

2071

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. Attempt the following:-

- a) Write short note on origin of Process hazards.
- b) What are the common food contaminating microbes? Give examples.
- c) Define threshold value. Give its importance in food toxicology.
- d) What are the common causes of industrial fires? (4x2)

**UNIT - I**

- II. Discuss in detail law codes and standards followed in food industry. (8)
- III. Describe the various health hazard related to industrial substances. (8)

**UNIT - II**

- IV. Explain the various factors affecting the growth of microbes in food. (8)
- V. Discuss different methods of enumeration and isolation of food related microbes. (8)

**UNIT - III**

- VI. Explain different types of toxic materials and their properties. (8)
- VII. Discuss in detail industrial hygiene evaluation carried out in food industry. (8)

**UNIT - IV**

- VIII. What are the different type of fire extinguishers used in industries and what are their uses? (8)
- IX. How is the fire load determined in industries? Explain measures for prevention of fire. (8)

x-x-x