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(Pages : 2)

Name:.....

Reg. No.....

THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION, NOVEMBER 2021

Hotel Management and Catering Science/Culinary Arts

BSH/C 3C 05—NUTRITION HYGIENE AND SANITATION

(2019—2020 Admissions)

Time : Two Hours

Maximum : 60 Marks

Section A

*Answer at least **eight** questions.*

Each question carries 2 marks.

All questions can be attended.

Overall Ceiling 16.

1. What is the effect of heat on green vegetables ?
2. Name any 4 common food that contain xanthan gum.
3. What is Food Adulteration ?
4. What are Micro-organisms ?
5. What are Parasites ?
6. Define Health.
7. Define food preservation.
8. What is the purpose of the bacterial capsule ?
9. What is guar gum ?
10. Expand HACCP.
11. What is Cross-Contamination ?
12. What is Saturated Fat ?

(8 × 2 = 16 marks)

Section B (Short Answer Type Questions)

*Answer at least **four** questions.*

Each question carries 6 marks.

All questions can be attended.

Overall Ceiling 24.

13. What are simple and complex Carbohydrates ?
14. What is the difference between dietary cholesterol and blood cholesterol ?

Turn over

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15. Explain Types of Minerals in Food.
16. Explain the functions of Proteins.
17. Describe about three types of LIPIDS.

(4 × 6 = 24 marks)

Section C

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

18. What are Nutrients ? Explain about various types and functions of Nutrients.
19. Describe about Vitamins. Types and Sources of Vitamins.
20. Write an essay on How food spoils ?
21. Describe the General Principles of Food Hygiene and Sanitation.

(2 × 10 = 20 marks)