

- Q.20 Give examples of food safety inspections carried out by regulatory agencies to ensure compliance.
- Q.21 Give examples of food safety risks that HACCP helps to control in food processing.
- Q.22 Discuss how foodborne illness out breaks can be reduced by following control measures in food establishments.

Section-D

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

- Q.23 Describe the three types of food borne hazards: biological, chemical and physical.
- Q.24 Explain why personal hygiene practices are critical for food handlers in preventing contamination.
- Q25 Discuss a case study where HACCP principle were successfully implemented in the food industry.

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Roll No.

5th Sem.

Branch : Food Technology

Subject : Food Hygiene & Sanitation

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple Choice Questions. All Questions are compulsory. (6x1=6)

- Q.1 Why is food hygiene important in the food industry?
- To increase food production
 - To reduce food waste
 - To prevent food borne illnesses
 - To improve the taste of food
- Q.2 Which of the following is a key principle of food hygiene?
- Minimizing food processing time
 - Controlling temperature during food storage
 - Reducing food production cost
 - Using natural ingredients
- Q.3 A chemical hazard in food safety can be caused by :
- Bacteria
 - Viruses
 - Pesticide residues
 - Bone fragments

- Q.4 What is the best practice for personal hygiene in food handling?
- Wearing jewelry while cooking
 - Regularly washing hands
 - Using disposable utensils only
 - Wearing sandals in the kitchen
- Q.5 Food contamination can be prevented by :
- Storing food in plastic bags
 - Following personal hygiene guidelines
 - Using preservatives in food
 - Cooking food at a lower temperature
- Q.6 What type of hazard is metal shards found in food?
- Biological hazard
 - Chemical hazard
 - Physical hazard
 - None of the above

Section-B

Note: Objective/Completion type questions. All questions are compulsory. (6x1=6)

- Q.7 Good Manufacturing Practices (GMP) ensure that food products are produced under safe and hygienic conditions. (True/False)
- Q.8 5S methodology focuses on food safety by ensuring cleanliness and organization in the workplace. (True/False)

- Q.9 All sanitizers work effectively at any concentration level. (True/False)
- Q.10 Cleaning removes all bacteria from food equipment. (True/False)
- Q.11 HACCP focuses solely on the prevention of biological hazards. (True/False)
- Q.12 Sanitizing food equipment is done after cleaning to reduce harmful microorganisms. (True/False)

Section-C

Note: Short answer type Question. Attempt any eight questions out of Ten Questions. (8x4=32)

- Q.13 Differentiate between food borne bacterial, viral and parasitic infections.
- Q.14 Give examples of food businesses that must follow FSSAI regulations for hygiene and sanitation.
- Q.15 Give example of personal hygiene practices that all food handlers must follow.
- Q.16 Discuss the importance of following cleaning schedules in food establishments.
- Q.17 Summarize the procedures for cleaning and sanitizing food contact surfaces in a food industry.
- Q.18 How Six Sigma can be applied to improve food safety and quality in the food industry.
- Q.19 How do food establishments monitor and verify food safety practices.