

**B.Sc. FOOD SCIENCE & TECHNOLOGY**  
**SIXTH SEMESTER**  
**FOOD HYGIENE AND SANITATION**  
**BFST-605**  
[USE OMR SHEET FOR OBJECTIVE PART]

**SET**  
**A**

Duration: 3 hrs.

Full Marks: 70

Time: 30 mins.

Marks: 20

( Objective )

1 × 20 = 20

Choose the correct answer from the following:

1. What is the last resort to disposal?  
a. Industrial uses  
b. Composting  
c. Incineration  
d. None of these
2. In terms of Industry standards, the permissible limit for COD is < \_\_\_\_ mg/L.  
a. 150  
b. 250  
c. 100  
d. 350
3. Cresol is otherwise known as:  
a. Dimethyl phenol  
b. Hibitane  
c. Methyl Phenol  
d. None of these
4. A breakeven analysis is used to determine how much \_\_\_\_ volume business needs to start making a profit.  
a. Margin  
b. Sales  
c. Purchase  
d. None of the above
5. Sodium hypochlorite of \_\_\_\_% is called household bleach.  
a. 5.65  
b. 5.35  
c. 5.75  
d. 5.25
6. Chloroxylenol is otherwise known as \_\_\_\_\_.  
a. Dimethyl phenol  
b. Hibitane  
c. Methyl phenol  
d. None of these
7. In terms of Industry standards, the permissible limit for pH \_\_\_\_\_.  
a. 5.5-9  
b. 7  
c. 5-7  
d. 5-10
8. Variable costs are those costs which vary directly with the level of \_\_\_\_\_.  
a. Input  
b. Outflow  
c. Output  
d. None of the above
9. Lipids have high heating values about \_\_\_\_ KJ/Kg, which makes the waste with high lipid content suitable for energy recovery.  
a. 37000  
b. 33000  
c. 38500  
d. 38000

10. Plant size/capacity for any food-processing unit refers to the \_\_\_\_\_ rate of production of the identified product(s).
- |              |            |
|--------------|------------|
| a. Static    | b. Dynamic |
| c. Unplanned | d. Planned |
11. Chloroxylenol is an active ingredient of \_\_\_\_\_.
- |                 |                  |
|-----------------|------------------|
| a. Dettol       | b. Savlon        |
| c. Both a and b | d. None of these |
12. Chlorohedidane is an active ingredient of \_\_\_\_\_.
- |                 |                  |
|-----------------|------------------|
| a. Dettol       | b. Savlon        |
| c. Both a and b | d. None of these |
13. Which plant layout is also known as group technology?
- |            |                      |
|------------|----------------------|
| a. Fixed   | b. Cellular          |
| c. Process | d. None of the above |
14. Biogas can be converted to \_\_\_\_\_ for its use as a vehicle fuel.
- |               |                  |
|---------------|------------------|
| a. Biodiesel  | b. Bioethanol    |
| c. Biomethane | d. None of these |
15. In terms of Industry standards, the permissible limit for TSS is < \_\_\_\_\_ mg/L.
- |        |                      |
|--------|----------------------|
| a. 100 | b. 1000              |
| c. 10  | d. None of the above |
16. Fixed costs are those business costs that are not \_\_\_\_\_ related to the level of production or output.
- |               |                      |
|---------------|----------------------|
| a. Directly   | b. Inversely         |
| c. Indirectly | d. None of the above |
17. In terms of Industry standards, the permissible limit for oil and grease is < \_\_\_\_\_ mg/L.
- |       |                  |
|-------|------------------|
| a. 20 | b. 10            |
| c. 30 | d. None of these |
18. Chlorohedidane is otherwise known as \_\_\_\_\_.
- |                    |                  |
|--------------------|------------------|
| a. Dimethyl phenol | b. Hibitane      |
| c. Methyl phenol   | d. None of these |
19. In terms of Industry standards, the permissible limit for BOD is < \_\_\_\_\_ mg/L.
- |       |       |
|-------|-------|
| a. 40 | b. 50 |
| c. 30 | d. 20 |
20. The full form of CNG is \_\_\_\_\_.
- |                           |                         |
|---------------------------|-------------------------|
| a. Compressed natural gas | b. Critical natural gas |
| c. Compressed new gas     | d. None of these        |

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**(Descriptive)**

Time : 2 hr. 30 mins.

Marks : 50

[ Answer question no.1 & any four (4) from the rest ]

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|--|--------|
| 1. With the help of a flowchart, discuss the operation of an ETP plant.  | 10     |
| 2. Discuss in detail about the control methods using chemical and physical agents in Food Hygiene.   | 10     |
| 3. Explain the following:<br>a) Centrifugation<br>b) Filtration  | 5+5=10 |
| 4. What is the role of food packaging in cold chain management?<br>Discuss about the Principles of HACCP.  | 5+5=10 |
| 5. Discuss the following:<br>a) Food safety hazards and Cross contamination with respect to warehouse storage.<br>b) Good manufacturing practices with respect to cold chain management. | 5+5=10 |
| 6. Elaborate the Good warehousing practices for food industry.   | 10     |
| 7. Write short notes on:<br>a) Size reduction<br>b) Waste disposal   | 5+5=10 |
| 8. Explain in detail about Cold chain management with relation to quality and safety.  | 10     |

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