

1058

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 on the following:-

- a) Give various types of Hand sanitizers and their uses.
- b) Write the name of various microorganisms causing food poisoning.
- c) What is personal hygiene and why is it important.
- d) Which types of pests causes problems in food establishments. (4x2)

UNIT - I

- II. What do you understand by Food Poisoning? Explain the different sources of food contamination. (8)
- III. Discuss the different types of hygiene control in industries. (8)

UNIT - II

- IV. How employees and employer can take responsibility for personal hygiene. Which part of the body need to be kept covered to take care of hygiene? (8)
- V. Why pest control is difficult but essential. Write in detail the control measures to prevent pests. (8)

UNIT - III

- VI. Name the various methods of storage of foods to avoid contamination from bacteria. Write a note on Chilled and frozen foods. (8)
- VII. Explain the terms:-
 - a) CIP/COP
 - b) Wet and Dry cleaning. (8)

UNIT - IV

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

x-x-x