

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2015-2016

COURSE : Diploma in Bakery & Confectionery
SUBJECT : Hygiene & Sanitation
TIME ALLOWED : 02 Hours MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

Q.1. Explain the practices that need to be followed to maintain personal hygiene of food handlers
(10)

Q.2. Explain **three** sink system of dishwashing with the help of diagram. Give its merits and demerits.
(10)

Q.3. Explain any **four** garbage disposal methods with its advantages and disadvantages.
(5)

OR

What is garbage? List the steps of garbage collection.
(2+3=5)

Q.4. What is food poisoning? Explain any one type of food poisoning in detail.

OR

List the measures that can be taken to avoid food poisoning outbreaks in kitchen.
(5)

Q.5. What are the techniques of correct storage of food?
(5)

OR

(a) List the points to be considered for storage of frozen foods.
(b) List **four** basic environmental needs for the growth of bacteria.
(2 ½ + 2 ½ = 5)

Q.6. Define following:

(a) Danger zone (b) Biodegradable (c) Health
(d) High risk food (e) Burns
(5x1=5)

Q.7. What is first aid? Give the rules to be followed for first aid.

(2+3=5)

OR

- (a) Explain Municipal Health Law
- (b) Define measures to control pests

(2 ½ + 2 ½ =5)

Q.8. State True or False:

- (a) To taste food always use a separate spoon.
- (b) Scalds are caused by dry heat.
- (c) Ideal operating temperature of refrigerator is 1-4° C
- (d) In refrigerator it is not necessary to cover the milk container.
- (e) Frozen peas once thawed can be refrozen.

(5x1=5)
