

24U354S

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Name:

Reg.No:

THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2025

(CBCSS - UG)

CC19UBSH3C05 / CC20UBSH3C05 - NUTRITION HYGIENE AND SANITATION

(Hotel Management and Catering Science - Core Course)

(2019 to 2023 Admissions - Supplementary/Improvement)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

Part A (Short answer questions)

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

1. Give four examples of insoluble fibre.
2. Mention 3Ds of Pellagra.
3. Define macro minerals with two examples.
4. Write down the factors affecting rancidity.
5. List out any two adulterant used in milk.
6. Mention any three causes of food borne illness.
7. Define prokaryotes.
8. What are the symptoms of salmonellosis.
9. What are the three main causes of food spoilage.
10. Define food preservation.
11. What are the seven steps of HACCP?
12. List out any four disinfectant used in food industry.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. Explain the classification of nutrients based on functions.
14. Write down the sources and functions of protein.
15. What are the functions of vitamin D in the body?
16. Write down the factors affecting RDA.
17. Write down the factors affecting meal planning.

18. Explain the role of micro organisms in bread making.
19. Describe the steps of hand washing.

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. Explain the significance of fattyacids in detail.
21. Briefly explain the role of micro organisms in food borne illness.

(1 × 10 = 10 Marks)
