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Total No. of Pages : 02

Total No. of Questions : 09

B.Tech. (Food Technology) (Sem.-3)
FOOD HYGIENE AND PLANT SANITATION
Subject Code : BTFT-306
M.Code : 76994

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. **SECTION-A** is **COMPULSORY** consisting of **TEN** questions carrying **TWO** marks each.
2. **SECTION-B** contains **FIVE** questions carrying **FIVE** marks each and students have to attempt any **FOUR** questions.
3. **SECTION-C** contains **THREE** questions carrying **TEN** marks each and students have to attempt any **TWO** questions.

SECTION-A**Q1. Answer briefly :**

- a) Write about components of personal hygiene.
- b) How physical pest control differs from chemical pest control?
- c) What do you mean by sanitary aspects of building plant design?
- d) Write about need and requirements of pest control.
- e) Name key sanitary points requirements for a canning line.
- f) Write quality requirement for potable water.
- g) Write about the sources of contaminations in milk handling operations.
- h) How perfect are the mechanized sanitary operations in prevention of contamination?
- i) Name effective cleaning agents required for a beverage plant.
- j) How optimum sanitary level of industrial waste water can be achieved?

SECTION-B

- Q2 Enlist hygienic practices involved in food handling. Discuss their importance. (5)
- Q3 a) In a meat processing plant highlight the sanitary requirements. How these help in maintaining high quality product? (3.5)
- b) What is chemical pest control? Elaborate (1.5)
- Q4 Indicate uses of water for the dairy industry. How the quality of water is important for the industrial operations? Explain with example. (5)
- Q5 Write about general sources of contamination in a food industry and their preventive techniques. (5)
- Q6 a) Write the properties of an effective sanitizer and cleaning agent (2.5)
- b) How the sanitary requirements for a food plant are evaluated? (2.5)

SECTION-C

- Q7 a) Write about selection of indicator microorganisms for a particular process control. (4)
- b) What are classes of extraneous matter in food and their removal technique? (4)
- c) Write about sources of safe water supply for food industry. (2)
- Q8 Write the importance of following in the sanitation requirement for a food processing plant operation. (10)
- a) Personal hygiene b) Sanitary design of a plant
- c) Waste water disposal d) Pipes and fittings, fixtures
- e) Sanitizing agents
- Q9 a) What is value of cleaning practice for the effective cleaning and sanitation? Elaborate. (4)
- b) Write about use of sanitizers in food cleaning a) Chlorine compounds b) Iodophors or Iodine compounds c) Chlorine dioxide. (6)

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.