

Roll No. \_\_\_\_\_

**B.SC. (Food Technology) IV<sup>th</sup> Semester  
Examination-2019  
Paper - III<sup>rd</sup>**

**[Food Hygiene and Plant Sanitation]**

**Paper Code-(BFT - 403)**

Time : 03 Hours]

[Maximum Marks : 60

**SECTION- A**

Note: Attempt all questions. Each question carries 01 mark.

Choose the correct answer:

1. Glue trap is used for:  
(a) Only for flies  
(b) Only for rats  
(c) Only for pets  
(d) For rodents and insects both
2. Chlorination process is most effective at pH:  
(a) Less than 4  
(b) At 5  
(c) Neutral at 7  
(d) Greater than 10
3. Sterilization process occur at:  
(a) 12 psi pressure for 20 min  
(b) 20 psi pressure for 5 min  
(c) 15 psi pressure for 20 min  
(d) 15 psi for 10 min
4. Once food production operations are finished, a sanitation crew will remove all visible dirt, grime and grease. The step is also called.....  
(a) Cleaning  
(b) Disassembly  
(c) Rinsing  
(d) Sanitizing

5. When a food processing plant is cleaned at the end of a production day, the order of cleanup is...
- (a) Rinse, clean with detergent, dry pick up, rinse, sanitize
  - (b) Clean with detergent, rinse, sanitize, rinse, dry pick up.
  - (c) Dry pick up, rinse, clean with detergent, rinse, sanitize
  - (d) Dry pick up, rinse, clean with detergent, sanitize, rinse.

Fill in the blanks.

6. The full form of GLP is.....
7. Spring is the .....water that finds its way to the surface.
8. The chemical formula of Bleaching powder is.....
9. Sewage treatment is the process of removing..... from waste waters.
10. A sanitizer should achieve.....% reduction of pathogenic or unacceptable microorganisms.

### SECTION- B

Note: Attempt any five questions. Each question carries 04 marks.

Write short note on the following:

- 11. Chlorination process in water with reactions.
- 12. Stared grain insects and its control measures.
- 13. Trickling filters
- 14. Packaging sanitization.
- 15. Activated sludge treatment.
- 16. Sanitizing agents.
- 17. Plant layout and design.



## SECTION- C

Note: Attempt any three questions. Each question carries 10 marks.

1. Explain general principles of food hygiene.
2. As a food inspector, describe various parameters which you follow while inspecting any food industry.
3. Describe in detail the sanitary aspects of food disposal in food processing industries.
4. Explain how does purification of water can be done.
5. What is Food Hygiene? How can we maintain hygiene in rural and urban areas in relation to food preparation?

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