

**1059****B. Voc. (Food Processing and Preservation)****Fourth Semester****FPP-403: Essentials of Food Hygiene**

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) What is the major source of contamination of food? Explain the different sources of food contamination.
  - b) What is Integrated Pest Management .What are the merits of Integrated Pest Management.
  - c) What are the advantages and disadvantages of CIP equipment?
  - d) What is the most ideal method for disposing of wastes from food processing unit?
- (4x2)

**UNIT – I**

- II. What do you understand by Food Poisoning? Explain the various microorganisms causing food poisoning. (8)
- III. Explain the different types of hygiene control in industries. (8)

**UNIT – II**

- IV. Name different Sanitizing agents and their application methods. What are the factors that contribute to the effectiveness of sanitizing agents? (8)
- V. Write in detail the control measures to prevent Rats, Mice and cockroaches. How does an insect light trap destroy flies? (8)

**UNIT – III**

- VI. Explain the various methods of storage of foods to avoid contamination from bacteria. Also describe the importance of temperature control in storage of various food products. (8)
- VII. Define Disinfection. Explain the various methods of cleaning and Disinfection of work place. (8)

**UNIT – IV**

- VIII. Explain in detail various methods of disposal of different types of wastes generated in food industry. (8)
- IX. Discuss the general hygiene rules followed during labelling, packaging and transportation of food material. (8)

x-x-x