

2072

B. Voc. (Food Processing and Preservation)

Sixth Semester

FPP-605: Food Safety and Environmental Policies

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. Write short notes on the following:-

- a) Hazards in food industry and its type
- b) Guidelines and codes of food safety as per FSSAI
- c) Procedure for disposal of waste
- d) Occupational Health and safety management system (4x2)

UNIT - I

II. Explain environment Management system and environment standards regulations regarding food industry. (8)

III. Write short notes on:-

- a) Method to measure control and prevent hazards
- b) Safe work procedure (2x4)

UNIT - II

IV. Explain concept of safety. Also, give indicators and causes of major safety failure regarding food safety. (8)

V. Write short notes on:-

- a) Legal basis for risks assessment
- b) Hygiene and sanitation in food processing (2x4)

UNIT - III

VI. Write short notes on:-

- a) Methods of waste collection
- b) Waste management in production area and process (2x4)

(2)

- VII. Write a comprehensive notes on recycling or disposal for meeting industry requirements and environmental regulations. (8)

UNIT - IV

- VIII. Write a comprehensive note on method to establish systems for monitoring, measuring and reporting on health and safety. (8)

- IX. Write short notes on:-

- a) HACCP
- b) ISO

(2x4)

x-x-x