**INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY**

**THIRUVANANTHAPURAM**

**MID TERM / INTERNAL ASSESSMENT JUNE – JULY 2020**

**(for Regular/ Reappear/ Compartment students of 1 ½ Year Diploma in Food Production)**

**SUBJECT: HYGIENE & SANITATION MAX MARKS: 50**

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**Instructions:**

1. Candidates are required to write the examination in the following format:
   1. **Paper size – A4, Blue ink only**
   2. **First Page** – Name, Roll Number, Subject Name, Subject Code, Date & Name of the Examination: Midterm / Internal Assessment June – July 2020
2. All pages to be numbered and **neatly tagged.** Number of the pages / Total pages (example 3/10)
3. The answer booklet must be sent to “The Principal, IHMCT, G.V.Raja Road, Kovalam.P.O, Thiruvananthapuram – 695527” by **speed post** only.
4. The answer booklet must reach the institute by **03.07.2020**.

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**All questions carry 10 marks. Attempt any 5 questions.**

1. Define food microbiology. Explain the role of micro-organisms in food microbiology.
2. Explain the standard steps to be followed by a food handler to ensure the hygiene and safety environment.
3. What is FSSAI? Explain the importance of FSSAI in hospitality industry.
4. Define qualities of a good store. Explain the storage of dry, perishables and non-perishable food items.
5. What do you mean by first aid? What steps will you take in case of cooking oil burn?
6. Explain garbage disposal process in hospitality industry with one example in each category.
7. Explain the importance of health for a hotel worker.

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