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**DHANALAKSHMI SRINIVASAN COLLEGE
OF ARTS & SCIENCE FOR WOMEN
(AUTONOMOUS)**

(For Candidates admitted from 2018-2019 onwards)



UG DEGREE EXAMINATIONS APRIL - 2021

B.Sc., - FOOD TECHNOLOGY & QUALITY CONTROL

FOOD HYGIENE & SANITATION

Time: 3 Hrs

Max.Marks: 75

PART - A

CHOOSE THE CORRECT ANSWER

(10X1=10)

1. Clostridium perfringens poisoning is associated with _____.
 a) Canned foods b) Meat products c) Vegetables d) Fruits
2. Bacteria present in raw or undercooked meat, eggs, sea food and unpasteurized milk is _____.
 a) E.coli b) Salmonella c) Staphylococcus d) Streptococcus
3. If you arrived at work and cut yourself on the way into the food area what actions would you take to prevent microbiological and physical contamination?
 a) Suck the blood off your wound and carry on
 b) Tie your handkerchief round it
 c) Just leave it open so the air can get to it to heal it quicker
 d) Cover it with a proper waterproof dressing and report immediately
4. Which one of the following jewellery is acceptable for a food handler to wear?
 a) Plain wedding band b) Arm ring
 c) Bracelet d) A ring that is a symbol of religious faith
5. _____ is the hygienic means of promoting health through prevention of human contact with the hazards of waste.
 a) Sanitation b) Food hygiene c) Contamination d) Preservation
6. What is the ideal temperature for pathogens to flourish?
 a) 10° C b) 37° C c) 55° C d) 90° C
7. Moulds, yeast and fungi are examples of _____.
 a) Physical hazard b) Chemical hazard
 c) Pathogenic bacterium d) Biological hazard

8. What is DDT?
- an elemental plant nutrient
 - a low-toxicity drug taken to cure malaria
 - a microbicide that is safe for people
 - a persistent, chlorinated hydrocarbon insecticide
9. _____ must be applied for manufacturing probiotic food and supplements with quality assurance and shelf life conditions established.
- GMP
 - GLP
 - GRP
 - GBP
10. Which of the following are GLP regulations or requirements?
- 21CFR58
 - 40CFR160
 - 21CFR211
 - both A&B

PART - B

ANSWER ALL THE QUESTIONS

(5X7=35)

11. a) Write a short note on food allergy.

(OR)

- b) Explain any two bacterial food borne illness and its preventing measures.

12. a) Discuss personal hygiene and its importance.

(OR)

- b) Analyze the objectives and principles of safety at the work place.

13. a) Brief on importance and guidelines of sanitary procedures in food processing industry.

(OR)

- b) Detail note on mobile food units and street side foods and its impacts of health issues.

14. a) Classify the various kinds of pest control treatment in food service system.

(OR)

- b) Classify pests. Discuss the importance of pest control.

15. a) Discuss GMP.

(OR)

- b) Give the detail note on good laboratory practices and its importance.

PART - C

ANSWER ANY THREE QUESTIONS

(3X10=30)

16. Categorize and explain the various kinds of food contamination.
17. Associate the role of personal hygiene in food safety.
18. Assess the role and need for hygiene and sanitation in food industry.
19. Enumerate the methods of application of pesticides and precautions to be followed while handling pesticides.
20. Legal and moral responsibility to safe food is ensured by principles of HACCP – Validate.