

1059

B. Voc. (Food Processing and Preservation)

Second Semester

FPP-204: Industrial Safety, Hazards and Prevention

Time allowed: 3 Hours

Max. Marks: 40

NOTE: Attempt five questions in all, including Question No. 1 which is compulsory and selecting one question from each Unit.

x-x-x

I. Attempt the following:-

- a) Give different Law codes in food industry
- b) What are the common food contaminating microbes? Give examples
- c) Define threshold value. Give its importance in food toxicology
- d) Mention common causes of industrial fires (4x2)

UNIT – I

- II. Discuss in detail law codes and standards followed in food industry. (8)
- III. Describe the various health hazards related to industrial substances. (8)

UNIT – II

- IV. Explain the various factors affecting the growth of microbes in food. (8)
- V. Discuss different methods for isolation of food related microbes. (8)

UNIT – III

- VI. Explain different types of toxic materials and their properties. (8)
- VII. How hygiene evaluation is carried out in food industry? Explain. (8)

UNIT – IV

- VIII. How fire load is determined in industries? Explain measures for prevention of fire. (8)
- IX. Write notes on Portable extinguishers and Dry chemical extinguishing systems.(8)

x-x-x