

C-4502

Sub. Code

21021

CRAFT CERTIFICATE COURSE EXAMINATION

FOOD AND BEVERAGE SERVICE

APRIL 2021 EXAMINATION

&

APRIL 2020 ARREAR EXAMINATION

Second Semester

RESTAURANT HYGIENE AND WORK SAFETY

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define oral hygiene.
2. Define personal hygiene.
3. Define establishment hygiene.
4. Give any two point good layout procedure.
5. Define 'Disease'.
6. What is pest control?
7. Define minor burns.

8. Define scalds.
9. What is meant by “ware wash” cleaning?
10. Define dishwashing machine.

Part B

(5 × 5 = 25)

Answer **all** questions by choosing either (a) or (b).

11. (a) Write short note on prevention of body odour, choice and care of clothing prevention procedure.

Or

- (b) Explain importance of oral hygiene.
12. (a) Write short note on cleaning of equipment and personal tools immediately after use.

Or

- (b) Explain restaurant smooth flow of work chart in hygiene in restaurant.
13. (a) Explain eco-friendly method of garbage disposal.

Or

- (b) Write about notes on disease caused by pests.
14. (a) Write short notes on “Fire extinguisher”.

Or

- (b) Explain basic first aid in emergencies and basic treatment of wounds.
15. (a) Explain ware washing cleaning.

Or

- (b) Write a procedure of silver cleaning.

Part C

(3 × 10 = 30)

Answer **all** questions by choosing either (a) or (b).

16. (a) Write short note on hygiene important and oral hygiene maintenance in restaurant in hotel industry.

Or

- (b) Explain layout of department and maintenance floor and wall good ventilation in restaurant.

17. (a) Explain fire extinguisher and fire safety.

Or

- (b) Explain eco-friendly method of garbage disposal.

18. (a) Write short note on manual washing procedure in restaurant.

Or

- (b) Explain various types of dishwashing machines.
