

**B.Sc. FOOD SCIENCE & TECHNOLOGY
SIXTH SEMESTER
FOOD HYGIENE & SANITATION
BFST – 605**

(Use Separate Answer Scripts for Objective & Descriptive)

Duration: 3 hrs.

Full Marks: 70

[PART-A: Objective]

Time: 20 min.

Marks: 20

Choose the correct answer from the following:

1 × 20 = 20

1. Aerobic lagoons are also known as:
a. Activated pond
b. Stabilization pond
c. Shallow pond
d. Aerated pond
2. The secondary treatment results in reduction of solids and BOD by:
a. 70-95%
b. 60-95%
c. 70-80%
d. 60-80%
3. Methanogenic bacteria convert acetic acid, formic acid and hydrogen to:
a. Hydrogen gas
b. Methane gas
c. Fatty acids
d. Alcohols
4. Stabilization ponds reduces the BOD level by:
a. 30-60%
b. 40-80%
c. 50-80%
d. 70-90%
5. Fumarin is a chemical used to control :
a. Cockroaches
b. Rodents
c. Fruit flies
d. House flies
6. FOG stands for:
a. Fatty acid, oils or grease
b. Fats, oils or grits
c. Fumes, oils or gases
d. Fats, oil or grease
7. An example of fumigants used in food industry is:
a. Phosphine
b. Methyl bromide
c. Ethylene oxide
d. All of the above
8. What is the shelf life of butter when stored in freezer storage?
a. 6-9 months
b. 1-2 months
c. 2-6 months
d. 5-10 months
9. What is the shelf life of raw chicken when stored in refrigerator storage?
a. 1 week
b. 4-6 days
c. 1-2 days
d. 2 weeks

10. The most common pests among food processing plants throughout the world are
 - a. Houseflies
 - b. Fruit flies
 - c. Cockroaches
 - d. Beetles
11. Which of the following is not the correct method to enhance storage?
 - a. Reducing pressure
 - b. Increasing ethylene
 - c. Decreasing respiration
 - d. None of the above
12. Meat stored in environment have a better color than
 - a. Carbon di oxide, oxygen
 - b. Oxygen, Carbon di oxide
 - c. Carbon di oxide, nitrogen
 - d. Nitrogen, oxygen
13. Windows in a food industry should be made of
 - a. Breakable glass
 - b. Laminated, reinforced, or polycarbonate sheet
 - c. Wood
 - d. All of the above
14. An agent that destroys or eliminates all forms of microbial life is called
 - a. Sanitizer
 - b. Sterilant
 - c. Disinfectant
 - d. All of the above
15. The reflectance of the light on the floor in a food industry should be
 - a. 20%
 - b. 60-70%
 - c. 50%
 - d. 100%
16. Minimum height of the factory premises under home scale and cottage scale isand for a small & large scale
 - a. 10ft ,14ft.
 - b. 14ft ,10ft.
 - c. 20ft ,14ft
 - d. 10ft ,24ft.
17. ISO 9000 were developed for
 - a. Food safety management system
 - b. Quality management system
 - c. Food assurance system
 - d. Food quality control system
18. The jewellery policy inside the food processing facility
 - a. Allows the use of bangles
 - b. Prohibits the use of earrings and bracelets
 - c. Allows the use of necklaces
 - d. All of the above
19. Gutter drains should
 - a. Have rough vertical walls with round or coved bottoms
 - b. be normally set slightly below floor level
 - c. Have grating strong enough to handle heavy traffic
 - d. All of the above
20. serve as a barrier to maintain the controlled environment inside the building.
 - a. Windows
 - b. Doors
 - c. Exhaust system
 - d. Roofs

(PART-B : Descriptive)

Time : 2 hrs. 40 min.

Marks : 50

[Answer question no.1 & any four (4) from the rest]

1. What is plant layout? Give the advantages of good plant layout & requirements in planning layouts. 3+2+5
=10
2. a. Write short note on controlled atmospheric packaging. 4+6=10
b. Hygiene maintain is an important parameter during transportation of food material. explain why.
3. a. Why there is a need for management of waste from food industries? 2+8=10
b. Explain the methods used in primary treatment to treat meat plant effluents.
4. a. Why pests and rodents are a threat to food industries? 2+8=10
b. Explain any four methods by which pests can be controlled in food industries.
5. What is the main planning consideration for a dairy plant? Discuss the major factors for selection of dairy equipment. 4+6=10
6. a. Why is the significance of byproduct utilization in food processing sector? 2+8=10
b. Write about the various by-products from different food industries.
7. a. Write down the importance of cold storage to improve the forward and backward linkages. 6+4=10
b. Inside the warehouse food materials is stored separately. Give reason.
8. Discuss the role of waste water treatment system/ETP in a Food Industry. 10

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