

BACHELOR IN HOTEL MANAGEMENT (BIHM)**Term-End Examination****December, 2016****BHY-037 : HYGIENE AND SANITATION***Time : 3 hours**Maximum Marks : 100*

Note : (i) Attempt *any five* questions.
(ii) All questions carry *equal* marks.

1. Define Personal Hygiene. Discuss its significance in food industry. 20
2. Write short notes on : 4x5=20
 - (a) Reasons of food contamination in dairy products.
 - (b) Food storage recommendations.
 - (c) Microbiology for Vinegar.
 - (d) Recycling of Resources.
3. Why is it important to concentrate on Hygienic storage of food ? Also, discuss the types of storage of food. 20
4. What does HACCP stand for ? Discuss its role in food production along with its Best Practices. 20
5. Write notes on **any two** : 2x10=20
 - (a) Do's and Dont's in the Kitchen hygiene
 - (b) Types of food contamination
 - (c) Sewage treatment and its process

6. What do you mean by micro-organism ? Discuss the methods of controlling the growth of micro-organism in food. 20
7. Define Hazards. Explain Physical, Chemical and Biological hazards with examples. 20
8. What do you mean by food borne diseases ? Discuss the symptoms of such diseases and also mention control measures to control such disease. 20
9. What do you mean by Food Hygiene regulations ? Discuss the role of control and inspection in food hygiene regulations. 20
10. Write notes on : 4x5=20
- (a) Food Safety Act.
 - (b) Salient feature of waste management
 - (c) Process of Garbage Disposal
 - (d) Incinerators and their use
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