

2053

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. Answer the following:-

- a) Explain the different sources of food contamination.
- b) What are the merits of Integrated Pest Management?
- c) What are the advantages and disadvantages of CIP equipment?
- d) What is the most ideal method for disposing of wastes from food processing unit? (4x2)

**UNIT - I**

- II. What do you understand by Food Poisoning? Explain the various microorganisms causing food poisoning. (8)
- III. Explain the different types of hygiene control in food industries. (8)

**UNIT - II**

- IV. Name and give application of different Sanitizing agents methods. Discuss the factors that contribute to the effectiveness of sanitizing agents? (8)
- V. Write in detail the control measures to prevent Rats, Mice and cockroaches. How does an insect light trap destroy flies? (8)

**UNIT - III**

- VI. What are the various methods of storage of foods to avoid contamination from bacteria? Also describe the importance of temperature control in storage of various food products. (8)

P.T.O.

(2)

- VII. Explain the various methods of cleaning and Disinfection of work place. (8)

**UNIT - IV**

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

x-x-x