



QP CODE: 25047266



25047266

Reg No :

Name :

M.Sc DEGREE (CSS) EXAMINATION, NOVEMBER 2025

Third Semester

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

ELECTIVE - FQ820302 - FOOD SANITATION AND HYGIENE

2019 ADMISSION ONWARDS

8DC16D53

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

*Weight **1** each.*

1. Define sanitation.
2. Write a short note on Botulism.
3. Describe organic soil in food industry.
4. Mention about sanitizing equipment.
5. Mention the importance of wearing hair covers in food processing areas.
6. Summarize the food service control points.
7. Explain beer pasteurization.
8. Distinguish between lairage and holding pens.
9. Define food safety.
10. Discuss the important factors to be considered while preparing checklist in food sanitation & hygiene.

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

*Weight **2** each.*

11. Write a short note on bacterial growth curve and factors affecting microbial growth in food.
12. Discuss in detail types of cleaning compound and factors affecting cleaning efficiency.
13. Explain in detail evaluation of sanitation procedure.
14. Explain hygienic, ATP bioluminescence and protein test in HMT.
15. Discuss the cleaning steps and methods used in a dairy industry.





16. Explain cleaning procedure used in processing area of fruit and vegetables plant.
17. Discuss the measures to be taken for the selection of a site for food premise.
18. Explain on fire safety precautions should be followed in a food industry.

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

Weight 5 each.

19. Discuss the factors influencing growth of microorganism and how it can be controlled.
20. Explain in detail about different sanitizing methods.
21. Describe general requirements on hygiene and sanitary practises to be followed by seafood industry.
22. Explain in detail about the HACCP implementation in a food processing industry.

(2×5=10 weightage)

