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SARDAR PATEL UNIVERSITY
VALLABH VIDAYANAGAR
EXTERNAL EXAMINATION F Y BBA SEM-II
SUBJECT: HOTEL HYGIENE
UMO2CBBH06
DATE: 05TH MARCH,2016
TIME: 2:30 TO 4:30 PM
MARK : 60

Q1 What are the sources of contamination? Explain the sign of spoilage in fresh, dry and preserved food. **15**

OR

Q1. Draw the layout of food store. What precaution you will take to enhance the food life and quality? **15**

Q2 What is the importance of personal hygiene, while handling the food product? Explain **15**

OR

Q2 What are the sanitary practices are used in managing in food qualities? Discuss in brief **15**

Q3 What are the different protective gears used in food industries? Explain. **15**

OR

Q3 What are the importance of sanitation, training and education? How it is implemented on employees **15**

Q4 What are the steps involved in training of employee? Explain **15**

OR

Q4 Classify the food. Explain with ease with which food spoil. **15**

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