



HDT-010-1041006 Seat No. _____

First Year B. H. T. M. (Sem. I) Examination

November / December – 2017

1.6 : Hygiene & Sanitation

(New Course)

Faculty Code : 010

Subject Code : 1041006

Time : 3 Hours]

[Total Marks : 70

Instructions : (1) Q. 1 and Q. 2 are compulsory. Attempt any three from Q. 3 to Q. 7

(2) All questions carry 14 Marks each.

1 Fill in the blanks. **14×1=14**

- (a) A good sanitizer should be non _____.
- (b) _____ Chinaware plates should be discarded.
- (c) Deodorants normally do not _____ germs.
- (d) _____ is mobile cleaning equipment.
- (e) Danger zone for food storing is _____ to _____ °C.
- (f) _____ is a common food preservative.
- (g) _____ is a food born disease
- (h) HACCP stands for _____.
- (i) Cleaning cannot _____ germs.
- (j) Chlorine water is used for _____.
- (k) _____ is a cause of food spoilage.
- (l) Hardness of water normally happens due to presence of _____ in water.
- (m) Potable water is _____ % safe.

2 Write short notes on in around 100 words each : **7×2=14**

- (a) Fire Extinguisher
- (b) Food born illness
- (c) Disinfectant
- (d) Tarnish on brass
- (e) Waste from kitchen
- (f) Bath soap
- (g) Filtration

- 3 Mention different parts of chef uniform and explain their functions. What is personal hygiene?
- 4 Give a Step by step flow chart of waste disposal in a large hotel.
- 5 What are the different methods of water purification? Explain in details.
- 6 Discuss the Seven Principles of HACCC system.
- 7 What is sanitation? What are the sanitizers? On which aspects effect of sanitizer depends? What are the properties of good sanitizer?
