

## BB-010-1201006

Seat No.

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

March - 2021

1.6 : Hygiene & Sanitation

(New Course)

Faculty Code: 010

	Subject Code	: 1201006			
Time: 3 Hou	urs]	[Total Marks: 70			
Instructions	(2) The maximum each question. (3) Questions 1, 2	carry equal marks marks are assigned 2 and 3 are compute 2 from Questions	ed in front of ulsory.		
1 Do as di	rected:		7+7=14		
(a) Fill	in the blanks:		7×1=7		
(i)	is a set	of personal practi	ces that		
	contribute to good health.				
(ii)	The most common symptoms of food poisoning is				
(iii)	is the temperature range in which pathogens grow well in the food ?				
(iv)	be seen under a mic		can only		
(v)	Sugar is	preservative .			
(vi)	At Food two years.	can be preserved f	or up to		
(vii)	is a temicroorganism.	rm for a disease	e-causing		
(b) Writ	te down the full from	of the following	7×1=7		
abbı	reviations :				
(i)	•	) MSDS			
` ′	`	y) ISO			
` ′	`	i) pH			
(vii)	PPE				

2	Wri	Write down the meaning of any seven of the 7×2=14						
	following terms in around 100 words each:							
	(a)	Danger Zone	(b)	Hygiene				
	(c)	Pasteurisation	(d)	Micro-organism				
	(e)	Chemical Hazards	(f)	Food handlers				
	(g)	Food Poisoning	(h)	Food Contamination				
	(i)	Waste						
3	Wri	te short notes on any 2	of t	he following in	2×7=14			
	arou	around 200 words each:						
	(a) Safe and Danger zone							
	(b)	Purpose of PPE						
	(c)	Hygiene practices in E	со Н	otel				
	(d)	Sanitizing principle						
4		Define the terms 'cleaning' and 'sanitizing'. Differentiate etween cleaning and sanitizing.						
5	Define HACCP and explain its principles.							
6	Define the term 'micro-organism'. Explain the beneficial and harmful effects of microorganism with examples.							
7	What is personal hygiene and explain its importance in food service area.							
8	Wri	te a detailed note on Co	ovid-1	19.				