

**1058**

**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

1. a) Define process hazard.  
b) Discuss the process of appertization?  
c) Describe any four properties of toxic materials?  
d) What is significance of relief valve system? 2x4=8

**UNIT-I**

2. What are law codes for process hazards? Discuss the origin of process hazards 8
3. Describe the health hazards associated with industrial substances with suitable examples? 8

**UNIT-II**

- 4 a) What are microbial contaminants associated with food specifying the role of bacteria in it 4  
b) Discuss briefly the factors affecting the growth of microbes in food 4
- 5 a) Describe the microbiological methods for isolation of food related microbes? 4  
b) Define pasteurization? Describe its types and uses 4

**UNIT-III**

- 6 a) Define toxicology? Discuss the effect of dose and exposure time of toxic materials. 4  
b) What is material safety data sheet? Discuss its properties and significance 4
- 7 a) Discuss predictive models for response? Define threshold value and its application? 4  
b) Discuss the process of industrial hygiene evaluation? 4

**UNIT-IV**

- 8 a) Discuss the propagation of fire and role of environmental factors in it? 4  
b) Discuss the role of safety valve? 4
- 9 Describe ventilation, dispersion, purifying and sprinkling valves and their role in prevention of propagation of fire? 8

x-x-x