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FIRST YEAR B.Voc (Food Processing Technology)

24BVO12105: Food Safety

(Semester II)

Program: B.Voc (Food Processing Technology)
Program Specific: B.Voc (Food Processing Technology)
Course Type: Major
Paper:

Credits: 2
Time: 2 Hours
Max. Marks: 30
SET: A

Instructions to the candidate:

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

Q1) Attempt ANY SIX of the following:

[6 X 2 = 12]

- a) Define Food.
- b) What do you mean by Allergen?
- c) Give example of physical and chemical hazards.
- d) What do you mean by spoilage?
- e) Define food safety.
- f) What do you mean by enterotoxin?
- g) Define disease.
- h) Give classification of foodborne disease with example.

Q2) Attempt ANY THREE of the following:

[3 X 4 = 12]

- a) Comment on Freezing.
- b) Explain Pasteurization in detail.
- c) Enlist and explain sources of microorganism in food.
- d) Explain use of chemicals parameters used to control growth of microorganism.
- e) Discuss on the spoilage of milk and milk products.

Q3) Attempt ANY TWO of the following:

[2 X 3 = 06]

- a) Elaborate on mode of transmission of disease.
- b) Comment on food storage guidelines.
- c) Explain in short Personal hygiene.
- d) Write in short about Staphylococcus food intoxication.
