

2025

**FOOD PROCESSING TECHNOLOGY**

Course Name : Food Plant Sanitation and Plant Hygiene  
Management

Course Code : FPT-DSC-1014

Full Marks : 45

Time : 2 Hours

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

1. Objective type question : 1x5=5
- i) Which guideline focuses on systematic prevention of food safety hazards ?
    - a) ISO 9001
    - b) HACCP
    - c) FPO
    - d) AGMARK
  - ii) Sanitation in food service establishments helps in :
    - a) Improving food packaging
    - b) Preventing food borne diseases
    - c) Increasing color retention
    - d) Reducing cooking time
  - iii) Which method is commonly used for disinfection of water ?
    - a) Sedimentation
    - b) Chlorination
    - c) Filtration only
    - d) Evaporation
  - iv) Receiving and inspecting food deliveries helps to :
    - a) Ensure quality and safety of raw materials
    - b) Reduce cooking time
    - c) Improve color of food
    - d) Avoid packaging costs
  - v) Which of the following is the main goal of energy efficiency in a food plant ?
    - a) To reduce flavor loss

*(Turn over)*

- b) To minimize energy consumption without affecting productivity.
  - c) To increase machine load
  - d) To prolong processing time
2. Very short answer type questions (any five) : 2x5=10
- a) Define food safety.
  - b) Mention two preventive measures to control food hazards.
  - c) How do microorganisms affect food sanitation ?
  - d) State two hygiene requirements for food handlers
  - e) State two physicochemical properties of water important for food processing.
  - f) Define store room management.
  - g) What is by-product utilization ? Give one example.
3. Short answer type questions (any four) : 5x4=20
- a) Describe different types of food hazards with suitable examples
  - b) Define sanitation and explain its importance in food processing and service establishments.
  - c) Explain the concept of energy efficiency and its importance in the food processing industry.
  - d) Explain the functions and importance of cleaning agents, disinfectants, and sanitizers in maintaining food hygiene.
  - e) How does temperature and humidity affect food storage quality ?
  - f) Explain the principles of sanitation and its relevance to food safety.
4. Long answer type questions (Any one) 10x1=10
- a) Describe the concept of hazard analysis and risk assessment in food industries. Explain how it helps in maintaining safe food production.
  - b) Discuss the physicochemical and microbiological properties of water and their importance in the food industry.
  - c) Write in detail about pest control measures and waste management strategies used in food processing environments.

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