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Total No. of Questions : 09

BHMCT (Sem.-4)
HYGIENE & SANITATION
Subject Code : BH-216
M.Code : 14551

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTION TO CANDIDATES :

1. **SECTION-A** is **COMPULSORY** consisting of **TEN** questions carrying **ONE** mark each.
2. **SECTION-B** contains **FIVE** questions carrying **2½** (Two and Half) marks each and students has to attempt any **FOUR** questions.
3. **SECTION-C** contains **THREE** questions carrying **FIVE** marks each and students have to attempt any **TWO** questions.

SECTION-A

1. Write short notes on :

- a) Hygiene
- b) Food poisoning
- c) Moulds
- d) Contamination
- e) Disinfection
- f) Detergents
- g) Pest
- h) Solid waste
- i) Danger zone
- j) Bacteria

SECTION-B

2. What do you understand by food borne diseases?
3. Explain the uses of Abrasives for cleaning.
4. Why hygienic food handling is important in catering industry?
5. What are the advantages and disadvantages of Bacteria?
6. High risks foods need to be taken care of. Discuss.

SECTION-C

7. Explain the importance of hygiene in Catering Industry.
8. What are the different methods of preventing Food contamination?
9. Discuss different ways of Waste disposal.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.