THIRD SEMESTER B.Sc. DEGEREE EXAMNINATION, NOVEMBER 2021
(CUCBCSS-UG)
CC15U HM3 C06 - NUTRITION HYGIENE AND SANITATION
(Hotel Management & Catering Science – Core Course)
(2016 to 2017 Admissions – Supplementary/Improvement)

Time: Three hours   Maximum: 80 Marks

PART A
Answers *all* questions. Each question carries 1 mark.

Fill in the blanks:

1. One gram of protein provides …………… kcal

2. Fat is a …………… nutrient

3. Vitamin E is a …………… soluble vitamin.

4. Pellagra is caused by the deficiency of ……………

5. Expand RDA

6. Two table spoon fat gives …………… Kcal

7. There are …………… nutrients

8. The fungus known as bread mold is ……………

9. A dry food like bread is most likely to be spoilt by ……………

10. Carrot is rich in …………… vitamin

11. ---------- is also known as sharp freezing.

12. Curcumin is a ---------- type of colourant.

(12 × 1 = 12 Marks)

PART B (Short Answer Type)
Answers *all* questions. Each question carries 2 marks.

13. Sources of vitamin C

14. Give the nutritional importance of fermented food products.

15. What are the types of emulsions?

16. Types of food additives.

17. Draw and explain food guide pyramid.

18. Food borne illness.

19. What are the sources of vitamin A?

20. Food spoilage.

21. Nutrient.

(9 × 2 = 18 Marks)

PART C (Short Essay)

Answer any *five* questions. Each question carries 6 marks.

22. Write a note on water soluble vitamins.

23. Define food adulteration.

24. Pellagra.

25. Functions of carbohydrate.

26. Write a note on personal hygiene.

27. Food Preservation.

28. Elaborate the need for energy in involuntary activities.

(5 × 6 = 30 Marks)

PART D (Essay)

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

29. Explain preservation under the following headings.

    a) types b) principles of preservation c) methods of preservation.

30. Give an account of the functions, sources and deficiency diseases vitamin A.

31. Explain types and uses of food additives.

(2 × 10 = 20 Marks)

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