

C-9024

Sub. Code

21021

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2023.**

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 the term hygiene.
2. What do you mean by grooming?
3. What is ventilation?
4. What is food service temperature?
5. Mention any five types of pests found in guest room
6. What do you mean by Eco-friendly products?
7. What is fire extinguisher?
8. What is smoke detector?
9. What is air dryer machine in kitchen?
10. Expand — EPNS.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write in brief the various points on positive good health.

Or

- (b) How will you prevent body odour in your working place? Describe.

12. (a) Differentiate between wall and floor.

Or

- (b) What do you mean by food contamination? Describe.

13. (a) Why is garbage disposal an important issue in restaurant? Brief.

Or

- (b) Describe about the pest control in restaurant.

14. (a) What are the different minor injuries that occur in working place?

Or

- (b) Write the rules to be followed in fire safety.

15. (a) What is sterilising the dish in washing? Brief.

Or

- (b) Name some of the detergents that are used in dish washing with its uses.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain in detail the maintenance of floors and walls.

Or

- (b) Discuss elaborately the list of equipments with its cleaning procedure.

17. (a) Write the merits and demerits of garbage disposal.

Or

- (b) Elaborate the general safety rules for restaurant staff.

18. (a) Comment in detail the various classes of fire extinguisher.

Or

- (b) Elaborate the cleaning procedure of two sink method in restaurant.
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