

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR - 2017-2018

COURSE : 1 ½ Year Diploma in
Food Production / Food & Beverage Service/
Housekeeping/Bakery & Confectionery
SUBJECT : Hygiene & Sanitation
TIME ALLOWED : 02 HRS. MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

Q.1. (a) What is HACCP? Explain.
(b) Explain the principles of HACCP. (2+8=10)

Q.2. Define personal hygiene. Explain the hand washing procedure. Write a note on types of cuts, wounds and lacerations. (3+3+4=10)

Q.3. What are the basic rules to be observed during food service? Write a note on sanitary procedure followed during food handling. (10)

Q.4. What is garbage disposal? Give different methods of garbage disposal. Write a note on Swatch Abhiyan. (1+2+2=5)

Q.5. Write a note on common food borne micro-organisms. What are the factors affecting growth of microbes.

OR

Write a note on role of FSSAI. What is FSSAI compliance? Explain. (2 ½ + 2 ½ =5)

Q.6. Match the following:
(a) Bathing daily (i) Food borne micro-organisms
(b) Food spoilage (ii) Should be there in kitchen
(c) Viruses, bacteria, fungi (iii) Degradable and bio-degradable
(d) First aid kit (iv) Personal hygiene
(e) Garbage disposal (v) Cross contamination (5x1=5)

Q.7. State True or False:

- (a) Lack of promptness in storing delivered items can lead to food spoilage
- (b) Fermentation is a chemical process that break downs organic compounds
- (c) FSSAI is an American Authority for food safety
- (d) Hair can be a breeding ground for bacteria found on the skin
- (e) HACCP is a food safety program

(5x1=5)
