

Exam. Code: 1324

Sub. Code: 9273

2071

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. Answer the following:-

- a) Enlist two methods to control hazards in food industry.
- b) What do you understand by environmental standards?
- c) Define food safety?
- d) What is function of FSSAI?
- e) What is role of material handling in food safety?
- f) Why recycling of waste is important in food industry?
- g) Define GMP
- h) Define QMS

(8x1)

UNIT - I

II. Explain with examples in detail various physical, chemical and biological hazards associated with food industries. (8)

III. Write short note on following:-

- a) Environment management system in food industry
- b) Methods to prevent hazards in food industry

(2x4)

UNIT - II

IV. Write short note on following:-

- a) Various indicators of risk associated with food industry.
- b) Causes of Major safety failure in food industry

(2x4)

V. Write short note on following:-

- a) Food safety testing methods
- b) Legal basis for risk assessment in food industry

(2x4)

P.T.O.

(2)

UNIT - III

- VI. Explain the following:-
- a) Different procedures for disposal of food industry waste
 - b) Methods of waste collection in food industry (2x4)
- VII. What do you understand by aerobic and anaerobic treatment of waste in food industry? Explain in detail (8)

UNIT - IV

- VIII. Write short notes on following:-
- a) OHSAS
 - b) ISO (2x4)
- IX. Write short notes on following:-
- a) HACCP
 - b) GHP (2x4)

x-x-x