

- Q.21 Classify amino acids in various ways with suitable examples.
- Q.22 Explain the objectives of PFA.
- Q.23 What are the side effects of consuming excess calcium?
- Q.24 How to get authority to use ISI mark?

No. of Printed Pages : 4

Roll No.

DHM-03016

3rd Sem. / Hotel Mgmt. (Semester Sys.)
Subject : Food Science and Nutrition

Time : 3 Hrs.

M.M. : 70

SECTION-A

Note: Multiple choice questions. All questions are compulsory
(7x1=7)

- SECTION-D**
- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)
- Q.25 What is Food Adulteration? When Food Considered adulterated, explain with suitable example?
- Q.26 What is Food Poisoning? What causes food poisoning? How to treat food poisoning.
- Q.27 Define Carbohydrates. Explain the classification of carbohydrates with suitable example.

- Q.1 Which of the following works with calcium to build strong bones
- a) Vitamin D b) Vitamin C
c) Phosphorus d) Iron
- Q.2 Added sugar in milk consider as
- a) Preservative b) Adulteration
c) Additive d) All of above
- Q.3 Lead chromate is a common adulterant found in
- a) Water b) Fruit Juices
c) Vegetable oil d) Turmeric powder
- Q.4 The full form of PFA is

- a) Prevention of Food Act
- b) Protection of Food Act
- c) Prevention of Food Adulteration
- d) None of the above is correct

Q.5 Which one of the following statements is true?

- a) All bacteria are harmful
- b) Some bacteria are harmful
- c) No bacteria are harmful
- d) Only bacterial spores are harmful

Q.6 Which of the following is most likely to be a source of food poisoning bacteria?

- a) Frozen peas b) Pasteurised milk
- c) Tinned salmon d) Raw meat

Q.7 The molecules that yields amino acid upon hydrolysis are known as _____

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. $(7 \times 1 = 7)$

Q.8 Define BMR.

(2)

DHM-03016

- Q.9 What is RDA.
- Q.10 Write two units of energy.
- Q.11 How water is helpful to keep our body normal.
- Q.12 What are trans-fat
- Q.13 Give any two example of saturated fatty acids.
- Q.14 Discuss the functions of carbohydrates in our body.

SECTION-C

Note: Short answer type questions. Attempt any six questions out of ten questions. $(6 \times 6 = 36)$

- Q.15 Describe the role of Food & Nutrition in degenerative diseases.
- Q.16 Discuss the functions of PUFA and MUFA.
- Q.17 Why is Food Adulteration Done? How to prevent Food adulteration.
- Q.18 Why "good cholesterol" is good and "bad cholesterol" is bad?
- Q.19 Why we should drink so much of water and explain quality of drinking water.
- Q.20 Describe the calculation methods of BMI. What is significance of BMI.

(3)

DHM-03016