

BACHELOR IN HOTEL MANAGEMENT (BIHM)

00917

Term-End Examination

December, 2012

BHY-037 : HYGIENE AND SANITATION

Time : 3 hours

Maximum Marks : 100

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

1. Define the concept Hygiene. Discuss the significance of hygiene and Sanitation in catering industry.
2. What do you understand by Personal hygiene ? Illustrate the personal hygiene required in the hotel industry specially production staff.
3. What is food poisoning ? How it is caused ?
4. Write a note on *any two* :
 - (a) Food handling
 - (b) Moulds
 - (c) PHF
5. What is Food microbiology ? Give and explain two methods of bacteria control.

6. Write a note on :
 - (a) Importance of hand washing.
 - (b) Sterilization of service equipments.

 7. What is the concept of hygiene food handling ?
Illustrate the recent trends and methods for hygienic handling of food.

 8. Write a descriptive note on :
 - (a) What is a high risk food ?
 - (b) Explain the role of hygiene regulation.

 9. Critically examine the cleaning process of guest room in a five star hotel.

 10. Write a note on :
 - (a) Pest control
 - (b) Cleaning schedule
 - (c) HACCP
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