



MBQ-0101041006

Seat No. _____

**Bachelors of Hotel & Tourism Management
(Sem. I) Examination**

November / December – 2016

1.6 : Hygiene & Sanitation (New Course)

Time : 3 Hours]

[Total Marks : 70

Instructions:

- Attempt any three questions from Q. 3 to Q. 8.
- All other questions are compulsory.

1) Fill in the following blanks: (14 * 1 = 14 Marks)

- A fatty material seated into hair follicles is called _____
- One should wash his / her own hands for at least _____ seconds.
- _____ is a term for a disease-causing micro-organism.
- The PH range for swimming pool should be _____ according to Langelier Saturation Index.
- _____ is known as the blue planet because of the presence of _____.
- Presence of Oxygen in atmosphere is _____.
- The adequate PH range for potable water is _____
- Benzoic acid is a _____ preservative.
- _____ Foods spoils quickly.
- Aerobic bacteria requires _____
- The most common symptom of food-borne illness is _____
- Atmo is a latin word that means _____
- The formula for converting degree Celsius to Fahrenheit is _____
- Pasteurisation is a process invented by scientist _____

2) Define and explain any 7 terms in around 100 words each: (7 * 2 = 14 Marks)

- | | |
|-------------------|----------------------|
| a) Rancidity | f) Smog |
| b) Leachate | g) Incubation period |
| c) Organic waste | h) Acid rain |
| d) Pollution | i) Sump |
| e) Greenhouse gas | j) Rubbish |

- "Personal Hygiene in food rooms is of utmost importance." Write down the do's and don'ts that must be followed by Food handlers (enlist and discuss both restaurant and kitchen aspects). (14 Marks)
- State and explain the beneficial and harmful effects of micro-organisms with examples. How would you handle raw and cooked meat? (14 Marks)
- Discuss the types of hardness of water. State the disadvantages of using hard water in hotels. Write a brief on ice making machine. (14 Marks)
- What is contamination? Enumerate the various types of contamination. Discuss cause of contamination all types of contamination, and what food safety measures can prevent it? (14 Marks)
- Discuss principles of HACCP. (14 Marks)
- Discuss factors favourable for the growth and multiplication of micro-organisms. (14 Marks)

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[100]