SECTOR – A - HYGIENE

Q.1. Describe the following:
(a) Importance of health
(b) Bacterial food poisoning

(2x5=10)

Q.2. Define personal hygiene and explain care of hands and feet and importance of shoes.

OR

Define first-aid, its scope and golden rules.

(10)

Q.3. Write short notes:
(a) Good ventilation in laundry
(b) Temperature influencing bacterial growth

(5+5=10)

Q.4. Define types of garbage and its collections.

OR

Define food poisoning, reason of food poisoning and chemical and fungal & shell fish food poisoning.

(10)

Q.5. State True or False:
(a) Bacteria remain dormant for long period in cold condition.
(b) It is not necessary to mop up the water spilt on a kitchen floor as the heat of the kitchen will do this quickly.
(c) Flies, rats and mice are carrier of helpful bacteria.
(d) Staphylococcus is a type of virus.
(e) Dumping is not a method of garbage disposal.
(f) Personal hygiene is all about wearing clean uniform.
(g) Slight burns and scalds should be immersed in hot pouring water.
(h) Bacteria require moisture for growth.
(i) Cuts and wounds must always be covered.
(j) Nose and mouth should be touched while working in the kitchen.

(10x1=10)

**SECTOR – B – HOTEL MAINTENANCE**

Q.6. Explain in brief the use of the following:
(a) Thermostat
(b) Water softening
(c) Hydro extractor
(d) Steam press

(4x 2½=10)

Q.7. Describe the following:
(a) Types of urinal pots.
(b) Mercury lamp.

(5+5=10)

Q.8. Write short notes:
(a) Flushing cistern.
(b) Thermostat and its principals.

(5+5=10)

Q.9. Explain washing machines.  **OR**

Explain different types of artificial light used in rooms.

(10)

Q.10. Explain washing process and removal of water by spinning.  **OR**

Define water trap qualities and its types.

(10)

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