

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR 2016-2017**

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

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(Marks allotted to each question are given in brackets)

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Q.1. Personal hygiene is necessary for everyone. Justify the statement by discussing various aspects of personal hygiene with reference to food handlers.

**OR**

Discuss different types of dishwashing methods.

(10)

Q.2. Explain various methods of garbage disposal.

**OR**

What measures food handlers should take to avoid food poisoning in kitchen premises?

(10)

Q.3. List the guidelines that need to be followed while storing food.

(10)

Q.4. Explain the importance of pest control. How will you prevent pests in a hotel kitchen?

(10)

Q.5. Fill in the blanks:

- (a) The ideal refrigeration temperature for storing fish is \_\_\_\_\_.
- (b) Food which is to be served hot should be kept at a temperature above \_\_\_\_\_.
- (c) FSSAI stands for \_\_\_\_\_.
- (d) Dumping is a method of \_\_\_\_\_ disposal.
- (e) Principle of \_\_\_\_\_ is applied in food storage.

(5x1=5)

Q.6. Match the following:

- |                      |                        |
|----------------------|------------------------|
| (a) Danger zone      | (i) 0°C to 2°C         |
| (b) Rodents          | (ii) Pest control      |
| (c) Incineration     | (iii) Garbage disposal |
| (d) Fumigation       | (iv) Rats and mice     |
| (e) Meat and poultry | (v) 5°C to 63°C        |

(5x1=5)

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