

**19U340S**

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Name: .....

Reg. No.....

**THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2020**

(CUCBCSS-UG)

**CC18U HM3 C05 - NUTRITION HYGIENE AND SANITATION**

(Hotel Management & Catering Science - Complementary Course)

(2018 Admission – Supplementary/Improvement)

Time Three Hours

Maximum: 80 Marks

I. Answer any *all* questions. Each question carries 1 mark.

1. The chemical constituents of foods are known as -----
2. ----- of food can destroy cell membrane and attack DNA, thus preventing microbial growth.
3. Building blocks of proteins are -----
4. The nutrient that act as insulation under the skin to help maintain body temperature is -----
5. ----- is the mineral element found in all body fluids and found in salt.
6. Citrus fruits are good sources of -----
7. 1 gm fat provides ----- energy.
8. Niacin deficiency is known as -----
9. ----- is the simplest form of carbohydrates.
10. Cholera is caused by the comma-shaped bacteria called -----

**(10 × 1 = 10 Marks)**

II. Short Answer type. Answer any *eight* questions. Each question carries 2 marks.

11. Dextrinization.
12. Goitre.
13. Rancidity.
14. Balanced diet.
15. Rigor mortis.
16. HACCP
17. Functions of food.
18. Fluorosis.
19. Personal hygiene.
20. Pasteurization.

**(10 × 2 = 20 Marks)**

III. Short essays Answer any *five* questions. Each question carries 6 marks.

21. Write the differences between food infection and food poisoning. Write the details of any two examples of food infection.
22. Sources and types of contamination in foods.
23. Write the importance of dietary fibre. Mention the sources and examples of the same.
24. What are the functions, sources and deficiency of iron?
25. Explain the role of microorganisms in food preparation.
26. Write on a) Food additives b) Food adulteration
27. Write the classification and sources of protein.
28. Explain about Egg white foams.

**(5 × 6 = 30 Marks)**

D. Essays. Answer any *two* questions. Each question carries 10 marks.

29. What is food preservation? Write the principles and methods of preservation.
30. How vitamins are classified? Write functions, sources and deficiency of fat-soluble vitamins.
31. Write on:
  - (a) Growth requirements of bacteria
  - (b) Growth phases of bacteria.

**(2 × 10 = 20 Marks)**

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