

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

December, 2013

BHY-037 : HYGIENE AND SANITATION

Time : 3 hours

Maximum Marks : 100

Note : Attempt any five questions.

1. Differentiate Hygiene with Sanitation. Explain each of one's significance in Hotel Industry. 20
2. What is food contamination ? How are they contaminated ? Give reasons for contamination of meat, poultry, fruits, vegetables, cereals and dairy products. 20
3. Why is it necessary to destroy micro-organisms in food ? 20
4. Write notes on : 5x4=20
 - (a) Recycling
 - (b) Need of Food Safety Act
 - (c) Personal hygiene
 - (d) Biological hazards
5. Define Micro-Organisms. What are their types ? Explain each of them along with their contribution in food industry. 20

6. "Sewage can be a major threat to hotels if properly not treated". Justify your answer with suitable examples. 20
7. Write short notes on **any two** : 10+10=20
(a) Significance of FIFO in food industry
(b) Types of Hygienic Food Storage
(c) Non hazardous energy separation
8. Define Hazards. Explain its types with examples. 20
9. "Food protection is mandatory in Hotels". In the light of above statement, discuss about the food protection system implemented in a five star hotel. 20
10. What is food poisoning ? Explain in detail the causes of food poisoning. Also mention the precautions through which food poisoning can be controlled. 20
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