



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B.Sc. International Hospitality Management

Type: Semester End Assessment (SEA)

Date: 29/09/2025

Batch and Term: 2023-26 and VII

Total Marks: 25

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.



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Q.1.) Select the most appropriate alternative from those given below each statement.

(0.5 mark each)

(2 Marks)

1. 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

2. Lighting fixtures in food areas must be:
 - A. Decorative and open
 - B. Installed only in non-food areas
 - C. Covered with cloth
 - D. Easily cleanable and shatterproof

3. Why should chopping boards be sanitized after washing?
 - A. To remove detergent residue
 - B. To eliminate harmful microorganisms
 - C. To remove stains and odors
 - D. To maintain color

4. Which method is most suitable for washing dishes, pots, and small utensils manually?
 - A. Conveyor dishwashing
 - B. Three-Bucket Method
 - C. Sink Method
 - D. Steam Cleaning



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Q.2.) State whether the following statements are TRUE / FALSE and justify the reason (1 Mark Each)
(3 Marks)

1. It is suggested to completely pack the refrigerator with food items.
2. Slow freezing preserves the colour, flavour, and nutrients better than quick freezing.
3. Sinks should ideally be placed in the center of the kitchen, away from external walls.

Q.3.) Answer ANY 3 following questions. (4 Marks Each)

(12 Marks)

1. List four desirable characteristics of kitchen walls that support hygiene and easy maintenance.
2. Describe the Kitchen layout in terms of its location, design, and facilities.
3. What are the recommended levels of illumination for lighting different areas in food preparation (draw a table)
4. Discuss the 4 D principle of pest control

Q.4.) Review the provided case study and respond to the questions using the information you've acquired in this subject.
(8 Marks)

Savory Delights is a mid-sized catering company that provides buffet services for corporate events and weddings. During a recent high-profile wedding event, the catering team slightly overestimated the number of guests and prepared extra portions of chicken curry, rice, and desserts. After the event, the manager noticed that some of the surplus hot food had been left at room temperature for over 3 hours before anyone decided what to do with it.

In an attempt to reduce wastage, the staff cooled the food in large uncovered pans and placed them directly in the refrigerator. The next day, the same food was reheated and served at another event, but a few guests complained of stomach discomfort. An internal review revealed that the food had not been cooled rapidly enough, some containers were unlabelled, and the reheating temperature was not checked before service.



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The management is now revising its food safety procedures to strictly follow guidelines for leftover handling to prevent foodborne illness in future events.

Questions: (4 Marks Each)

1. Based on the guidelines for handling leftover food, identify and explain five major mistakes made by Savory Delights in this scenario.
2. Propose a standard operating procedure (SOP) that Savory Delights should adopt while handling leftovers to ensure food safety and compliance with industry standards.