

ROLL No.....

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

COURSE : Diploma in Food & Beverage Service
SUBJECT : Hygiene & Sanitation
TIME ALLOWED : 02 Hours MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

Q.1. Answer the following:

- (a) What is food poisoning? List **four** basic environmental needs for bacterial growth.
- (b) List **five** pests commonly found on food premises. Why pest control is essential in a catering establishment?

(10+10=20)

Q.2. Write short notes on the following (**any four**):

- (a) Golden rules of first aid.
- (b) Prevention of Food Adulteration Act 1954 (PFA).
- (c) 3-bucket method of dishwashing.
- (d) Food handlers hygiene.
- (e) Blast freezing.

(4x5=20)

Q.3. State True or False:

- (a) The management should ensure that all wastes are properly disposed.
- (b) Fumigation is a method of garbage disposal.
- (c) Food spoilage occurs due to bacterial action only.
- (d) Regular exercise, rest and recreation are pre-requisites for good health.
- (g) Leftover food should be mixed with fresh food.

(5x1=5)

Q.4. Fill in the blanks:

- (a) Botulism is a type of _____.
- (b) _____ wastes are often compacted before disposal.
- (c) The _____ should be located near the goods receiving area.
- (d) Sanitizing is achieved through the use of _____ or the application of _____.

(5x1=5)
