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**BFTFTC 384**

**Choice Based Credit System VI Semester B.Sc. (Food Technology)  
Degree Examination, September 2022  
(2021 – 22 Batch Onwards)  
FOOD PLANT SANITATION**

Time : 3 Hours

Max. Marks : 80

**PART – A**

Answer **any ten** of the following questions.

**(2×10=20)**

1. a) List any four importance of the food plant sanitations.
- b) Define filtration.
- c) Define food hygiene.
- d) Packaging materials.
- e) List any four source of water contamination.
- f) Cross contamination.
- g) Personnel hygiene.
- h) List four aerated storage.
- i) List four waste disposal methods.
- j) Define solid waste.
- k) Primary treatment.
- l) Pest control methods.

P.T.O.



## PART – B

Answer **any four** of the following choosing **one full** question from **each** Unit.

**(4×15=60)**

**Unit – 1**

2. a) Write note on general principles of food plant design.  
b) Give account on size reduction equipment used in food industries.  
c) Explain the physio-chemical changes of raw materials. **(3+5+7=15)**

OR

3. a) Write note on factors influencing the sanitation of the food industry.  
b) Explain design of centrifugation.  
c) Give detailed account on food hygiene and safety during food procurement. **(3+5+7=15)**

**Unit – 2**

4. a) Write a note on measures to prevent the water contamination.  
b) Give account on standard sanitation operating procedures to sanitize food contact surface.  
c) Explain the control measures in the production unit to prevent the risks. **(4+4+7=15)**

OR

5. a) Write note on factors contributing the water contamination.  
b) Explain the personnel hygiene and practices that influence the sanitation of the production unit.  
c) Give detail account on cleaning and sanitation of food contact surface area such as vessels, reactor, utensils and tables. **(4+4+7=15)**

**Unit – 3**

6. a) Write a note on controlled atmospheric storage.  
b) Give account on handling practices effects the sanitation during transportation.  
c) Explain the personnel hygiene practices that effects the sanitation during cold chain management of the raw material. **(4+4+7=15)**

OR



7. a) Write note on modern control measures for storage structures for fruits.  
b) Give account on time and temperature effect on the sanitation of the transporting vehicle.  
c) Explain the handling practices that effects the sanitation during cold chain management of the product. **(4+4+7=15)**

**Unit – 4**

8. a) Write note on length of time in storage.  
b) Give account on principles of Cold Chain Creation and Management.  
c) Explain the process of aerobic biological treatment for waste water. **(3+5+7=15)**

OR

9. a) Write note on use of coolers in shopping outlets.  
b) Give account of scope of cold chain for enhancing marketing potentials of perishables in domestic markets.  
c) Explain the process of biological treatment for solid waste. **(4+4+7=15)**
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