

2055

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

x-x-x

I. Attempt the following:-

- a) What is a biological hazard in food industry?
- b) Why safe work procedures are important?
- c) What is risk indicators?
- d) What are legal basis for risk assessment?
- e) Why recycling is important in food industry waste management?
- f) What is anaerobic treatment?
- g) What is the role of FSSAI in food regulation?
- h) What is GHP?

(8x1)

UNIT - I

II. a) What is a hazard? Discuss in details physical hazards in food industry.

b) Discuss various safe work procedures in production in food industry?

(2x4)

III. a) What is environmental management system? What is the importance of environment standards?

b) Discuss various measures to control and prevent hazards in food industry.

(2x4)

UNIT - II

IV. a) What is risk analysis and management?

b) Discuss various food safety testing methods and their implementation.

(2x4)

V. a) What is importance of hygiene and sanitation in food processing unit?

b) Discuss various food safety regulations in India.

(2x4)

P.T.O.

(2)

UNIT - III

- VI. a) How waste is collected in food industry?
b) What is aerobic treatment of waste? (2x4)
- VII. a) How efficient waste management in food production area and processing can be done?
b) Enlist important protocols for disposal of waste in food industry. (2x4)

UNIT - IV

- VIII. a) What is HACCP and its significance?
b) Discuss methods implemented for monitoring, measuring and reporting on health/safety. (2x4)
- IX. Write notes on
a) OHSAS
b) ISO (2x4)

x-x-x