

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2016

BHY-037 : HYGIENE AND SANITATION

Time : 3 hours

Maximum Marks : 100

Note : *Attempt any five questions.*

1. Define Personal Hygiene. List important points for maintaining Personal Hygiene. 5+15

2. What do you understand by the term 'Food Contamination' ? List different types of contaminants and precaution points for their stoppage. 5+15

3. Explain briefly : 2x10
 - (a) Food
 - (b) PHF
 - (c) Danger zone
 - (d) Thermometer
 - (e) FIFO
 - (f) HACCP
 - (g) Recycle
 - (h) Microbes
 - (i) Waste
 - (j) Sewage

4. Differentiate between Food Poisoning and Food Infection. What are common intestinal parasites and suggest precautions to stop intestinal infections ? **10+10**
5. Explain importance of Waste Management in Hotels. **20**
6. Suggest steps to maintain hygiene in food premises. **20**
7. Write a detailed note on HACCP. **20**
8. How would you ensure hygienic storage of food ? **20**
9. Explain (any two) : **10+10**
- (a) Incinerator
 - (b) STP
 - (c) Sewage Treatment
10. Explain the positive role of microbes in fermented foods, giving examples. **20**
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