



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B.Sc. International Hospitality Management

Type: Semester End Assessment (SEA)

Date: 07/10/2024

Batch and Semester: 2022-25 and 7

Total Marks: 25 Marks

Time Duration: 2 Hours

Course Name: Hygiene Health & Safety

Course Code: IHCH127

Instructor: Ms. Alyce Rodrigues

This paper contains 03 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.



Q.1.) Select the most appropriate alternative from those given below each statement and fill in the blank. (0.5 mark each)

(03 Marks)

- I) While cooking the core temperature of non - vegetarian food must reach _____.
- A. 65° C for 2 min / 70° C for 10 min B. 65° C for 10 min / 70° C for 2 min
C. 70° for 10 min / 65° C for 2 min D. 65° C for 2 min / 70° C for 10 min
- II) Frozen food should be well-packed to prevent _____.
- A. Freezer burn B. Cross-contamination
C. Absorption of odour and flavour. D. all of the above
- III) Which of the following statement is false w.r.t GROOMING IN FOOD PRODUCTION.
- A. Running hands through hair or scratching the scalp is discouraged.
B. Hair should be neatly tied if long and covered
C. Hair length for men should be up to mid-ears.
D. Kitchen staff are permitted to grow beards.
- IV) India is ranked _____ out of 125 countries in the 2023, Global Hunger Index (GHI).
- A. 109 B. 110 C. 111 D. 112
- V) The freezer store is to store _____.
- A. unperishable; short-term holding.
B. unperishable; long-term holding.
C. perishables; long-term holding.
D. perishables; Short-term holding.



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VI) Full form is HACCP is _____

- A. Hazard Analysis and Critical Care Points
- B. Hazard Analysis and Critical Control Points
- C. Hazard Assessment and Critical Control Points
- D. Hazard Analysis and Critical Care Plan

Q.2.) Answer any 3 of the following questions. (02 marks each)

(06 Marks)

1. Discuss in detail any 2 guidelines to be followed while thawing frozen food.
2. How does poor ventilation impact food production?
3. List any 2 qualities of the kitchen wall.
4. What are the recommended levels of illumination for lighting different areas in food preparation (draw a table)

Q.3.) Answer any 2 of the following questions. (04 marks each)

(08 Marks)

1. Outline two differences between communicable and non-communicable diseases. Provide an example of each. Based on their mode of transmission of communicable diseases, mention two preventive measures taken to control its spread.
2. Illustrate, using a flowchart, the different types of cleaning agents used in food production. Support your explanation with examples, as well as the advantages and disadvantages of each type.
3. Elaborate in detail any two methods of disposing of biodegradable waste.



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Q.4.) Review the provided Case Study and respond to the question using the information you've acquired in this subject. **(08 Marks)**

"Green Harvest Foods," a large food manufacturing company, produces packaged foods like cookies, crackers, and chips. Although the company has consistently followed industry standards for food safety, they recently encountered a significant challenge with increased pest infestation at one of their processing plants. When an important consumer order was postponed because there was evidence of rat activity in one of the storage locations, the issue got worse. A routine quality control check revealed some goods to be possibly contaminated. Not only did this incident result in a large quantity of inventory being destroyed, but it also created a public relations problem when word of the delay and the contamination worry got out to some of their major consumers. Green Harvest Foods immediately adopted pest management methods following the 4D principle in response.

Following the implementation of these measures, the company experienced a 90% decrease in pest sightings, the plant was able to regain optimal hygiene standards, and Green Harvest Foods passed a third-party food safety audit. The company also saw improvements in product quality, reduced risks of contamination, and a decrease in customer complaints. The prompt and effective response further contributed to the company's improved standing in the marketplace.

Questions: (4 Marks each)

1. Discuss 4 problems associated with the most common pests found in the food production.
2. Imagine the company is opening a new processing plant. Discuss in detail, how should they integrate the 4D principle from the outset in the plant's design and operations to ensure long-term food safety and pest control?