

II Semester B.H.M. Examination, September/October 2021  
(CBCS) (F+R) (2015-16 and Onwards)  
HOTEL MANAGEMENT  
Paper – 2.4 : Hygiene and Food Safety

Time : 3 Hours

Max. Marks : 70

**Instructions** :1) Answer *neatly*.

2) **Number** the answer as in the *question paper*.

## SECTION – A

1. Answer **any five** questions. **Each** carries **two** marks. (5×2=10)
- Expand HACCP.
  - What is cross contamination ?
  - Give any four advantages of sanitation training programme.
  - What is Blast Freezing ?
  - List four perishables used in cooking.
  - What is Sedimentation ?
  - Give the chemical used to remove bluish tinge on stainless steel article.

## SECTION – B

- Answer **any three** questions. **Each** carries **six** marks. (3×6=18)
- Give a brief note on relevance of food safety practices in catering establishments.
  - Classify food on basis of shelf life, explain each in brief.
  - Explain in brief the three sink method of dishwashing.
  - Write a note on Organic forming.
  - What are the incidents occurring in the kitchen and why should they be prevented ?



SECTION – C

Answer **any three** questions. **Each** question carries **14** marks.

**(3×14=42)**

7. What is an Incident ? Discuss the types of incidents with their precautions ?.
  8. Discuss on the regulatory agencies for food commodities.
  9. Knowledge of microbiology is essential food service manger. Explain.
  10. What are the different types of purification of water in large catering establishments.
  11. Write short notes on food contact surfaces. Mention their advantages and disadvantages.
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