

23U353

(Pages: 2)

Name:

Reg.No:

THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2024

(CBCSS - UG)

(Regular/Supplementary/Improvement)

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

(Hotel Management and Catering Science - 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. What is Nutrition?
2. Define polisaccharides with two examples.
3. Mention any four dietary sources of protein.
4. List out any four causes of osteoporosis.
5. What are the classifications of rancidity.
6. Define menu planning.
7. Expand ISO.
8. What are the three structural forms of bacteria?
9. What are the common causes of botulism?
10. What is meant by food spoilage?
11. Define personal hygiene.
12. Name any four certified detergents used in food industry.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. What are the functions of food fat?
14. What are the significance of folic acid in the diet?
15. What are the functions of iron in the body?
16. Explain the role of micro organisms in cheese making.
17. Write a note on salmonellosis.

18. What do you meant by food poison?
19. What are the basic principles of food preservation?

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. Explain balanced diet under the following headings a) definition b) importance
21. Explain food safety under the following headings a) GMP b) GHP and c) HACCP

(1 × 10 = 10 Marks)
