

19U348

(Pages: 2)

Name:

Reg.No:

THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2020

(CBCSS - UG)

CC19U BSH3 C05 - NUTRITION HYGIENE AND SANITATION

(Hotel Management & Catering Science - Complementary Course)

(2019 Admission - Regular)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

Part A (Short answer questions)

Answer *all* questions. Each question carries 2 marks.

1. Give four examples of soluble fibre.
2. Write down any four high cholesterol foods.
3. List out the stages of Vitamin A deficiency.
4. Name any four calcium rich foods.
5. What is known as rancidity?
6. Define balanced diet.
7. Expand BMI with equation.
8. Define extrinsic bacteria.
9. Define eukaryotic.
10. What causes food spoilage.
11. List out any four commercial preservation methods.
12. Write down any four advantages of sanitation.

(Ceiling: 20 Marks)

Part B (Short essay questions)

Answer *all* questions. Each question carries 5 marks.

13. Explain the classification of food based on functions.

14. What do you meant by HBV?
15. Write down the classification of water soluble vitamins.
16. Write a note on colour additives.
17. What do you meant by food toxicity?
18. Explain the role of fungi in food borne illness.
19. Write down the principles of HACCP in detail.

(Ceiling: 30 Marks)

Part C (Essay questions)

Answer any *one* questions. Each question carries 2 marks.

20. Describe the role of different micro organisms in cheese making.
21. Briefly explain the importance of personal hygiene in food industry.

(1 × 10 = 10 Marks)
