

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
B.Voc DEGREE EXAMINATION MAY 2017
(Third Semester)

Branch- **HOSPITALITY MANAGEMENT**

FOOD SCIENCE & NUTRITION

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks (10x2 = 20)

- 1 Define nutrients.
- 2 What is balanced diet?
- 3 What is disinfectant?
- 4 Define sterilization.
- 5 What is food adulteration?
- 6 Write abbreviation for FSSAI.
- 7 What are the deficiencies due to the lack of carbohydrates?
- 8 Explain any two functions of protein.
- 9 Define freezing.
- 10 Write any two artificial sweeteners.

SECTION - B (25 Marks)

Answer **ALL** Questions

ALL Questions Carry **EQUAL** Marks (5x5 = 25)

- 11 a Explain the basic concepts of food.
OR
b Explain about Recommended Dietary allowance and its benefits.
- 12 a Explain the common disinfectants used in kitchen.
OR
b Explain the sterilization of kitchen and service equipment.
- 13 a Explain any two food laws involved in food standardization.
OR
b List out any five intentional adulterants and their methods of detection.
- 14 a Explain the nutritive value of vegetables.
OR
b Write the functions of pulses and its deficiency effects.
- 15 a Explain the steps involved in canning process.
OR
b What is the role of emulsifiers in food with two examples.

SECTION - C (30 Marks)

Answer any **THREE** Questions

ALL Questions Carry **EQUAL** Marks (3x10 = 30)

- 16 Explain six basic nutrients and its functions.
- 17 Write down the sanitization of any five kitchen equipments.
- 18 Write in detail about the types of food adulterants.
- 19 Explain in detail about the composition and nutritive value of cereals.
- 20 Explain in detail about working principle of refrigeration and freezing.