

2055

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) Give the merits of IPM.
- b) Define refrigeration and freezing.
- c) Define personal hygiene. Which part of the body needs to be kept covered to take care of hygiene?
- d) How does an insect light trap destroy flies? (4x2)

UNIT - I

- II. Define Food Poisoning? Explain the different sources of food contamination and food poisoning. (8)
- III. Explain the different types of hygiene control in industries. (8)

UNIT - II

- IV. How employees and employer can take responsibility for personal hygiene. Write the uses of various types of Hand sanitizers. (8)
- V. Write in detail the control measures to prevent Rats, Mice and cockroaches. How the access to these pests can be prevented? (8)

UNIT - III

- VI. Explain the various methods for storage of foods to avoid bacterial contamination. Also give the importance of temperature control for storage of food products. (8)

P.T.O.

(2)

- VII. Define the term CIP/COP. Describe the various methods of wet and dry cleaning of workplace. (8)

UNIT - IV

- VIII. Discuss various methods for 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