



Roll No.

Total No. of Pages : 02

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  $2\frac{1}{2}$  (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. Food poisoning
- b. Hygiene
- c. Abrasives
- d. Food regulations
- e. Personal Hygiene
- f. High risk foods
- g. Water detergents
- h. Disinfection
- i. Borne diseases
- j. Cross contamination



### SECTION-B

2. Write short note on vector borne diseases.
3. What are high risk foods and how to avoid cross contamination?
4. What are the hygiene practices to be followed in a food establishment?
5. Write short note on abrasives and disinfectants.
6. How proper storage of food helps in preventing hygiene in kitchens?

### SECTION-C

7. How important as per you is hygiene in the catering industry? Elucidate your reasoning with suitable examples from the food industry scenario.
8. Cross contamination amongst various foods causes danger to health. Explain in detail various reasons and steps to ensure to prevent cross contamination.
9. Food poisoning may occur if proper hygiene principles are not followed. Discuss in detail various parameters employed to prevent food poisoning.

**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.**