

2071

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. I which is compulsory and selecting one question from each Unit.

x-x-x

I. Attempt the following:-

- a) Define Integrated Pest Management and write down its merits.
- b) Write the importance of temperature control in storage of various food products.
- c) Why is personal hygiene important? Which part of the body needs to be kept covered to take care of hygiene?
- d) Define the term CIP/COP. (4x2)

UNIT - I

- II. What do you understand by Food Poisoning? Explain the different sources of food contamination and food poisoning. (8)
- III. Describe the different types of hygiene control in industries. (8)

UNIT - II

- IV. How employees and employer can take responsibility for personal hygiene. Discuss the uses of various types of Hand sanitizers. (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. Explain the various methods of storage of foods to avoid contamination from bacteria. Write a note on Chilled and frozen foods. (8)
- VII. Define Disinfection. Explain the various methods of cleaning and Disinfection of workplace. (8)

P.T.O.

(2)

UNIT - IV

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

x-x-x