

ANDHRA PRADESH PARAMEDICAL BOARD, HYDERABAD

COMBINED PARAMEDICAL (REGULAR) EXAMINATIONS, DECEMBER, 2017

DIPLOMA IN HOSPITAL FOOD SERVICE MANAGEMENT

PAPER II

Dietary principles, Hygienic principles of food supply in Hospital

Time: 3hrs.

Total Marks:80

Answer any TEN Questions

All Questions carry equal marks

Write the entire answer to a question at one place only but not in different stages

1. Mention the role of Hospital Food Service Managers
2. What precautions do you take in preparation, handling and serving the food in Hospital canteen to outpatients and visitors?
3. What personal hygiene steps do you advise to workers in hospital kitchen while preparation of patient diet?
4. How do you transport the diet from kitchen to the in patients in the wards?
5. Name 5 diseases that can be transmitted by the Un-hygienic food served to an individual
6. What is pasteurization? Mention the advantages with examples
7. Do you advise direct flame heated cooking or steam heat for cooking, if so why?
8. How the inventory helps the food supply manager to maintain good standards of service?
9. What is an under nutrition in hospital patients and what are its complications?

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