


Name:			
Enrolment No:			
UPES End Semester Examination, May 2024			
Course: Food hygiene Program: B.Tech Food Technology Course Code: HSFT2006		Semester : IV Duration : 3 Hours Max. Marks: 100	
Instructions: All Questions are compulsory.			
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. All of the above	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 b. There is less chance for out-of-date food being used.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	CO4
Q 4	What we have to do for Good respiratory hygiene?	1.5	CO1
Q 5	Write examples of Personal Protective Equipment?	1.5	CO5
Q 6	What is the minimum alcohol in alcohol-based sanitizer?	1.5	CO1
Q 7	What is the maximum limit of Aerobic Plate Count in Chilled/frozen finfish? a. 1×10^7 b. 5×10^5 c. 8×10^4 d. 3×10^4	1.5	CO4
Q 8	What should be the maximum limit of <i>Staphylococcus aureus</i> of icecream? a. Less than 10 cfu/ml b. Less than 1000 cfu/ml c. Less than 500 cfu/ml d. Less than 100 cfu/ml	1.5	CO1

Q 9	What should be the maximum limit of <i>Listeria monocytogens</i> in Processed Cheese? a. Absent/g b. Absent/25g c. Absent/100g d. Absent/10g	1.5	CO4
Q 10	What should be the maximum limit of <i>Salmonell</i> in Fennel? a. Absent/g b. Absent/25g c. Absent/100g d. Absent/10g	1.5	CO1
Q 11	What is the maximum limit of Yeast and Mold count in frozen fruits? a. 1×10^2 b. 1×10^3 c. 1×10^4 d. 1×10^1	1.5	CO1
Q 12	What is the maximum limit of E. coli in dried/dehydrated meat? a. 1×10^2 b. 1×10^3 c. 1×10^4 d. 1×10^1	1.5	CO5
Q 13	Most commonly used sanitizer consists of compounds.	1.5	CO5
Q 14	Physical methods of sanitation are..... &.....	1.5	CO1
Q 15	The soil in Food cleaning consists of	1.5	CO5
Q 16	The number of BIS standards for water is.....	1.5	CO5
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	CO5
Q 19	What is the acceptable limit of turbidity in water as per BIS? a. 5 NTU b. 4 NTU c. 10 NTU d. 1 NTU	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	CO5

Section B
(4Qx5M=20 Marks)

Q 1	What are 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's? How dirt is important in food hygiene?	5	CO1
Q 4	Differentiate between bacteriostatic and bactericidal sanitizers?	5	CO2
Section C (2Qx15M=30 Marks)			
Q 1	What is drinkable water? What are the Quality requirements for drinking water. Describe about organoleptic and physical parameters for water as per BIS.	15	CO3
Q 2	Why cleaning and sanitation should be carried out in a food industry? Describe about full procedure of cleaning and sanitization in a food industry?	15	CO2
Section D (2Qx10M=20 Marks)			
Q 1	What are pest? How they are problem in hygiene? How is pest control carried out?	10	CO5
Q 2	What are sanitizers? What is their function? Describe about different types of sanitizers?	10	CO4