

Roll No.
Total No. of Questions : 18

Total No. of Pages : 02

BHMCT (Sem.-4)
HYGIENE & SANITATION
Subject Code : BH-216
M.Code : 14551

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTION TO CANDIDATES :

1. SECTION-A is **COMPULSORY** consisting of TEN questions carrying **ONE** mark each.
2. SECTION-B contains **FIVE** questions carrying **2½ (Two and Half)** marks each and students has to attempt any **FOUR** questions.
3. SECTION-C contains **THREE** questions carrying **FIVE** marks each and students have to attempt any **TWO** questions.

SECTION-A

Write short notes on :

1. Hygiene
2. Contamination
3. Food poisoning
4. Food sanitation
5. High risk foods
6. Abrasives
7. Pest control
8. Waste disposal
9. Bacterial infection
10. Cleaning agents

SECTION-B

11. What is the place of hygiene in catering industry?
12. What are Borne diseases?
13. What is hygienic food handling?
14. Write a short note on Waste Disposal.
15. What are the various disinfectants used?

SECTION-C

16. Explain various cleaning agents used in detail emphasising on the concept of Pest Control.
17. How does the design of premises and equipment affect the cleaning methods in a hotel?
18. Write a detailed note on Food Hygiene regulations.



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BHMCT (AICTE) (Sem.-4)

HYGIENE & SANITATION

Subject Code : BH-216

M.Code : 14551

Date of Examination : 18-07-22

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTION TO CANDIDATES :

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SECTION-A

1. Write short notes on :

- a) Hygiene
- b) Food poisoning
- c) Hygiene in terms of transfer of bacteria.
- d) Contamination
- e) Disinfection
- f) Danger zone in relation to temperature.
- g) Abrasives
- h) Cleaning schedule
- i) Equipments in kitchen.
- j) Sanitation.

SECTION-B

2. Write a note on food borne diseases.
3. Food must be stored properly to maintain sanitation. Discuss.
4. Discuss the role of high risk foods and food sanitation.
5. How can pests be controlled to maintain hygiene?
6. Write a note on water detergents.

SECTION-C

7. 'Personal hygiene among staff members is very important'. Discuss.
8. Write a detailed note on care and hygiene required from fungus-moulds and yeast.
9. Explain the various food hygiene regulations that must be taken into account in food sanitation



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BHMCT (Sem.-4)
HYGIENE & SANITATION
Subject Code : BH-216
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Date of Examination : 08-06-2024

Time : 3 Hrs.

Max. Marks : 30

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SECTION-A

1. Write briefly :

- a) What are hand hygiene?
- b) Define the term and meaning of food poisoning.
- c) Name any two uses of Pest Control.
- d) Explain the term Abrasive.
- e) What does the "Best Before" date mean?
- f) What is the ideal refrigerator food warming tray temperature?
- g) State any two uses of yeast.
- h) Mention the various kind of borne diseases.
- i) State any two essentials of hygienic food handling.
- j) What do you understand by term waste disposal and its two benefits?

SECTION-B

2. Explain mild food poisoning symptoms.
3. State the main features of food hygiene regulations.
4. Mention the basic requirement for the storage of food.
5. State the uses and advantages of water detergents as a clearing agent.
6. How would you prevent bacteria in high risk food? Explain.

SECTION-C

7. What do you understand by High Risk foods? State the various techniques to prevent containment in high risk food.
8. Describe the various types of cleaning agents, their uses as well as advantages in a brief manner.
9. Explain the various precautions to be taken for storage of foods.

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BHMCT (Sem.-4)
HYGIENE & SANITATION
Subject Code : BH-216
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Time : 3 Hrs.

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SECTION-A

1. Write short notes on:

- a. Hygiene
- b. Sanitation
- c. Moulds
- d. Food Poisoning
- e. Sterile
- f. Disinfectants
- g. Abrasives
- h. PEST Control
- i. Waste Disposal
- j. Bacteria

SECTION-B

2. Briefly outline the various ways in which garbage can be disposed off.
3. Explain the three sink method of dishwashing.
4. Write a short on the various equipments used in the kitchen used for cleaning purpose?
5. What steps you will keep in mind to prevent food borne diseases?
6. What are high risk foods?

SECTION-C

7. What are general guidelines for food storage? State temperature to store fish, poultry, eggs and milk.
8. Discuss the role of PEST control in detail.
9. Enumerate on the importance of Hygiene with special reference to personal hygiene of staff members.

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**BHMCT (Sem.-4)
HYGIENE & SANITATION**

Subject Code : BH-216

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Date of Examination : 03-06-2025

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SECTION - A

1. Write briefly :

- a) What is meant by hygiene?
- b) What are water detergents?
- c) What are Abrasives?
- d) What is meant by pantry hygiene?
- e) What is a hazard?
- f) What are disinfectants?
- g) What is the role of disinfectants?
- h) What are Moulds and yeast?
- i) What are the various water borne diseases?
- j) What is PEST control?

SECTION - B

2. Discuss the various ways of handling hygienic food.
3. Discuss the importance of hygiene in catering industry.
4. Pen down the ways for waste disposal.
5. Discuss the types of designs of premises and equipment in the kitchen.
6. Discuss the role and importance of personal hygiene for staff members in food production areas.

SECTION - C

7. What are the high risk foods? Discuss the role of temperature control and its types in order to prevent food contamination.
8. What is food Poisoning in water and food? Discuss the various types of food and water borne diseases and ways to prevent the same.
9. Discuss the role, importance and use of Water detergents, disinfectants and Abrasives in cleaning and maintaining hygiene.

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