

NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2018-2019

COURSE	:	1 ½ Year Diploma in	
	:	Food Production / Food & Beverage Service/ Housekeeping/Bakery & Confectionery	
SUBJECT	:	Hygiene & Sanitation	
TIME ALLOWED	:	02 HRS.	MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

- Q.1. Define food microbiology. Explain the role of micro-organisms in food microbiology. (2+8=10)
- OR**
- Explain the standard steps to be followed by a food handler to ensure the hygiene and safety environment. (10)
- Q.2. What is FSSAI? Explain the importance of FSSAI in hospitality industry. (4+6=10)
- OR**
- Explain the importance of food microbiology in hospitality industry. (10)
- Q.3. Explain food poisoning. (5)
- Q.4. What is the importance of sanitary procedure followed during food handling? (5)
- OR**
- What do you mean by first aid? What steps will you take in case of cooking oil burn? (5)
- Q.5. Explain classification of food. (5)
- Q.6. Explain garbage disposal process in hospitality industry with one example of each category. (5)
- Q.7. Explain in one or two lines (**any five**): (5x1=5)
- (a) HACCP
 - (b) Sanitisation
 - (c) Blast freezing
 - (d) Dish cloth
 - (e) Sterile
 - (f) PPM
- Q.8. State True or False: (5x1=5)
- (a) Dumping is a method of garbage disposal.
 - (b) Fresh food can be mixed with leftover food and can be served.
 - (c) Cooked and raw food are usually stored together.
 - (d) Management must ensure about proper disposal of all wastes.
 - (e) To maintain good health, we need to do regular exercise and take nutritious and hygienic food.
