

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2016-2017

COURSE : 1st Semester of Craftmanship Certificate Course in
Food Production & Patisserie
SUBJECT : Hygiene
TIME ALLOWED : 02 Hours MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

Q.1. Why hygiene is important? Explain briefly how the principles of hygiene are applied in everyday life.

(5+5=10)

Q.2. Discuss different aspects of personal hygiene.

(10)

Q.3. Explain food poisoning. List the causative organisms for food poisoning and food infections.

(2+3=5)

OR

List the precautions to be taken by food handler to prevent food poisoning.

(5)

Q.4. Write short notes on **any two**:

- (a) PFA (b) Chlorine sanitiser
(c) FPO (d) MPO

(2x 2 ½ =5)

Q.5. What are the factors to be considered in kitchen hygiene?

OR

Discuss the types of dry storage and cold storage.

(5)

Q.6. (a) Why is pest control essential in food sector area?
(b) State **two** types of environmental conditions which need to be exercised in controlling pests.

(3+2=5)

OR

Explain the factors responsible for growth and multiplication of bacteria.

(5)

Q.7. Write (**atleast five**) cleaning materials and their usefulness in maintaining hygiene in a kitchen.

OR

High moisture foods are more prone to bacterial spoilage. Do you agree with the statement? Explain.

(5)

Q.8. Match the following:

- | | |
|-------------------------|--------------------------|
| (a) Sodium hypochlorite | (i) Communicable disease |
| (b) Hair net | (ii) 5°C |
| (c) Infection | (iii) Sanitiser |
| (d) Cold food | (iv) 100°C |
| (e) Sterilization | (v) Personal hygiene |

(5x1=5)
