

[28] Seat No. \_\_\_\_\_

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**SARDAR PATEL UNIVERSITY**  
**F. Y. B. B. A. (HM) (Hon.) II<sup>nd</sup> SEMESTER EXAMINATION**  
**2016**  
**Thursday, 20<sup>th</sup> October**  
**2.00 p.m. to 4.00 p.m.**  
**UM02CBBH06 - Hotel Hygiene**

**Total Marks : 60**

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ote: 1. Figures to the right indicate marks of the questions.

2. Answers should be precise and to the point.

- A. Explain the importance of Personal hygiene in Kitchen . [08]  
B. Define Food Contamination. Explain the various sources of food Contamination. [07]
- OR
- A. How will you classify food spoilage in case of dry and preserved food . [08]  
B. Explain the importance of Sanitation. [07]
- A. Explain the various storing condition which increases the chance of food spoilage. [08]  
B. How habit of a staff plays an important role in Personal hygiene. [07]
- OR
- A. Explain the various sanitary practices to be done for the cleaner environment . [08]  
B. How location of a premise plays an important role in sanitation . [07]
- A. Explain the various quality of protective clothing . [08]  
B. What are the various points to be considered in the layout of premises so that proper food hygiene can be maintained. [07]
- OR
- A. Explain the importance of Sanitation training and education . [08]  
B. Explain the various steps to be taken care to avoid cross contamination. [07]
- A. Write down the various points to be included while planning a training for sanitation . [08]  
B. Explain the steps by which one can control food spoilage . [07]
- OR
- A. What are the various necessity for personal hygiene . [08]  
B. Explain the various stages involve in implementing management and sanitation training programe. [07]

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