

**PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)**

**BVoc DEGREE EXAMINATION DECEMBER 2019
(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 Food science.
2. Mention basic nutrients.
3. What is called disinfectants?
4. What is known as germicide?
5. List the types of adulterants.
6. Define Food Adulteration.
7. List the types of alcoholic beverages.
8. Give the sources of Vitamin A.
9. Define food preservation.
10. What is called antioxidants?

SECTION - B (25 Marks)

Answer **ALL** Questions

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

- 11 a. Explain food guide pyramid.
OR
b. Give the functions of basic nutrients.
- 12 a. Narrate the importance of hand washing using disinfectants.
OR
b. Write short notes about sanitation.
- 13 a. Explain Food laws in brief.
OR
b. Write short notes on Food adultrants.
- 14 a. Give the nutritive value of Egg.
OR
b. State the functions of fat.
- 15 a. Describe the types of food addives.
OR
b. Discuss the principles of preservation.

SECTION - C (30 Marks)

Answer any **THREE** Questions

ALL Questions Carry **EQUAL** Marks (3 x 10 = 30)

16. Enumerate the functions of food.
17. Give a detailed account on sterilization.
18. Explain food standardization and regulation agencies in India.
19. Discuss the nutritive vale of Milk.
20. Describe canning in brief.