

IHTM Question bank

BHMCT Second Semester

Subject – Hygiene & Sanitation

1. Discuss different ways of waste disposal?
2. What are the different methods of preventing food contamination?
3. What are the advantages & disadvantages of the dishwashing machine?
4. Explain the importance of hygiene in catering industry ?
5. What do you understand by food borne diseases?
6. Why hygiene food handling is important in catering industry ?
7. Write short note on food poisoning ?
8. Define qualities of a food store ?
9. Explain the storage of dry , perishable and non perishable food items ?
10. What is integrated pest management (IPM)?
11. Discuss the role of housekeeping in pest control?
12. Discuss ocean dumping ?
13. Discuss the importance of first aid?
14. What is food contamination?
15. Short note on HACCP
16. What are different types of detergents ?
17. List five control methods of preventing rat and cockroaches in kitchens?
18. Why is recycling important ?
19. Define the terms
 - Bio Degradable Waste
 - Non Gradable Waste
20. Importance of first aid in hotel.
21. Different types of food hazard
22. Guidelines for personal hygiene routine
23. Define the term
 - Insecticides
 - Pesticides
24. Define cleaning agents and discuss different types of cleaning agents ?
25. Discuss the important items in a first aid kit.