

**BACHELOR IN HOTEL MANAGEMENT (BIHM)**

**Term-End Examination**

**December, 2014**

00241

**BHY-037 : HYGIENE AND SANITATION**

*Time : 3 hours*

*Maximum Marks : 100*

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

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1. Define Hygiene. How is it different from Sanitation ? Explain with examples the need of Hygiene and Sanitation in the food industry. 20
2. What do you mean by Food Contamination ? What are its types ? How do poultry products and dairy products get contaminated ? 20
3. Write short notes on the following : 4 × 5 = 20
  - (a) Food Contamination in raw vegetables and fruits
  - (b) Danger-Zone in Food Safety
  - (c) Control of Micro-organisms
  - (d) Use of STP in Hotel Sanitation
4. Define Health Hazards. Explain its types. 20

5. Why is it important to harvest rain water ?  
Explain the process of harvesting rain water in a hotel. 20
6. Write descriptive notes on any *two* of the following :  $2 \times 10 = 20$
- (a) Garbage Disposal in a Hotel
  - (b) Need of Food Safety Acts
  - (c) Role of Micro-organisms in the Food Industry
7. How does HACCP contribute towards Food Hygiene regulations ? Explain its working with examples. 20
8. What is a Parasite ? What are intestinal parasites ? Explain some common intestinal parasites and their role in food infection and food poisoning. 20
9. What is the significance of Hygienic Storage of food in the catering industry ? Explain some of the types of storage done in a hotel kitchen. 20
10. What is Micro-organism ? What is its role in Hygiene and Sanitation ? Explain the procedure to destroy micro-organisms in the food. 20
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