



PBY-010-1041006 Seat No. _____

First Year B. H. & T. M. (Sem. I) Examination

December - 2018

1.6 : Hygiene & Sanitation

(New Course)

Faculty Code : 010

Subject Code : 1041006

Time : 3 Hours]

[Total Marks : 70

Instructions :

- (1) The maximum marks are 70.
- (2) Questions 1, 2 and 3 are compulsory.
- (3) Attempt any two questions from Question 4 to Question 7.
- (4) Each question carries 14 marks.

1 Fill in the blanks : 14×1=14

- (a) _____ is a set of personal practices that contributes to good health.
- (b) WHO stands for _____.
- (c) MSDS stands for _____.
- (d) _____ is the temperature range in which pathogens grow well in the food ?
- (e) HACCP stands for _____.
- (f) The most common symptom of food poisoning is _____.
- (g) Benzoic acid is _____ preservative.
- (h) _____ are tiny living things which can only be seen under a microscope.
- (i) At _____ food can be preserved for up to two years.
- (j) Commonly food poisoning is caused by _____.
- (k) TDT stands for _____.
- (l) ISO stands for _____.
- (m) FSSAI stands for _____.
- (n) pH stands for _____.

- 2** Define the following terms (any **seven**) **7×2=14**
- (a) Food handlers
 - (b) Cleaning Agent
 - (c) Pasteurization
 - (d) Biological Hazards
 - (e) Micro-organism
 - (f) Danger Zone
 - (g) Food Poisoning
 - (h) Food-borne Diseases
 - (i) Waste
 - (j) Potable Water
- 3** Write short notes on the following in around **250** words each : (any **two**) **2×7=14**
- (a) Principles of Cleaning.
 - (b) Purpose of PPE.
 - (c) Water Borne Diseases
 - (d) Ventilation Waste and Disposal.
- 4** Define cleaning and sanitizing and differentiate between cleaning and sanitizing. **14**
- 5** What is personal hygiene and explain its importance in food preparation area. **14**
- 6** Make a chart and explain food preservation methods. **14**
- 7** Define HACCP and explain its principles. **14**
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