

Roll No.

Total No. of Pages : 02

Total No. of Questions : 18

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

Write short notes on :

1. Hygiene
2. Contamination
3. Food poisoning
4. Food sanitation
5. High risk foods
6. Abrasives
7. Pest control
8. Waste disposal
9. Bacterial infection
10. Cleaning agents

SECTION-B

11. What is the place of hygiene in catering industry?
12. What are Borne diseases?
13. What is hygienic food handling?
14. Write a short note on Waste Disposal.
15. What are the various disinfectants used?

SECTION-C

16. Explain various cleaning agents used in detail emphasising on the concept of Pest Control.
17. How does the design of premises and equipment affect the cleaning methods in a hotel?
18. Write a detailed note on Food Hygiene regulations.

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.