

22U348

(Pages: 2)

Name:

Reg.No:

THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2023

(CBCSS - UG)

(Regular/Supplementary/Improvement)

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

(Hotel Management and Catering Science - Core 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 Nutrient?
2. Define polisaccharides with two examples.
3. Mention 3Ds of Pellagra.
4. List out the stages of Vitamin A deficiency.
5. Write down any four functions of calcium.
6. Draw Body Mass Index chart neatly.
7. Expand FSSAI.
8. Define intrinsic bacteria.
9. Define endotoxins.
10. How many types of food spoilages?
11. Write down any four principles of food hygiene.
12. Mention any four FSSAI certified food industries in kerala.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. What are the functions of body fat?
14. Write down the sources and functions of protein.
15. Write down the factors affecting gelatinisation.
16. What are the objectives of RDA?

17. Write a note on intrinsic and extrinsic bacteria.
18. Explain the role of parasite in food borne illness.
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. Describe the role of different micro organisms in cheese making.
21. Explain the importance of food safety in the present scenario.

(1 × 10 = 10 Marks)
