

Roll No.

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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-4)
HYGIENE & SANITATION

Subject Code : BH-216

M.Code : 14551

Date of Examination : 12-01-23

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTIONS 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) Sanitation
 - b) Care of moulds
 - c) Food poisoning in food
 - d) High risk foods
 - e) Danger zone in terms of temperature
 - f) Cleaning schedules
 - g) Abrasives
 - h) Care of yeast
 - i) Food storage and sanitation
 - j) Hygiene.

SECTION-B

2. What is the importance of personal hygiene?
3. What do you understand by food handling?
4. Discuss the care and hygiene required for bacteria and its transfer.
5. Write a note on food poisoning in food and water.
6. Throw light on disinfection as a method of cleaning.

SECTION-C

7. Write a detailed note on prevention of contamination for maintaining food sanitation.
8. Discuss the various methods of waste disposal in hotel industry to maintain hygiene.
9. Discuss the place of hygiene in the catering industry.

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.