

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2014-2015

COURSE : Diploma in Bakery & Confectionery
SUBJECT : Hygiene & Sanitation
TIME ALLOWED : 02 Hours MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

Q.1. Explain measures to avoid food poisoning in kitchen premises.

OR

Explain **five** ways in which garbage can be disposed of. Write their advantages and dis-advantages.

(10)

Q.2. Explain the personal hygiene practices to be followed by food handlers.

OR

Explain pest control. Enlist the methods for control of flies and cockroach.

(10)

Q.3. Explain briefly the procedure of manual dish washing.

(5)

OR

Write short notes on:

- (a) Role of hygiene in bakery
- (b) Danger zone

(2 ½ + 2 ½ =5)

Q.4. Explain in two or three lines:

- (a) Grooming
- (b) Incineration
- (c) First aid
- (d) Mechanical dishwashing
- (e) Food storage

(5)

Q.5. Write a short note on prevention of burns in kitchen premises.

(5)

Q.6. Enlist the points to be kept in mind while storing food.

(5)

Q.7. Explain Prevention of Food Adulteration Act, 1954.

(5)

Q.8. State True or False:

- (a) Food Safety and standards act came into implementation in the year 2006.
- (b) Recycling is a method of food storage.
- (c) Hands are sterile after they are washed with water.
- (d) Non-perishable foods include meat, fish and poultry.
- (e) Food poisoning may be caused due to consumption of contaminated food.

(5x1=5)
