



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B. Sc. International Hospitality Management

Type: Semester End Assessment (SEA)

Date: 03/10/2023

Batch and Semester: 2021-24, and 7

Total Marks: 25

Time Duration: 2 Hours

Course Name: Hygiene Health & Safety

Course Code: IHCH127

Instructor: Ms. Alyce Rodrigues

This paper contains 02 pages in addition to the cover page.

Full Name of the Student: _____

Permanent Registration Number: _____ Class: _____

Marks Obtained: _____ Faculty Signature: _____ Invigilator Signature: _____

Main Answer Sheet	Number of Supplements	Total Number of Answer Sheets
01		

- Carefully read each question at the outset of the paper. All queries must be addressed to the faculty within the first 10 minutes of the examination.
- Students are expected to maintain complete silence in the examination hall and should not interact or communicate with their peers.
- Students will carry only their essential stationery like pens, pencils, ruler and simple calculators into the examination hall.
- Bags, eatables, drinks, etc. will not be allowed inside the hall with the exception of a bottle of water.
- Cell phones, electronic data banks, scientific calculators and smart/beeping watches are prohibited in the examination hall.
- Students will answer the examination with only blue/ black ball point pens unless informed differently by faculty. Avoid usage of green or red ink pens on the answer sheet.
- Dictionaries will not be allowed into examination hall unless informed differently by faculty.



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Q1) Answer any 3 of the following questions. (1 mark each)

(03 Marks)

1. State the full form of HACCP.
2. Give one point of difference between food poisoning and food infection.
3. Discuss incineration as a method of solid waste disposal.
4. Define health.

Q2) Answer any 3 of the following questions. (2 marks each)

(06 Marks)

1. Explain the guidelines to be followed in food storage.
2. Discuss the care to be taken while thawing frozen food.
3. List any 2 qualities of the kitchen floor.
4. Discuss 1 problem associated with the 2 most common pests found in the kitchen.

Q3) Answer any 2 of the following questions. (4 marks each)

(08 Marks)

1. Differentiate between Communicable and non-communicable diseases. (4 points).
2. Diagrammatically explain the types of cleaning agents used in the kitchen. (flowchart)
3. Discuss the key considerations while designing the layout of the kitchen layout.

Q4) Review the provided Case Study and respond to the question using the information you've acquired in this subject.

(08 Marks)

China town is a busy restaurant on main street in Mumbai city which caters to students, office goers and shoppers throughout the day. The restaurant is popular for pizzas, hamburgers, sandwiches, grilled and tandoori items and has a salad bar and beverage counter. The restaurant has a small pantry where sandwiches are assembled and beverages are prepared, and a kitchen with a Tandoor for cooking. Business has increased rapidly in the past few years, but there is no scope for expansion of the premises since it is in the heart of the town. The restroom and cloakroom facilities are inadequate and often overcrowded. Staff always appear to be in a hurry and if there is a queue at the handwash basin, they rush back to work



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without washing their hands after using the toilets. Very often they report for work in their uniforms or service attire and use the dish cloth for wiping perspiration or drying their hands. The washing-up area and drinking water coolers are grossly inadequate. The atmosphere is stuffy, there is a lingering smell of smoke and food and the upholstery and carpets smell musty.

Of late, there has been a drop in sales and a loss of productivity. Staff have been complaining of ill health, headaches and respiratory infections and have often been on leave without any prior notice.

The management is at a loss to understand the sudden fall in profits and the disgruntled staff. They are concerned with the present setup and need the services of a consultant urgently if business has to pick up or they may be forced to shut down

Question - (2 marks each)

1. What do you feel are the reasons for staff absenteeism from work?
2. How would you improve the indoor air quality of the restaurant and kitchen?
3. How should the sanitation issue be tackled?
4. What changes would you suggest in the menu or crockery/cutlery being used keeping the given constraints in mind?
