

ROLL No.....

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

COURSE : 1st Semester of Craftsmanship Certificate Course in
Food Production & Patisserie
SUBJECT : Hygiene
TIME ALLOWED : 02 Hours MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

- Q.1. What is the importance of “personal hygiene” for food handlers? (10)
- Q.2. What do you understand by “Food borne diseases”? Explain in detail about **any one** food borne disease and its preventive measures. (10)
- Q.3. What are the techniques for correct storage of foods? Explain your answer with suitable examples. (5)

OR

How will you store following food items in your hotel kitchen?

- (a) Milk and its products
- (b) Eggs
- (c) Fish
- (d) Onions
- (e) Sausages

(5x1=5)

- Q.4. How will you dispose of garbage from your hotel kitchen?

OR

Rodents and insects are carriers of food borne diseases. How will you control them?

(5)

- Q.5. How will you take care of following:

- (a) Kitchen equipment
- (b) Kitchen floors

(2 ½ +2 ½ =5)

OR

What are the different types of food laws related to catering establishments?

(5)

Q.6. Write short notes on following:

- (a) Grooming
- (b) Use of hot water in washing process

(2 ½ +2 ½ =5)

Q.7. State True or False:

- (a) Milk is pasteurized at 30°C.
- (b) Finger nails are carriers of micro-organisms.
- (c) Cholera is a sanitizer.
- (d) Table tops are cleaned with sodium hypochlorite.
- (e) Chef cap is a part of uniform.

(5x1=5)

Q.8. Match the following:

- | | |
|---------------|------------------------|
| (a) Chicken | (i) Food borne disease |
| (b) Dettol | (ii) Micro-organism |
| (c) Botulism | (iii) Insecticide |
| (d) Pyrethrin | (iv) Antiseptic agent |
| (e) Bacteria | (v) Perishable food |

(5x1=5)
