D 51681	(Pages: 2)	Name
		Reg No

THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION NOVEMBER 2023

B.H.A.

BHA 3C 03—NUTRITION, HYGIENE AND SANITATION

(2019—2022 Admissions)

Time: Two Hours and a Half

Maximum: 80 Marks

Part A

Answer the following in not exceeding **one paragraph** each.

Each question carries 2 marks.

(Maximum 25 marks)

- 1. Define the term health.
- 2. What is balanced diet?
- 3. What is the term 'GHP' in the food sector?
- 4. What is meant by parasite?
- 5. What is EFA?
- 6. Define Protein.
- 7. What is the importance of iodine in a balanced diet?
- 8. What is biological contamination?
- 9. Define food safety.
- 10. What are the benefits of riboflavin in food?
- 11. What is meant by conditionally essential amino acids?
- 12. What is known as malnutrition?
- 13. What is the term HACCP?
- 14. What is known as menu planning?
- 15. What is known as salting?

Turn over

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Part B

Answer the following in not exceeding 120 words.

Each question carries 5 marks.

(Maximum 35 marks)

- 16. Classify vitamins and explain the functions and sources of Vitamin D and C.
- 17. Explain the significance of dietary fibre.
- 18. Briefly describe the classification of protein.
- 19. Mention the food sources of following minerals:
 - (a) Sodium; and
 - (b) Iron.
- 20. Differentiate between unsaturated fat and saturated fat.
- 21. Briefly describe the social functions of food.
- 22. Explain the functions and benefits of carbohydrates.
- 23. List the richest dietary sources of protein in our diet.

Part C

Answer any **two** questions in not exceeding **three pages** each.

Each question carries 10 marks.

- 24. Explain the factors affecting meal plan.
- 25. What are Nutrients? Classify them.
- 26. Explain the types of fatty acids and give the functions of fats.
- 27. Explain the sources and functions of cholesterol. Why they need to be maintained?

 $(2 \times 10 = 20 \text{ marks})$