describe the importance of food hygiene in ensuring food safety in the food industry.
- Q.24 Explain how biological hazards, such as bacteria, can contaminate food and cause illness.
- Q.25 Differentiate between GMP, 5S, and GHP systems in food safety management.

No. of Printed Pages : 4
Roll No.

221154-B

5th Sem / Food Technology

Subject : Food Hygiene and Sanitation

Time : 3 Hrs. M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory (6x1=6)

- Q.1 The primary cause of foodborne illnesses is:
- Improper handling of food
 - Use of additives
 - Lack of preservatives
 - Excessive use of spices
- Q.2 Which of the following is a common foodborne illness?
- Hepatitis
 - Diabetes
 - Salmonellosis
 - Asthma
- Q.3 The FSSAI initiative under schedule 4 of the Food safety and standards (Licensing and Registration of Food Businesses) Regulation, 2011, focuses on:
- Food business management
 - Food hygiene and sanitation
 - Food marketing strategies
 - Food waste management

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221154-B

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221154-B

- Q.4 The purpose of the FSSAI hygiene standards is to:
- Increase food production
 - Ensure the safety of food products
 - Reduce labor costs in the food industry
 - Promote organic farming
- Q.5 Which of the following is a personal hygiene practice for food handlers?
- Wearing dirty aprons
 - Keeping nails short and clean
 - Touching raw and cooked foods without washing hands
 - Wearing the same gloves throughout the day
- Q.6 Which of the following is considered a biological hazard in food safety?
- Glass pieces
 - Bacteria
 - Cleaning chemicals
 - Metal fragments

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. $(6 \times 1 = 6)$

- Q.7 Food establishments must comply with both national and international food safety standards if they operate in multiple countries. (True/False)
- Q.8 International food safety regulations are set by the Codex Alimentarius Commission. (True/False)

- Q.9 Six sigma is only used in manufacturing industries and is not applicable to food safety management. (True/False)
- Q.10 Cleaning agents are designed to remove dirt, food residue, and grease from surfaces. (True/False)
- Q.11 Sanitizers are chemicals used to kill microorganisms on cleaned surfaces. (True/False)
- Q.12 Good Hygiene Practices (GHP) involve personal hygiene practices, but they do not affect food production safety. (True/False)

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. $(8 \times 4 = 32)$

- Q.13 Summarize the basic principles of microbiology related to food safety and how microorganisms affect food.
- Q.14 Differentiate between chemical hazards (e.g., pesticides) and physical hazards (e.g., foreign objects) in food.
- Q.15 Discuss the common sources of food contamination in the food processing industry.
- Q.16 How do different cleaning agents work to remove dirt, grease, and residue in food establishments?
- Q.17 Give examples of common cleaning agents and sanitizers used in the food industry.