

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2013-2014

COURSE : Diploma in Bakery & Confectionery
SUBJECT : Hygiene & Sanitation
TIME ALLOWED : 02 Hours MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

Q.1. Explain in **two or three** lines (**any seven**):

- | | |
|-------------------------|-----------------------|
| (a) Machine dishwashing | (b) Health |
| (c) First aid | (d) Insects and pests |
| (e) Work hygiene | (f) Scalds |
| (g) Food poisoning | (h) Care of feet |

(7x2=14)

Q.2. Attempt **any two**:

- (a) What is the importance of keeping hygiene in bakery?
- (b) Explain the various methods of pest control.
- (c) Explain the different types of food storage.

(2x7=14)

Q.3. Write short notes (**any three**):

- (a) Municipal Health Laws
- (b) Garbage and its disposal
- (c) Preventing injury
- (d) Golden Rules of First Aid

(3x5=15)

Q.4. State True or False:

- (a) Dumping is a method of pest control.
- (b) Uniform should not be used to wipe hands.
- (c) Manual dishwashing method makes a person independent.
- (d) Burns are caused by moist heat.
- (e) Rings, watches and jewellery should be worn where food is handled.
- (f) Bacteria cannot multiply on moist food.
- (g) All micro-organism are harmful.

(7x1=7)
