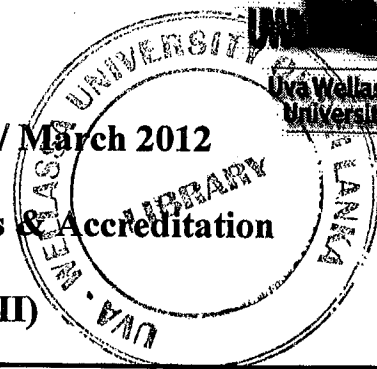


**Uva Wellassa University of Sri Lanka  
Faculty of Animal Science & Export Agriculture**

**BASc Degree Program  
Year IV Semester I  
End Semester Examination – February / March 2012**

**ANS 453-2: HACCP, Quality Standards & Accreditation**

**Essay Questions (Section II)**



---

**Instructions:**

Answer all questions in Section II in booklets provided.

No. of questions : Two (02)

No. of pages : One (01)

Time : One hour (1 hr)

Total marks allocated : 60%

---

1. Discuss criteria to establish an effective cleaning and disinfecting programme for a dairy processing plant in Badulla District.

(30 marks)

2. Discuss implementation of Hazard Analysis and Critical Control Points (HACCP) food safety management system for a food industry to ensure the safety of the processed products.

Assume an appropriate food industry and products for your answers.

(30 marks)

[End of Section II]