

**BACHELOR IN HOTEL MANAGEMENT (BIHM)**

**Term-End Examination**

**June, 2015**

**BHY-037 : HYGIENE AND SANITATION**

*Time : 3 hours*

*Maximum Marks : 100*

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**Note :** *Attempt any five questions. All question carry equal marks.*

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1. What do you mean by Personal Hygiene ? Explain 20  
various do's and dont's for a kitchen staff  
regarding personal hygiene.
  
2. Write short notes on : 4x5=20
  - (a) Incarcerators and their uses.
  - (b) Critical control points in HACCP.
  - (c) Morphology of Micro-organism.
  - (d) FIFO
  
3. Discuss the techniques used in destroying 20  
micro-organism in a food.
  
4. Write descriptive notes on : (any two) 10+10=20
  - (a) Ice Point Method for food safety.
  - (b) Types of Hazards.
  - (c) Use of STP in Hotel Sanitation.

5. Explain the processes of Garbage disposal adopted by Hotels. 20
  6. "It is mandatory to inspect drinking water, plant water and sewage water in a hotel regularly". Justify your answer with suitable examples. 20
  7. Bring out the contribution of micro-organism in the production of food. 20
  8. What are the common food borne diseases ? Explain the causative organism and control measures with suitable examples. 20
  9. Discuss the features of Hygienic storage of food. 20
  10. "Micro-organisms are both friend and enemy". Explain. 20
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