



**BHM I Semester Degree Examination, March/April - 2023**

**HOTEL MANAGEMENT**

**Paper No. 21BHM1C2HF1 : Hygiene and Food Safety**

**(NEP)**

Time : 2 Hours

Maximum Marks : 60

**SECTION - A**

1. Answer the following sub-questions each sub-question carries **one** mark. **10x1=10**
- (a) What do you mean by Bacteria ?
  - (b) What is Algae ?
  - (c) Expand HACCP.
  - (d) What is Hard water ?
  - (e) State the 2 methods of sewage disposal.
  - (f) What are green hotels ?
  - (g) Mention any two common causes of accidents.
  - (h) State any two types of carts or trolleys used in hotels.
  - (i) What is Zeolite softner ?
  - (j) Mention any two types of food spoilage.

**SECTION - B**

Answer **any four** of the following questions each question carries **five** marks. **4x5=20**

- 2. Explain the contamination spoilages of various food with storing method.
- 3. What are the general guidelines to be followed during storage of food ?
- 4. What are the principles of HACCP ?
- 5. What are the types of hardness in water ? Explain the effects of hardwater.
- 6. Explain the selection criteria for cleaning equipment.
- 7. Explain the methods of solid waste disposal in hotels.



**SECTION - C**

Answer **any three** of the following questions. Each question carries **ten** marks.

**3x10=30**

8. State the beneficial role of microbes & explain the factors affecting growth of microbes.
9. Discuss the classification of food based on ease of spoilage.
10. Explain 'Unsafe food' as per the food safety & standards Act, 2006.
11. Explain the temporary and permanent methods of removing hardness of water.
12. Explain the manual equipments used in cleaning in hotels.

- o o o -

