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47163

B.H.M. I Semester (NEP) Degree Examination, March/April - 2022

HOTEL MANAGEMENT

Paper No. A0230 - Hygiene and Food Safety

Time : 3 Hours

Maximum Marks : 60

Instruction : Answer **all** the Sections.

SECTION - A

1. Answer **all** of the following questions: **10x1=10**
- (a) What is Contamination and Cross Contamination ?
 - (b) What is workplace sanitation ?
 - (c) What is left over food ?
 - (d) Expand HACCP.
 - (e) Write the difference between food infection and food poisoning.
 - (f) How food contamination can happen ?
 - (g) Expand "FOTTOM".
 - (h) What is Rechauffe ?
 - (i) Expand PHFS and FSP.
 - (j) What is Food Sanitation ?

SECTION - B

- Answer **any four** of the following questions. **4x5=20**
- 2. Explain the various factors contribute in bacterial growth.
 - 3. Mention an (ten) 10 PHF and Non PHF common food.
 - 4. Discuss the storage of food.
 - (a) Perishable food
 - (b) Non perishable food
 - 5. Explain HACCP process in detail.
 - 6. Mention the advantages and disadvantages of storage food.
 - 7. Explain the difference between Food Poisoning and Food Storage.



P.T.O.

SECTION - C

Answer **any 3** of the following.

3x10=30

8. Explain the Biological causes of food borne illness.
9. Briefly explain the improper Food Handling Practices.
10. Explain the Receiving practices of :
 - (a) Dry foods
 - (b) Dairy foods
 - (c) Meat poultry
 - (d) Sea foods
11. Write short note on FSSAI.
12. Write a short note on Hygiene in Hotel Industry.

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