

- 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?

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.

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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)

- 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. (7x1=7)

Q.8 Define BMR.

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. (6x6=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.