

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2018

BHY-037 : HYGIENE AND SANITATION

Time : 3 hours

Maximum Marks : 100

Note : (i) Attempt any five questions.

(ii) All questions carry equal marks.

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1. Define the following : **5x4=20**
 - (a) Hygiene
 - (b) Health Hazards
 - (c) Recycling
 - (d) FIFO

 2. Discuss Do's and Dont's for the Kitchen staff **20**
regarding personal hygiene.

 3. Write a note about precautionary measures taken **20**
while selecting and receiving food.

 4. Explain the uses of following in food
Preservation : **5x4=20**
 - (a) High Temperature
 - (b) Low Temperature
 - (c) Vacuum
 - (d) Chemicals

5. What are Food Borne diseases ? Explain Symptoms and control measures for common food borne diseases. 20
 6. Discuss the role of FSSAI and HACCP in food hygiene regulation. 20
 7. Discuss process of sewage treatment. Also write the use of STP. 20
 8. Explain harmful and useful microorganisms in the food industry, giving examples. 20
 9. Write short notes on : 10+10=20
 - (a) Recycling
 - (b) Food Poisoning
 10. Write an essay of waste management. 20
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