

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

December, 2017

BHY-037 : HYGIENE AND SANITATION

Time : 3 hours

Maximum Marks : 100

Note : (i) Attempt any five questions.

(ii) All questions carry equal marks.

1. Write a note about significance of hygiene and sanitation in the food industry. 20
2. What are different sources of food contamination ? Explain with examples. 20
3. Write short notes on : 10+10=20
 - (a) Types of microorganisms
 - (b) Recommended storage of food
4. Discuss different types of hazard to health. Explain giving suitable examples. 20
5. Differentiate between food poisoning and food infection. Discuss the control measures for any two food borne diseases. 20

6. Discuss the role of micro-organisms in the production of secondary food products. 20
7. Give a brief account of the following : 10+10=20
(a) FSSAI
(b) HACCP
8. Discuss various types of waste generated in the hotels with examples. Also why is it important to manage waste. 20
9. Describe the process of garbage disposal in a five star hotel. 20
10. Write short notes on : 10+10=20
(a) Rain water harvesting
(b) Use of STP
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