

S.No. 1929

12UHME02

(For the candidates admitted from 2012–2013 onwards)

B.Sc. DEGREE EXAMINATION, NOVEMBER 2017.

Fourth Semester

Hotel Management and Catering Science

Elective — FOOD SCIENCE AND NUTRITION

Time : Three hours

Maximum : 75 marks

PART A — (10 × 2 = 20 marks)

Answer ALL the questions.

1. Define Food and Nutrients.
2. What is mean planning?
3. What are complex carbohydrates?
4. What is called simple proteins?
5. Name two good sources of Iodine?
6. What are the deficiency diseases occurred by vit A and vit E?
7. What is natural food colour?

8. Define adulteration.
9. Name any two Food standard in India.
10. Give the types of preservation methods.

PART B — (5 × 5 = 25 marks)

Answer ALL the questions choosing either (a) or (b).

11. (a) Write about the basic food groups.
- Or
- (b) What are the factors affecting meal planning?
12. (a) Write the importance of water in human body.
- Or
- (b) Explain about sources and functions of carbohydrates in human health.
13. (a) Write the ill effects of iron and Iodine deficiency.
- Or
- (b) What are nutritional losses during cooking?
14. (a) Explain the flavour types.
- Or
- (b) Write a short note on Food adulterants.

15. (a) Write in detail about food poisoning and food inspections.

Or

- (b) Write a short note on following standards.
- (i) ISI
- (ii) AGMARK
- (iii) FDA.

PART C — (3 × 10 = 30 marks)

Answer any THREE questions.

16. Discuss about the personal and kitchen food hygiene.
17. Narrate the digestion and absorption of proteins.
18. Write the classification of vitamins. Explain any two vitamins sources of functions.
19. What is food colour? Explain the types and its sources.
20. Write the role of micro organisms and its uses in food industry.