

B. Sc. International Hospitality Management

Type: Semester End Assessment (SEA)

Date: 11/10/2022

Term: VII

Total Marks: 25

Time Duration: 2 Hours

Course Name: Health Hygiene And Safety

Course Code: IHCH 127

Instructor: Ms. Alyce C. Rodrigues

This paper contains 1 page 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.

Q1) Answer any 5 of the following questions. (1 mark each)

5 MARKS

1. What is the full form of HACCP?
2. List any 2 qualities of kitchen Walls.
3. Explain the levels of health.
4. What is AGMARK grading?
5. What is incineration?
6. State any 2 parasitic infestation transmitted through food.

Q2) Answer any 5 of the following questions. (2 marks each)

10 MARKS

1. *Poorly ventilated kitchen poses problems in food production, justify.*
2. What are communicable diseases? Cite 1 example.
3. Explain vermiculture and state its use.
4. State the characteristics of a cleaners and dishwasher's uniform.
5. List 2 general guidelines to be followed in post cleaning storage.
6. How do houseflies contaminate food?

Q3) Answer any 2 of the following questions. (5 marks each)

10 MARKS

1. List 5 guidelines to be followed while receiving deliveries of various food product.
2. Explain 5 various Measures adopted in Pest control.
3. *Stainless steel, copper, aluminum are materials used to make kitchen equipment.*
Explain any such 5 materials in detail.