

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

December, 2011

BHY-037 : HYGIENE AND SANITATION

Time : 3 hours

Maximum Marks : 100

Note : *Answer any five questions.*

1. Define Hygiene and Sanitation. What is the importance of hygiene and sanitation in food industry. 20

2. (a) Why is maintenance of personal Hygiene important for food handlers ? 10+10
(b) Discuss the role of protective clothing in food production areas.

3. Explain briefly (any five) 5x4=20
 - (a) PHF
 - (b) FIFO
 - (c) Danger Zone
 - (d) HACCP
 - (e) Ice point method
 - (f) Rain water Harvesting

4. Discuss critical points for hygiene maintenance of Hotel kitchen and service areas. 20
 5. What is Food Poisoning ? List precautions to be taken to avoid Food Poisoning. 20
 6. Explain in detail about dry, frozen and cold storage of food articles, giving correct techniques and storage temperatures. 20
 7. Explain the role of microbes in the production of fermented foods and alcoholic beverages. 20
 8. Write notes on *any two* : 10+10
 - (a) Recycling
 - (b) Food Safety Act
 - (c) Inspection of drinking water
 9. Explain procedure for handling and disposal of waste in a Hotel. 20
 10. What is the difference between food poisoning and food infection. List precautions to be taken for their control. 10+10
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