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No. of Printed Pages: 1

Sardar Patel University
Vallabh Vidyanagar
FYBBA Hospitality Management- SEM II
Hotel Hygiene – UM02CBBH 06

Friday, 21 February 2014; 2.30 - 4.30 pm

Total Marks: 60

- Q1. Explain the term hygiene? How it is important for hotel industry? (15 Marks)
Or
Q1. Explain the remedial measures of Food Spoilage? (15 Marks)
- Q2. Explain how good kitchen lay-out helps in maintaining hygiene? (15 Marks)
Or
Q2. Elaborate the ways to maintain personal hygiene? (15 Marks)
- Q3. Describe the concept & methods Rain Water Harvesting? (15 Marks)
Or
Q3. What are the importance of protective uniform while on operation? (15 Marks)
- Q4. Explain the ways to reduce spoilage of food? (15 Marks)
Or
Q4. Describe points for an ideal/good lay-out of kitchen? (15 Marks)
