NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2015-2016

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

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(Marks allotted to each question are given in brackets)

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Q.1.   As F&B Manager, what points will you consider for maintaining personal hygiene of the staff?

(10)

Q.2.   Explain any **four** garbage disposal methods with advantages and disadvantages of each.

(10)

Q.3.   (a)   Explain the conditions favourable for growth of micro-organisms.
         (b)   What precautions should an employee take to keep pests away from catering establishment?

(3+2=5)

OR

Give useful and harmful role of bacteria and yeast.

(5)

Q.4.   (a)   What is first aid? List the responsibility of first aider.
         (b)   Explain treatment of wounds.

OR

(a)   Explain rules of first aid.
(b)   Explain Treatment of sprain

(2 ½ + 2 ½ =5)

Q.5.   List the points to be considered while selecting location for starting a catering establishment.

(5)

OR

Explain dishwashing process with the help of labeled diagram. Give advantages and dis-advantages of one sink system of dishwashing.

(3+2=5)

Q.6.   What is food poisoning? Explain any one type of food poisoning.
OR
List the measures that can be adopted to avoid food poisoning cases in a catering establishment.

(5)

Q.7.   Explain the following:
(a)   Health
(b)   Fumigation
(c)   Scalds
(d)   Disinfectant
(e)   Danger zone

(5x1=5)

Q.8.   State True or False:
(a)   Dustbins should be lined with plastic sheet/polythene bag for easy disposal of garbage.
(b)   Use of soap dispenser is more hygienic than soap bar.
(c)   Hot water acts as a disinfectant.
(d)   Cooked and raw food can be kept together.
(e)   Adequate ventilation is important in kitchen.

(5x1=5)

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