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Sardar Patel University

Vallabh Vidyanagar- 388 120

Hotel Hygiene (UM02CBBH06)

FYBBA-HM

Semester II

Date: 28th April 2011, Day: Thursday, Time: 4.00PM-6.00PM, Total Marks: 60

Q.1 (A) Select the most appropriate answer in the following: (5)

(a) Canned food should be stored in the

- (i) Kitchen
- (ii) Dry food storage
- (iii) Refrigerator
- (iv) Deep Freezer

(b) Food considered unfit for use should be

- (i) Fed to domestic animals
- (ii) Cooked well to destroy germs
- (iii) Discarded at once
- (iv) Frozen immediately to prevent further spoilage

(c) A refrigerator should be defrosted

- (i) Daily
- (ii) Weekly
- (iii) Monthly
- (iv) Bimonthly

(d) Dented cans should be

- (i) Discarded immediately
- (ii) Used as soon as possible
- (iii) Stacked on shelves
- (iv) Refrigerated

(e) Normally, canned food has shelf life of

- (i) One month
- (ii) Six months
- (iii) One year
- (iv) Five years

1 (B) Explain the classification of food on the basis of their shelf life. (10)

Or

Q1 (A) State whether True or False: (5)

- (i) Food may get contaminated at any stage of processing.
- (ii) In the refrigerator it is not necessary to cover the milk container.
- (iii) All tinned foods should be refrigerated.
- (iv) Bananas should not be stored below 13 degree C.
- (v) Bloated or rusted cans should be discarded unopened.

Q1 (B) Explain the sources of contamination. (10)

Q.2 (A) Select the most appropriate answer in the following: (5)

(a) Wounds like cuts, burns, etc. should be covered with

- (i) waterproof dressing (ii) Antiseptic ointment
(iii) Elastoplasts (iv) Cotton and bandage

(b) Smoking is not permitted in food preparation areas mainly because

- (i) It is injurious to health (ii) Cigarettes are expensive
(iii) saliva may contaminate fingers (iv) teeth gets discolored and decayed

(c) To taste food always

- (i) Your fingers to save time (ii) A spatula
(iii) A wooden spoon (iv) A separate teaspoon

(d) While working in the kitchen hair should be covered with

- (i) A scarf (ii) A hairnet
(iii) A paper cap (iv) Any of the above

(e) When you cough or sneeze in the kitchen

- (i) Use your apron to cover your mouth (ii) Use any handy cloth and wash your hands later
(iii) Do nothing, may be no one has noticed (iv) Use disposable tissues and wash hands before working

Q.2 (B) Explain the importance of personal hygiene. (10)

Or

Q.2 (A) State whether True or False (5)

- (i) Hands are sterile after they are washed.
(ii) Bangles and intricate rings should not be worn while preparing food
(iii) Undergarments are not visible and do not come in contact with food so they look clean for longer time.
(iv) Uniforms for kitchen staff should be dark in colour so they look clean for longer time
(v) Human secretions and excreta are sources of harmful bacteria

Q.2 (B) Explain the procedure personal hygiene maintenance. (10)

Q.3 (A) Select the most appropriate answer in the following: (5)

- (a) Equipment should be cleaned
(i) as soon as you finishing using it (ii) Before you go home
(iii) according to a fixed schedule (iv) as soon as you arrive

- (b) The most suitable surface for walls in the wash up area is
- (i) wood
 - (ii) ceramic tiles
 - (iii) Cement
 - (iv) oil bound distemper

- (c) The most hygienic way of drying hands is by using
- (i) A warm air drier
 - (ii) A hand towel
 - (iii) The dish cloth
 - (iv) The apron

- (d) For adequate ventilation, the factors which need to be controlled are
- (i) Humidity
 - (ii) Temperature
 - (iii) Air currents and purity of air
 - (iv) All of the above

- (e) The ideal covering for a kitchen floor would be
- (i) Carpeting
 - (ii) Wood
 - (iii) Ceramic tiles
 - (iv) Quarry tiles

Q.3 (B) Explain the factors of kitchen hygiene. (10)

Or

Q.3 (A) State whether True or False (5)

- (i) While planning the kitchen, location of windows and ventilators is important.
- (ii) Large catering establishments in cities should depend only on natural ventilation.
- (iii) Sinks used for dishwashing should also be used for washing food and hands.
- (iv) Ceilings in wet preparation areas should be non absorbent.
- (v) In small catering establishments the kitchen could be used as staff changing room.

Q.3 (B) Explain the Importance of hotel uniform. (10)

Q.4 (A) Why is training in sanitation necessary for all food service operators? (5)

(B) What are the advantages of the Sanitation training programme? (5)

(C) List out steps in planning and implementing a sanitation training programme. (5)

Or

Q.4 Explain the importance of Cleaning Equipments and agents. (15)

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