Roll No.				Total No. of Pages: 0
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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:

- SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
- 2. SECTION-B contains FIVE questions carrying $2^{1}/_{2}$ (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. Moulds
- d. Bacterial Infection
- e. Contamination
- f. Positive good health
- g. Waste Disposal
- h. Disinfectants
- i. Cleaning Agents
- j. High Risk foods

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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?

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