

1125

B. Voc. (Food Processing and Preservation) Third Semester  
BFP-301: Industrial Safety and Hazards – I

Time allowed: 3 Hours

Max. Marks: 60

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

x-x-x

I. Explain the following:-

- a) Threshold value
- b) Dispersion
- c) Toxicity
- d) Hazards

(4x3)

UNIT – I

II. Explain some case histories for hazards and their onset.

(12)

III. a) What are some health hazards of industrial substances?

b) Explain the properties of various chemical materials found in an industrial setup.

(6,6)

UNIT- II

IV. Explain the steps involved in evaluation of hygiene in an industry.

(12)

V. a) Explain the effect of dose and exposure time of toxic substances.

b) What is the importance of material safety data sheets?

(6,6)

UNIT – III

VI. Discuss the flammability characteristics of chemical hazard and ways to prevent a fire.

(12)

VII. a) Explain the following:-

i) Explosion hazards

ii) Causes of fire

(2x3)

b) Discuss the concept of ration of process plant.

(6)

UNIT- IV

VIII. Explain the use of the following in hazard prevention:-

a) Ventilation

b) Dispersion

c) Purifying

d) Sprinkling

(4x3)

IX. What is the effect of environmental factors in fire and safety?

(12)

x-x-x