

20U348

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Name:

Reg.No:

THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC19U BSH3 C05 - NUTRITION HYGIENE AND SANITATION

(Hotel Management & 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. Name four food sources of carbohydrate.
2. What is the normal values of blood cholesterol?
3. List out any four main functions of protein.
4. List out any two clinical signs of Scurvy.
5. List out any four causes of osteoporosis.
6. List out five basic food groups.
7. Define adulterant.
8. List out any four common food borne illness.
9. What is known as zoonotic food borne virus?
10. What causes food spoilage?
11. What is physical hazard?
12. Define food handling.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. Explain the classification of food based on nutrients.
14. Differentiate between Osteoporosis and Osteomalasia.
15. What is known as gelatinisation?
16. Explain the role of micro organisms in bread making.
17. Write a note on Botulism.
18. Write a note on intrinsic and extrinsic bacteria.
19. What do you meant by FIFO?

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. Define menu planning. Also explain the factors affecting it
21. Briefly explain food toxicity in detail

(1 × 10 = 10 Marks)
