

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

COURSE : Diploma in Food & Beverage Service
SUBJECT : Hygiene & Sanitation
TIME ALLOWED : 02 Hours MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

Q.1. Define qualities of a good store. Explain the storage of dry, perishables and non-perishables food items.

OR

Explain different types of food poisoning.

(10)

Q.2. Explain different methods of garbage disposal.

OR

Explain importance of health for a hotel worker.

(10)

Q.3. Explain the merits of machine.

(5)

Q.4. Define first-aid, its scope and aim.

(5)

Q.5. List five control methods of preventing rat and cockroaches in kitchens.

(5)

Q.6. Explain the types of clothing and uniform for kitchen personnel.

OR

Explain the role of hygiene in food service and dish-washing area.

(5)

Q.7. Explain **ten** main reason of food poisoning.

(5)

Q.8. State True or False:

- (a) Food poisoning is caused by bacteria only.
- (b) Dumping is a method of pest control.
- (c) Burns are caused by strong acids and alkalis.
- (d) All type of wastes should be collected together and then disposed of.
- (e) Regular exercise, rest and recreations are pre-requisite for good health.

(5x1=5)
