16U330　　　　　　　　(Pages: 2)　　　　　　　Name: ………………………..

Reg. No………………………

THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2017
(Regular/Supplementary/Improvement)
(CUCBCSS - UG)
CC15U HM3 C06 - NUTRITION HYGIENE AND SANITATION
(Catering Science & Hotel Management - Complementary Course)
(2015 Admission onwards)

Time: Three Hours　　　　　　　　　　　　　　　　　　　Maximum: 80 Marks

Section A

Fill in the Blanks:

1. …………………is the instrument used to check adulteration in milk.

2. The kind of carbohydrate present in honey…………..

3. Dates are the rich source of ....

4. ……………………is colloidal dispersion of one liquid in another immix able liquid.

5. Addition of papaya seed in pepper is an example for ....

6. Undesirable changes in flavor, texture and colour in protein is called …………….

7. Expansion of BIS is ....

8. Bacteria that cannot tolerate oxygen is …………….

9. Thiamin deficiency is known as ....

10. ……………….is the substances added to fat and fat containing substance to retard oxidation.

11. One gram carbohydrate provides ....kcal/gram.

12. The most abundant mineral present in our body is …………….

(12 x 1 = 12 Marks)

Section B

Explain the following terms:

13. Smoking.

14. Food spoilage.

15. RDA

16. Goiter.

17. BMI

18. Balanced diet.

19. Intentional additives.

20. Adulteration.

21. Malnutrition.

(9 x 2 = 18 Marks)

Section C

Write short *essay* on *any five* of the following: -

22. Write a short note on gelatinization.

23. Explain food borne illness.

24. What changes occur during cooking meat.

25. Explain disinfection and means of disinfection.

26. What are the principles of menu planning?

27. Discuss the various ways to classify foods.

28. List the functions and sources of calcium.

(5 x 6 = 30 Marks)

Section D

Write essay on *any two* of the following: -

29. Briefly explain food preservation.

30. Write the functions, sources, deficiency and requirements of Iron.

31. Explain the post mortem changes in meat.

32. Write a detailed note on bacteria under the following headings.

   a) Morphology. b) Growth requirements and c) Growth phase.

(2 x 10 = 20 Marks)

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