

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

December, 2015

BHY-037 : HYGIENE AND SANITATION

Time : 3 hours

Maximum Marks : 100

Note : *Attempt **any five** questions.*

1. Define Hygiene and Sanitation. Explain their importance in food Industry. 20
2. What is Personal Hygiene ? List the do's and don'ts of Personal Hygiene for a food Handler. 5+15
3. What is HACCP ? Discuss Best Practices of HACCP followed in 5 star hotels. 5+15
4. What are micro-organisms ? Discuss their harmful and useful contributions to food Industry. 5+15
5. What is the difference between food poisoning and food Infection ? Discuss prevention of Botulism. 10+10
6. Explain waste management in relation to a hotel. 20

7. What is food safety Act ? Explain its importance and application. 20
8. Write notes on **any two** : 10+10
- (a) Rain water harvesting
 - (b) Process of Garbage Disposal
 - (c) Non hazardous energy separation
9. Write a note on food hygiene. 20
10. List common food borne diseases and explain 5+15
causative factors, sources, symptoms and control
measures.
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