Q.1. What is the importance of “personal hygiene” for food handlers? (10)

Q.2. What do you understand by “Food borne diseases”? Explain in detail about any one food borne disease and its preventive measures. (10)

Q.3. What are the techniques for correct storage of foods? Explain your answer with suitable examples. (5)

OR

How will you store following food items in your hotel kitchen?
(a) Milk and its products
(b) Eggs
(c) Fish
(d) Onions
(e) Sausages

(5x1=5)

Q.4. How will you dispose of garbage from your hotel kitchen? OR

Rodents and insects are carriers of food borne diseases. How will you control them? (5)

Q.5. How will you take care of following:
(a) Kitchen equipment (b) Kitchen floors

(2 ½ + 2 ½ = 5)

OR

What are the different types of food laws related to catering establishments? (5)
Q.6. Write short notes on following:
   (a) Grooming
   (b) Use of hot water in washing process

   (2 ½ + 2 ½ = 5)

Q.7. State True or False:
   (a) Milk is pasteurized at 30°C.
   (b) Finger nails are carriers of micro-organisms.
   (c) Cholera is a sanitizer.
   (d) Table tops are cleaned with sodium hypochlorite.
   (e) Chef cap is a part of uniform.

   (5 x 1 = 5)

Q.8. Match the following:
   (a) Chicken (i) Food borne disease
   (b) Dettol (ii) Micro-organism
   (c) Botulism (iii) Insecticide
   (d) Pyrethrin (iv) Antiseptic agent
   (e) Bacteria (v) Perishable food

   (5 x 1 = 5)

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