

2056

B. Voc. (Food Processing and Preservation)
Second Semester
FPP-204: Industrial Safety, Hazards and Prevention

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) Explain the need of safety planning in industry.
- b) What is the difference between mold and fungus.
- c) Define Portable fire extinguisher and Dry Chemical extinguishing systems.
- d) Define Threshold value. What is LC50 and LD 50? (4x2)

UNIT - I

- II. Explain in detail the general law codes and Standards involved in food safety hazards. (8)
- III. Describe the various concerns related to health hazards of industrial waste. (8)

UNIT - II

- IV. Explain the various microbiological methods isolation of food related microbes. Also describe the methods of enumeration. (8)
- V. Write in detail the various factors affecting the growth of microbes in food. (8)

UNIT - III

- VI. Write a note on properties of toxic materials present in food. Explain the Dose -response relationship of toxic chemicals. (8)
- VII. Define Industrial Hygiene. Give the importance of Safety data sheets in food industry. (8)

UNIT - IV

- VIII. Write in detail the various environmental factors in propagation of fire. What are the various ways of preventing industrial fire? Give the importance of Foam Extinguisher System for prevention of fire. (8)
- IX. List the names of various firefighting systems. Name the three components needed to start a fire. Explain the role of water systems and carbon dioxide systems in prevention of fire. (8)

x-x-x