

**BACHELOR IN HOTEL MANAGEMENT (BIHM)**

00649

**Term-End Examination**

**June, 2012**

**BHY-037 : HYGIENE AND SANITATION**

*Time : 3 hours*

*Maximum Marks : 100*

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*Note : Attempt any five questions.*

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1. What do you understand by the term food contamination ? Name different types of contamination and discuss handling of food to prevent contamination. 20
  
2. Define (*any ten*) 20
  - (a) Microbes
  - (b) Food
  - (c) PHF
  - (d) Hygiene
  - (e) Sanitation
  - (f) FIFO
  - (g) Refuse
  - (h) Sewage
  - (i) Food Poisoning
  - (j) Canned Food
  - (k) STP
  - (l) On set time

3. What is HACCP ? Discuss best practices of HACCP. 20
  4. Write in detail about Selection and Care of kitchen equipment for food hygiene regulations. 20
  5. What is Waste management ? Why is it important in a hotel ? 20
  6. Discuss the various Methods of garbage disposal for a hotel. Which one do you suggest as the best method and why ? 10+10
  7. Write notes on (*any two*) : 10+10
    - (a) Rain water harvesting
    - (b) Sewage treatment
    - (c) Food Safety Act.
  8. Name common Food poisonings and Food infections. Discuss in detail causes and precautions to be taken for one in each category. 20
  9. Discuss in brief : 10+10
    - (a) Personal hygiene
    - (b) Food preservation.
  10. Discuss the role of micro-organisms in production of fermented foods-bakery products, alcoholic beverages and vinegar. 20
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