

**21BHM1C2HF1(47163)**

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Sl. No.



**B.H.M. I Semester Degree Examination, April/May - 2024**

**HOTEL MANAGEMENT**

**Hygiene and Food Safety**

**(NEP)**

Time : 2 Hours

Maximum Marks : 60

**SECTION - A**

1. Answer the following. **10x1=10**
- (a) What is danger zone ?
  - (b) What is Food Infection ?
  - (c) Define food poison.
  - (d) Expand FSSAI.
  - (e) At what temperature should your refrigerator be maintained ?
  - (f) Which is the minimum temperature at which hot foods on buffet should be maintained ?
  - (g) What is the storage temperature of frozen foods ?
  - (h) Expand HACCP.
  - (i) Expand FIFO and LIFO.
  - (j) What is cross contamination ?

**SECTION - B**

Answer **any four** of the following.

**4x5=20**

- 2. Define HACCP. Explain its significance.
- 3. What are the common sources of foodborne illness ?
- 4. Explain the importance of pasteurisation.
- 5. Write short note on left over food in detail.
- 6. What is food safety and why is it important ?
- 7. Explain the danger zone in terms of temperature control.



**P.T.O.**

**SECTION - C**

Answer **any three** of the following.

**3x10=30**

8. What is HACCP ? Discuss seven principles of HACCP.
9. Discuss storage temperature of :
  - (a) Frozen
  - (b) Dairy
  - (c) Dry
  - (d) Perishable
  - (e) Semi-perishable
10. Describe the differences between bacteria, viruses, parasites.
11. Explain Top Ten causes of Foodborne illness.
12. Explain advantages and disadvantages of left over food.

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