

19U339S

(Pages: 2)

Name:

Reg. No.....

THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2020

(CUCBCSS-UG)

CC15U HM3 C06 - NUTRITION HYGIENE AND SANITATION

(Hotel Management & Catering Science - Complementary Course)

(2015 to 2017 Admissions - Supplementary)

Time: Three Hours

Maximum: 80 Marks

SECTION A

Fill in the blanks:

1. A balanced diet should provide around ----- per cent of total calorie from carbohydrate
2. The intake of ----- is regulated by the mechanism of thirst
3. ----- within the haemoglobin can bind to oxygen molecules and transport it through the blood
4. The energy value of food is expressed in -----
5. Fatty acid that contains two or more double bonds is called as -----
6. Food rich in ----- are example for body building foods
7. ----- is adulterated in India by lead chromate
8. Destruction of microorganisms by chemicals is called -----
9. Motile bacteria possess organs of locomotion called -----
10. ----- stolonifer is also called bread mold
11. ----- amino acids are ones that cannot be synthesized by the human body
12. ----- plays a critical role in vision in dim light

(12 x 1 = 12 Marks)

SECTION B

Explain the following terms;

13. Meal planning considers individuals likes and dislikes, Justify.
14. Write on stabilizers
15. What is rigor mortis
16. List out the types of emulsions
17. Give a note on Rancidity.
18. What is meant by Fluorosis?
19. List down the role of personnel hygiene in the prevention of food borne illnesses

20. Define Wet beri- beri.

21. Write on botulism.

(9 x 2 = 18 Marks)

SECTION C

Write short essay on any *five* of the following.

22. Describe the economic importance of yeast in alcoholic fermentation.

23. Discuss enzymatic browning.

24. Elaborate the functions of carbohydrates in the body.

25. Discuss shortly food additives.

26. Explain Food guide pyramid.

27. Describe on Intentional adulterants.

28. Enumerate the role of microorganisms in the manufacture of bakery products.

(5 x 6 = 30 Marks)

SECTION D

Write any *two* essay on:

29. Elaborate on food preservation and its methods.

30. Explain the functions, sources, deficiency and requirement of Calcium.

31. Describe protein under the following heads.

a) Classification

b) Functions

c) Sources

d) PEM

(2 x 10 = 20 Marks)
