


Name:			
Enrolment No:			
<b>UNIVERSITY OF PETROLEUM AND ENERGY STUDIES</b> <b>End Semester Examination, May 2022</b>			
<b>Course: Food Hygiene</b> <b>Program: B.Tech Food Technology</b> <b>Course Code: HSFT2006</b>		<b>Semester: IV</b> <b>Time : 03 hrs.</b> <b>Max. Marks: 100</b>	
<b>Instructions:</b>			
Q.No	Section A	(20Q x1.5M= 30 Marks)	COs
	<b>Short answer questions/ MCQ/T&amp;F</b>		
Q	Statement of question		
1.	Unhygienic condition leads to a) Foodborne illness b) Foodborne injury c) Food Spoilage d) Food safety		CO1
2.	Which one is not the key factor for safer food as per WHO a) Keep clean b) Mix raw and cooked c) Cook thoroughly d) Keep food at safe temperatures		CO1
3.	What do you mean by GAPs? a) Good Agricultural Practices b) Good Airways Practices c) Good Absorption practices d) Good Analysis Practices		CO4
4.	What is the role of consumers in hygiene?		CO1
5.	Indicator microorganism of fecal contamination a) <i>Clostridium bolulinum</i> b) <i>Listeria monocytogens</i> c) <i>E.coli</i> d) <i>Lactobacilus lactis</i>		CO5
6.	What do you mean by FSMS a) Food Safety Management Systems b) Food Standard Management Solutions c) Food Safety Marketing Solutions d) Food Standard Marketing Solutions		CO1
7.	Required acceptable limit of calcium in water as per BIS a) 45 ppm b) 75 ppm c) 150 ppm d) 100 ppm		CO4

8.	Required acceptable limit of Fluoride in water as per BIS a) 1 ppm b) 2 ppm c) 5 ppm d) 10 ppm		<b>CO1</b>
9.	Required acceptable limit of Magnesium in water as per BIS a) 300 ppm b) 200 ppm c) 50 ppm d) 30 ppm		<b>CO4</b>
10.	Required acceptable limit of Total hardness in water as per BIS a) 1000 ppm b) 800 ppm c) 200 ppm d) 50 ppm		<b>CO1</b>
11.	Required acceptable limit of Lead in water as per BIS a) 0.01 ppm b) 0.1 ppm c) 1 ppm d) 2 ppm		<b>CO1</b>
12.	Required acceptable limit of Mercury in water as per BIS a) 0.01 ppm b) 0.1 ppm c) 1 ppm d) 0.001 ppm		<b>CO5</b>
13.	What is the acceptable limit of Alpha emitters in water a) 0.1 Bq/l b) 0.5 Bq/l c) 1 Bq/l d) 2 Bq/l		<b>CO5</b>
14.	What is the acceptable limit of Beta emitters in water a) 0.1 Bq/l b) 0.5 Bq/l c) 1 Bq/l d) 2 Bq/l		<b>CO1</b>
15.	Residual limit of Chlorphriphos a) 30 ug/l b) 300 ug/l c) 100 ug/l d) 50 ug/l		<b>CO5</b>
16.	Residual limit of Malathion a) 350 ug/l b) 300 ug/l c) 190 ug/l d) 50 ug/l		<b>CO5</b>
17.	What is the chemical formula of Sodium hypochlorite a) NaOCl b) NOaCl c) NaHCl d) NaHCl2		<b>CO1</b>

18.	Most common coagulant used in water purification is a) aluminum sulfate b) Magnesium sulfate c) Calcium sulfate d) Iron sulfate		<b>CO5</b>
19.	Which filtration is sufficient to separate microorganisms a) Microfiltration b) Ultrafiltration c) Screening d) Millifiltration		<b>CO1</b>
20.	What should be the percentage of alcohol in a sanitizer a) 30% b) 50% c) 45% d) 70%		<b>CO5</b>
	<b>Section B</b>	<b>(4Qx5M=20 Marks)</b>	<b>CO</b>
Q	Statement of question		
1.	How should Food Business operator's apply the hygiene practices?	5	<b>CO3</b>
2.	Write down about bacteriological quality of drinking water as per BIS?	5	<b>CO4</b>
3.	What are sanitizers? Different type of sanitizers?	5	<b>CO1</b>
4.	What is the role of Government and Industry to maintain food hygiene?	5	<b>CO2</b>
	<b>Section C</b>	<b>(2Qx15M=30 Marks)</b>	
Q	Statement of question (Case studies )		<b>CO</b>
1.	a) Write down about protective thing to maintain hygiene in Food Industries? (5 marks) b) What are the important points should be followed in Food Preparation Area? (10 marks)	15	<b>CO3</b>
2.	a) What precautions should be taken during transportation of food for good hygiene? (5 marks) b) Write down the importance of water in Food hygiene and different uses of water in Food Industry? (10 marks)	15	<b>CO2</b>
	<b>Section D</b>	<b>(2Qx10M=20 Marks)</b>	
Q	Statement of question		<b>CO</b>
1.	What are the general principles of food hygiene?	10	<b>CO5</b>
2.	What are the objectives of cleaning? How hygiene should be maintained during cleaning? Also write down the cleaning procedure?	10	<b>CO4</b>