

Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-4)
HYGIENE & SANITATION
Subject Code : BH-216
Paper ID : [C0334]

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 :

- Food Poisoning
- Hygiene
- Moulds
- Bacterial Infection
- Contamination
- Positive good health
- Waste Disposal
- Disinfectants
- Cleaning Agents
- High Risk foods

SECTION-B

2. What is Food contamination? What are its causes?
3. What is the place of hygiene in catering industry?
4. What is the importance of personal hygiene in catering industry?
5. What are the steps to control food contamination?
6. Write a short note on Pest Control.

SECTION-C

7. Waste disposal plays an important role in maintaining the hygiene of a hotel. Explain.
8. Food storage is an important task when it comes to maintaining the food safety. Explain how?
9. How does the design of the premises affect the cleaning of the hotel?