53 (FPT 701) FHPS

2018

FOOD HYGIENE AND PLANT SANITATION

Paper: FPT 701

Full Marks: 100

Time: Three hours

The figures in the margin indicate full marks for the questions.

Answer any five questions.

- 1. (a) Define food hygiene in accordance with the current use.
 - (b) Briefly explain how common physical hazards can be prevented. 5
 - (c) What is Personal Hygiene? What is the role of personal hygiene in maintaining hygienic condition in food processing industry?
 - (d) State the Codex General Principles of food hygiene. What are the two European Regulations for food hygiene?

 4+3

- 2. (a) What are the two types of compound involved in biofilm formation? Write about the different mechanisms in biofilm formation.
 - (b) How sampling and detection of biofilm formation can be done in food processing sites?
- 3. (a) What is Food Poisoning? Show the food poisoning chains.
 - (b) How hazard can be characterised?

 Mention the risk categories based on ranking by hazard characteristics.
 - (c) Explain how food safety objectives can manage microbial risks. 6
 - (d) Explain the mode of action of sequestrants.
- 4. (a) Explain the working of autoclave with a neat sketch.
 - (b) Explain the ten principles of sanitary design. 10
- 5. (a) Explain the CIP system in brief. What are the advantages of CIP over COP?

| (b) | What is Integrated Pest Management? | | | | | | |
|-----|-------------------------------------|-----|-----|-------------|-----|--------|----|
| | What | are | the | goals | and | merits | of |
| | Integrated pest | | | management? | | | 10 |

- 6. (a) Enzyme cleaners have more advantages over traditional caustic soda or acid cleaning regimes. Explain.
 - (b) Explain the working of high pressure water pumps and portable high pressure volume cleaning equipment.
 - (c) Write two examples of each with composition of the following cleaners.
 - (i) Alkaline cleaners with medium
 - (ii) Low concentration of sodium
 - (iii) Enzyme based
 - (iv) Potassium and sodium blends.
- 7. (a) How many types of pest management standards are used in food industry?

 Explain. 5
 - (b) What are the insect traps used in food plants? Explain the different stages of insect light traps.
 - (c) Explain the working of PCR. 9

- Co. What is fine of a Test Management ?
 What are the common and ments of fortended or a magement ?

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- (c) Enzyme clear have more advantages over traditional consists sode or acid disasting regard, explain 6
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 Explain:
- (b) What are the set trops used in food plants? Explored a different stages of insect light uses.
- (c) Explain the year of POR.