

15U327

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Name:

Reg. No.....

THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2016
(CUCBCSS - UG)

CC15U HM3 C06 - NUTRITION HYGIENE AND SANITATION
Catering Science & Hotel Management - Complementary Course
(2015 Admission)

Time: Three Hours

Maximum: 80 Marks

Section A

Fill in the Blanks:

1. The chief protein in milk is called
2. RDA stands for
3. 1 gm. fat givesenergy.
4.is the simplest form of carbohydrates.
5. Building blocks of proteins are called.....
6.are the chemical substances which are vital or essential for life.
7. Enzyme present in papaya which has a tenderizing effect on meat is
8.is the deficiency disease caused by niacin.
9. Post mortem change in meat is called.....
10. Unique PUFA present in fish is called.....
11.connect egg yolk and egg white.
12. ICMR stands for.....

(12 x 1 = 12 Marks)

Section B

Explain the following terms:

13. What are the functions of fiber?
14. Explain enzymatic browning reactions.
15. Explain the vegetable pigments.
16. Define Pasteurization
17. Explain the effect of heat on meat.
18. What are the essential amino acids?
19. Explain the role of carbohydrates in cooking.
20. PFA
21. Explain the role of water in our body.

(9 x 2 = 18 Marks)

Section C

Write short essay on any five: -

22. What are the functions and deficiency of Vitamin C?
23. Explain the functions of food.
24. Explain emulsions and their types in detail.
25. Why personal hygiene is important for a food handler?
26. What are the functions of carbohydrates?
27. Explain the classification of proteins.
28. Define gelatinization and factors affecting it.

(5 x 6 = 30 Marks)

Section D

Write any two essay on: -

29. Write the functions, sources, deficiency and requirements of vitamin A
30. Explain the types of fats and oils used in food preparation. Give the role of fat in food Preparation.
31. Discuss on any five deficiency diseases and how can you prevent it?

(2 x 10 = 20 Marks)
