

C-5490

Sub. Code

21021

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2022**

Second Semester

Food And Beverage Service

RESTAURANT HYGIENE AND WORK SAFETY

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define Hygiene?
2. Define Good grooming?
3. Define contamination?
4. Define food spoilage?
5. What is garbage disposal?
6. What is meant by ill effects of carbage?
7. Give any two point of basic treatment of wounds?
8. Write two sink method?
9. Write advantages of manual dish washing method?
10. Define fire extinguishers?

Part B

(5 × 5 = 25)

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

11. (a) Write short note on personal hygiene?

Or

- (b) Explain importance of health and personality.

12. (a) Explain maintenance of floor and wall in restaurant.

Or

- (b) Explain good food display to avoid food spoilage?

13. (a) Explain “Garbage Disposal”.

Or

- (b) Explain “Pest control measures”.

14. (a) Explain “Basic first aid in emergencies”.

Or

- (b) Explain Fire safety management.

15. (a) Write about mechanical procedure in dish washing with advantages.

Or

- (b) Write about machine dish washing?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain basic concept of grooming and personal hygiene positive good health.

Or

- (b) Explain F and B outlet restaurant maintenance of floor and wall good ventilation, and maintenance procedure.

17. (a) Write short note on environment sanitation about in pest control measures and disease caused by pests.

Or

- (b) Explain general safety rules for restaurant staff?

18. (a) Write about note on diswashing manual procedure with advantages and disadvantages.

Or

- (b) Explain food service temperature?
