



Progressive Education Society's
Modern College of Arts, Science & Commerce Ganeshkhind, Pune – 16
End Semester Examination: April/May 2024
Faculty: Science and Technology

Program: B.Voc (FPT)
Program (Specific): Food Processing Technology
Class: F.Y. B.Voc (Food Processing Technology)
Name of the Course: Food Safety
Course Code: BVO12408
Instructions to the candidate:

SET - A
Semester: II
Course Type:
Max. Marks: 30

Time: 2 Hr

- 1) *All questions are compulsory.*
- 2) *Figures to the right indicate full marks.*
- 3) *Draw a well labelled diagram wherever necessary.*

Q1. Multiple choice question:

(01 X 05 = 5M)

1. In food industry _____ is considered as physical hazard.
a. Stone b. Air c. Water d. Microbes
2. Disease is _____ state of health.
a. Positive b. Neutral c. Negative d. Acidic
3. _____ is a pest found all over the world.
a. Fruitfly b. Housefly c. Both a & b d. None of the above
4. Agricultural waste can be used as _____ after appropriate treatment.
a. Reuse b. Pesticides c. Chemicals d. Fertilizer
5. _____ is used to detect metal in the food.
a. Colorimeter b. Metal detectors c. Spectrometer d. X- Ray

Q2 Answer the following questions (Any Five)

(02 X 05 = 10 M)

1. Define hazard and give examples.
2. Enlist various mode of transmission of disease.
3. Explain in short incinerator.
4. Elaborate on cross contamination of foods.
5. What do you mean by Allergen?
6. What do mean by food safety?
7. Elaborate on parasitic disease.

Q 3. Write Short Note on the following (Any Two)

(02 X 05 = 10 M)

1. Mode of transmission of diseases.
2. Blanching and Pasteurization.
3. Moist heat sterilization.
4. Freezing.

Q 4. Answer the following questions

(01 X 05 = 05 M)

1. A food infection is transmitted by comma shaped bacteria, which is present in water contaminated with fecal matter. Identify the bacteria. Write disease caused by that bacteria, symptoms, incubation period and preventive measure.

OR

2. Elaborate on importance of personal hygiene.