



Avinashilingam Institute for Home Science and Higher Education for Women
(Deemed to be University under Category 'A' by MHRD, Estd. u/s 3 of UGC Act 1956)
Re-accredited with 'A+' Grade by NAAC. Recognised by UGC Under Section 12B
Coimbatore - 641 043, Tamil Nadu, India

Bachelor's Degree Examination – June 2021
VI Semester

Class : III UG
Major : Food Science and Nutrition

Time : 3 Hours
Max. Marks: 100

18BFNC24 Food Safety, Sanitation and Hygiene

Part A
Choose the Correct Answer

10 x 1=10

1. Identify the reason for milk being adulterated with urea? CO3 K2
a. Increase Fat % b. Decrease Milk solids
c. Increase taste d. Increase MSNF% & Non protein nitrogen
2. Recall the expansion of GHP CO1 K1
a. Good Handling Practices b. Good Harvesting Practices
c. Good Hygienic Practices d. Good Holding Practices
3. Essential Commodities Act came into force in the month and year CO1 K1
a. April 5th 1955 b. May 1st 1954
c. April 1st 1955 d. May 5th 1955
4. Recognize the statement that is not a representation of Codex alimentarius CO3 K1
a. Joint body of FAO&WHO b. Protection of consumer health
c. Standards not accepted by WTO d. Ensures fair trade practices
5. Indicate the number of foods laws merged together under FSSAI 2006 Food safety act. CO1 K3
a. 5 b. 6 c. 7 d. 8
6. The Food safety officer is responsible for the following ,except CO2 K1
a. Maintain database of the FBO in his region
b. Respond to food poisoning outbreaks
c. To seize adulterated foods
d. analyzing the food samples
7. Select the percentage of sodium hypochlorite solution used for cleaning food contact surfaces. CO4 K1
a. 1.5% b. 0.5% c. 0.05% d. 1%
8. The effective cleaning of fruits and vegetables ----- ppm of chlorine is recommended. CO4 K1
a. 2 b. 3 c. 4 d. 5
9. How much gap should be provided between the food handler and customer/employees? CO5 K1
a. 2m b. 1m c. 1.5m d. 2.5m
10. Which among the following is not a product specific waste CO5 K1
a. Vegetable peels b. Spent grains
c. Tins & Pouches d. Meat waste

Part B
Answer the following
Answer should not exceed 400 words or two pages

5 X 6=30

- 11.a. Summarise the factors affecting food safety
(or)
11.b. Explain five components of GMP. CO1 K2
- 12.a. Reproduce the highlights of Essential commodities act
(or)
12.b. Narrate on the role of APEDA in maintaining food safety CO2 K2
- 13.a. Discuss about the objectives of developing food safety standards
(or)
13.b. Enlist the important regulations in force after 2006 . CO3 K2
- 14.a. Report on the various cleaning agents used in sanitizing food contact surfaces
(or)
14.b. Explain about the methods used for liquid waste disposal. CO2 K2
- 15.a. Demonstrate the importance of environmental hygiene to the food handlers
(or)
15.b. Discuss about the general principles of hygiene CO2 K2

Part C
Answer the following
Answer should not exceed 800 words or four pages

5 x 12=60

- 16.a. Review on the different methods of food adulteration and infer its health hazards.
(or)
16.b. Illustrate an SSOP for a small scale food industry for maintaining good standards of food safety. CO1 K3
- 17.a. Explain the role of WTO and codex Alimentarius in food safety, sanitation and hygiene.
(or)
17.b. Highlight the applications of HACCP in food industry. CO1 K3
- 18.a. Compare the role and duties of a food analyst and food safety officer.
(or)
18.b. Compile the activities of FSSAI. CO4 K3
- 19.a. Explain the methods of pest control.
(or)
19.b. Summarize the methods of solid waste disposal. CO5 K3
- 20.a. Speculate the need for personal hygienic practices in food industry.
(or)
20.b. Sketch a plan for implementing a training programme for teaching personal and environment hygiene practices among health professionals. CO5 K3
