

2053

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. Attempt the following:-

- (a) Give different Law codes in Food Industry.
- (b) What are the common food contaminating microbes? Give examples.
- (c) Give any four properties of toxic materials.
- (d) What is the significance of relief valve system? (2x4=8)

UNIT-I

- 2. Discuss in detail the origin of process hazards in food industry. (8)
- 3. Describe the various health hazard related to industrial substances. (8)

UNIT-II

- 4. Discuss any two microbial contaminants associated with food. What are the various factors affecting the growth of these microbes? (8)
- 5. Discuss different microbiological methods of enumeration and isolation of food related microbes. (8)

UNIT-III

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

UNIT-IV

- 8. What are the different type of fire extinguishers used in industries and what are their uses? (8)
- 9. Describe ventilation, dispersion, purifying and sprinkling valves and their role in prevention of propagation of fire. (8)