

B.Voc. DEGREE EXAMINATION, APRIL 2023
FOOD PROCESSING AND QUALITY CONTROL
SIXTH SEMESTER

COURSE : MAJOR CORE

PAPER : WASTE MANAGEMENT IN FOOD INDUSTRY

TIME : 5 HOURS

MAX. MARKS: 100

(Theory: 50 marks + Practical: 50 marks)

SECTION - A

Answer all the questions:

(20X1 = 20)

I Choose the correct answer:

1. The byproduct of marine processing is _____.
a) FPC's b) Collagen c) EFA d) all the above
2. Waste management in food processing unit is essential _____.
a) to increase popularity b) to be an alternate method for disposal.
c) to gain profits d) to prevent causing any damage to environment
3. ISO 140001 is series of _____ standards.
a) Food safety b) Quality control
c) Process control d) Environmental management system
4. Which one of the following is involved in pre – treatment of waste
a) Trickling filter b) activated sludge
c) Sedimentation d) all the above
5. Which among the following is not required for survival of marine life.
a) Dissolved oxygen b) Carbon dioxide
c) organic matter d) Nutrients.

II Fill in the blanks:

6. The organism involved in vermicomposting is _____.
7. To save the environment from toxic effect proper _____ is important.
8. The organism that indicates fecal pollution is _____.
9. Oil cakes is the byproduct obtained from _____.
10. The destabilization of colloidal waste by addition of chemicals is known as _____.

III State whether True or False:

11. Lactobacillus form a part of the microflora of waste waters released from dairy industries.
12. The construction of an ETP plant is mandatory for all food manufacturing units.
13. The EMS is based on a model of TQM system.

14. Vermicomposting is an ideal technique for managing all kinds of food wastes
15. Waste generated from marine and livestock processing units are rich in ammonia.

IV. EXPAND THE FOLLOWING

16. BOD
17. EPA
18. ISO
19. ETP
20. TQM

SECTION - B

Answer any SIX questions:

(6 x 3 = 18)

21. How can wastes generated from fruit and vegetable processing be utilized effectively.
22. Difference between BOD and COD?
23. Explain the necessity for waste utilization produce from food processing industries.
24. What do we do with trickling filters?
25. List out any 3 importance of waste management.
26. What is vermicomposting?
27. How do you test the presence of Phosphorus in the effluent?
28. What is EPA?
29. What are the byproducts obtained from dairy industries?
30. List the types of waste generated from a food industry.

SECTION - C

Answer any TWO questions:

(2 x 6 = 12)

31. Explain characterization and utilization of by product generated from cereals, pulses and oil seeds.
32. What is ISO 14000? How is it implemented in a food industry?
33. What are the typical biological processes for wastewater treatment?
34. How are wastes from poultry and marine processing industries utilized?
