

Exam.Code:1501

Sub. Code: 9724

1057

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. I which is compulsory and selecting one question from each Unit.

x-x-x

I. Define the following:-

- a) Pasteurization
- b) Appertization
- c) Threshold value
- d) Ventilation

(4x2)

UNIT - I

II. Explain the health hazards of industrial substances.

(8)

III. Explain the properties of chemicals used in industries.

(8)

UNIT - II

IV. a) Write a note on any two microbial contaminants.

b) What are the factors affecting the growth of microbes in food?

(2x4)

V. Explain any two methods of food preservation.

(8)

UNIT - III

VI. Explain material safety data sheets.

(8)

VII. How is industrial hygiene evaluation done?

(8)

UNIT - IV

VIII. What is ventilation? Explain its various types.

(8)

IX. What are safety and relief values?

(8)

x-x-x