

SEAT No. _____

No. of Printed Pages : 1

(A-28)

SARDAR PATEL UNIVERSITY

F.Y.B.B.A (HM) Examination

Semester – 2nd (4 yrs)

Subject: - Hotel Hygiene

Code: - UM02CBBH06

Date: - 06/04/2018

Time: - 02: 00 To 04: 00 PM

Day: - Friday

Mark: - 60

Q. 1. Classify food according to the "ease with which it spoils". What are the sources of contamination in food? (15)

OR

Q. 1. What are the signs of spoilage in "Fresh, Dry and preserved food? Discuss in brief. (15)

Q. 2. Draw the layout of food premise. What are the points you will considered in maintaining hygiene and sanitation of the food area. (15)

OR

Q. 2. What are the sanitary practices you will use while handling of food? Discuss in brief. (15)

Q. 3. What is the importance of good health and protective clothing in food industry? Explain. (15)

OR

Q. 3. What are the steps involved in planning and implementing a "Training programme"? Discuss in brief. (15)

Q. 4. What should be content of Training Programme in contest of Management and sanitation? Explain. (15)

OR

Q. 4. Who would be people to whom you will provide "Sanitation Training" in food industry? Discuss in brief. (15)

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