

2056
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. Attempt the following:-

- a) What is meant by hazards in food industry?
- b) Define safe work procedures in food industry.
- c) Enlist causes of safety failure in food industry.
- d) Explain role of material handling in food safety.
- e) Give various types of waste generated in food industry.
- f) Explain waste management in production area in food industry.
- g) What is ISO?
- h) Define QMS.

(8x1)

UNIT - I

II. What are chemical and biological hazards and their effects on food safety? (8)

III. Discuss environmental management systems and environmental standards applicable to food processing. (8)

UNIT - II

IV. Explain risk indicators, analysis and management in food safety. (8)

V. Write short note on following :

- a) Food safety testing methods.
- b) FSSAI guidelines and codes for food safety

(4,4)

UNIT - III

VI. a) Explain waste management in production processes in food industry.
b) Explain various methods of waste collection in food industry.

(4,4)

P.T.O.