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**BACHELOR IN HOTEL MANAGEMENT (BIHM)**

**Term-End Examination**

**June, 2014**

**BHY-037 : HYGIENE AND SANITATION**

*Time : 3 hours*

*Maximum Marks : 100*

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*Note : Attempt any five questions.*

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1. What do you understand by term Personal Hygiene ? Why is it important in catering industry ? Explain. 20
  
2. Write notes on (Any two) : 10+10
  - (a) Thermometer and its usage in kitchen
  - (b) Selection of storage area
  - (c) Types of illness that can cause problems in kitchen
  
3. "Customers always give priority to the sanitation rather than taste". In the light of the above statement comment, comment on the need of good practices of food sanitation in a five star hotel. 20
  
4. Short notes on : 5x4=20
  - (a) Need of Waste Management
  - (b) Reasons of Food Contamination in Meat
  - (c) Selecting and receiving food
  - (d) Ice Point Method

5. "Food preservation has major role in control of micro-organisms". Justify with suitable examples. 20
  6. When is a food get converted into poison ? Name some of the common food borne diseases. Also explain preventive measures to check such diseases. 20
  7. How does micro-organisms contribute into the production of fermented foods and dairy products ? 20
  8. "Storage of food should be a top priority in hotels". Comment and also through light on the recommended steps of food storage. 20
  9. Define Incarcerators. Explain its uses in Hotel Sanitation. 20
  10. Do you think that food safety act will enhance the quality of restaurants and hotels ? Justify your answer with suitable examples. 20
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