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.

Q.2. Explain different methods of garbage disposal.

OR

Explain importance of health for a hotel worker.

Q.3. Explain the merits of machine.


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

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.

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

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)

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