

ROLL No.....

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

COURSE : 1st Semester of Craftsmanship 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. (a) What is Food Hygiene? Explain.
(b) What is personal hygiene? What is the relevance of personal hygiene in Food Production?
(5+5=10)

Q.2. (a) What is cross contamination? How it is controlled?
(b) Give the general guidelines for food storage.
(5+5=10)

Q.3. Explain food borne diseases. Give the types of food borne diseases.
OR
Why the reporting of cold and septic wounds is necessary? Explain.
(5)

Q.4. What is pest control? What are the techniques of pest control?
OR
What are the different types of wastes disposal method?
(5)

Q.5. What is dishwashing? Give the methods of dishwashing.
OR
What are the precautions to be taken by the food handlers? Explain in brief with example.
(5)

Q.6. Mention in brief about various acts in India which makes laws in relation to food hygiene.
OR
Mention in brief how good grooming helps in maintaining personal hygiene?
(5)

Q.7. What is the role of hot water, soap and disinfectant in cleaning after the meal? (5)

Q.8. State True or False:

- (a) Hands should be washed in potassium permanganate solution before entering the kitchen.
 - (b) Three to five liters of water should be consumed every day by ta person to maintain health properly.
 - (c) Thorough cleaning of butchery equipment is not always needed after use.
 - (d) 'Hair net' and 'Nose musk' must be used by staff members every time inside a kitchen.
 - (e) The waste bin should be lined always with transparent polythene sheets inside the kitchen before use for a safe and correct disposal of garbage.
- (5x1=5)
