

21U346

(Pages: 2)

Name: .....

Reg.No: .....

**THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2022**

(CBCSS - UG)

(Regular/Supplementary/Improvement)

**CC19U BSH3 C05 / CC20U BSH3 C05 - NUTRITION HYGIENE AND SANITATION**

(Catering Science and Hotel Management - Complementary Course)

(2019 Admission onwards)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

**Part A (Short answer questions)**

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

1. Name four food sources of carbohydrate.
2. What is the normal values of blood cholesterol?
3. Name any four Water soluble vitamins.
4. List out the stages of Vitamin A deficiency.
5. Name any four iron rich foods.
6. Draw food guide pyramid.
7. Write down any two uses of menu planning.
8. Define intrinsic bacteria.
9. Mention any three causes of food borne illness.
10. List out any four natural preservation methods.
11. Write down any three benefits of food hygiene.
12. Define food safety.

**(Ceiling: 20 Marks)**

**Part B (Short essay questions - Paragraph)**

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

13. Explain the functions of food.
14. Write down the classification of proteins.
15. What is known as gelatinisation?
16. Write a note on PFA act.

17. Write a note on intrinsic and extrinsic bacteria.
18. Explain the role of bacteria in food borne illness.
19. What are the types of food spoilage?

**(Ceiling: 30 Marks)**

**Part C (Essay questions)**

Answer any *one* question. The question carries 10 marks.

20. Describe the role of different micro organisms in cheese making.
21. Explain food safety under the following headings. (a) GMP (b) GHP and (c) HACCP

**(1 × 10 = 10 Marks)**

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