

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

**BVoc DEGREE EXAMINATION DECEMBER 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 (10 x 2 = 20)

- 1 What is meant by Food Science?
- 2 Define : Balance Diet.
- 3 What is Germicide?
- 4 Write definition of Disinfectant.
- 5 What is Food Adulteration?
- 6 List out common food adulterants
- 7 What is avidin?
- 8 Define PEM.
- 9 Mention the details of artificial sweeteners.
- 10 Define Emulsifiers.

SECTION - B (25 Marks)

Answer **ALL** Questions

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

- 11 a Write short notes on Basic Nutrients.
OR
b Give the RDA for the following :
 - > Adult man doing sedentary work.
 - > Pregnant woman who is in the last trimester of pregnancy.
- 12 a What is Disinfectants? List out the common disinfectants used in kitchen.
OR
b How do sterilize the kitchen equipments?
- 13 a Write short notes on 'types of adulterants'.
OR
b Write any five intentional adulterants and their methods of detection.
- 14 a Write the nutritive value of pulses and its functions.
OR
b What is Emulsifiers? Explain its role in Food preservation.
- 15 a What is Food irradiation used for?
OR
b Explain the role of sweeteners in Food Preservation.

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Explain the six basic nutrients and its functions.
- 17 What is sterilization? Explain its types and role in cleaning of service equipments.
- 18 Explain about Food Safety and standards authority of India.
- 19 Elaborate the nutritive value of meat and its functions.
- 20 Enumerate the process of canning in food preservation.