


Name: Enrolment No:			
<p style="text-align: center;">UPES End Semester Examination, May 2025</p> <p>Course: Food Plant Sanitation Program: B.Tech Food Technology Course Code: HSFT4006</p> <p style="text-align: right;">Semester : VIII Duration : 3 Hours Max. Marks: 100</p> <p>Instructions: All Questions are compulsory.</p>			
S. No.	Section A Short answer questions/ MCQ/T&F (20Qx1.5M= 30 Marks)	Marks	COs
Q 1	Which of the following options would help to reduce the risk of contamination? A. Not coughing or sneezing over food B. Not touching your hair while preparing food C. Removing loose jewellery before preparing food D. Wearing the correct protective clothing	1.5	CO1
Q 2	Food should be rotated using the "First in, first out" system to ensure that: A. The most in-date food is used first. B. There is less chance for out-of-date food being used. C. The growth of bacteria and contamination is reduced. D. Food wastage is reduced.	1.5	CO1
Q 3	Proper hand hygiene – washing with soap and water for at least. A. 10-20 seconds B. 20-30 seconds C. 30-40 seconds D. 40-60 seconds	1.5	CO1
Q 4	Describe Good respiratory hygiene?	1.5	CO4
Q 5	Applications of Personal Protective Equipment.	1.5	CO5
Q 6	What is the minimum alcohol in alcohol-based sanitizer?	1.5	CO1
Q 7	What are prerequisite programs?	1.5	CO1
Q 8	Identify the hazards associated with gluten containing food. A. It causes infection B. It causes toxicoinfection C. It causes Allergy D. It produces toxins	1.5	CO1
Q 9	Chain of infection is agent, source,and, host.	1.5	CO4
Q 10	Enlist any 4 principles of HACCP.	1.5	CO1
Q 11	What is role of QA in food sanitation?	1.5	CO1
Q 12	What is the role of ISO in food cleaning?	1.5	CO1

Q 13	Most used sanitizer consists of compounds.	1.5	CO2
Q 14	Physical methods of sanitation are.....&.....	1.5	CO1
Q 15	Describe soil in Food cleaning.	1.5	CO5
Q 16	Good manufacturing practices were first introduced in. A. 1969 B. 1989 C. 1979 D. 1999	1.5	CO1
Q 17	The acceptable limit of water pH as per BIS is.....	1.5	CO1
Q 18	What is the acceptable limit of colour in water as per BIS? A. 5 Hazen B. 25 Hazen C. 35 Hazen D. 45 Hazen	1.5	CO1
Q 19	Which grade steel is used for manufacturing food equipment? A. 308 B. 316 C. 301 D. 326	1.5	CO1
Q 20	Total dissolved solid permissible limit in absence of alternative water source? A. 500 mg/l B. 1000 mg/l C. 2000 mg/l D. 3000 mg/l	1.5	CO1

Section B
(4Qx5M=20 Marks)

Q 1	Differentiate soap and detergents? How they are important in food Hygiene?	5	CO3
Q 2	Define and differentiate disinfection, sterilization, and sanitation.	5	CO4
Q 3	What is dirt? Write different types of dirt. How dirt is important in food sanitation?	5	CO1
Q 4	Differentiate between bacteriostatic and bactericidal sanitizers.	5	CO5

Section C
(2Qx15M=30 Marks)

Q 1	Describe in detail the procedure of dairy plant cleaning and sanitation. What are the soil characteristics of dairy plants? Enlist main equipment to be cleaned in dairy plant?	15	CO5
Q 2	Discuss in detail the main considerations for site selection for the food industry. Suggest the appropriate building material to be used for food processing industry and equipment.	15	CO4

Section D
(2Qx10M=20 Marks)

Q 1	What are the basic problems in sea food industry hygiene? What	10	CO5
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	are the main contamination sources and sanitation principles?		
Q 2	Explain the main threats in beverage industry hygiene and discuss various sanitation principles with a complete procedure of distillery sanitation industry.	10	CO4