

2054
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) What are the major sources of food poisoning?
 - b) What is the importance of personal responsibilities in maintaining hygiene?
 - c) What is freezing and its types?
 - d) Why hygiene is important during the transportation of food? (4x2)

UNIT - I

- II. What is food poisoning, its causes and symptoms? (8)
- III. How hygiene can be controlled in direct and indirect factory environment? (8)

UNIT - II

- IV. Why cleaning of hands, face, wounds are important in personal hygiene? (8)
- V. What are pests and how they can be controlled? How their access can be prevented? (8)

UNIT - III

- VI. Discuss in details cleaning out of place and cleaning in place. (8)
- VII. How temperature control can be used for the storage of foods? Explain with suitable examples. (8)

UNIT - IV

- VIII. Explain how hygiene can be maintained during labelling of the food. (8)
- IX. How hygiene can be ensured during packaging of the food? (8)

x-x-x