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Total No. of Questions: 09

B.Sc.(Catering and Culinary Arts) (2015 & Onwards) (Sem.-3)

FOOD SCIENCE AND NUTRITION

Subject Code: BSCCA-304 M.Code: 74229

Time: 3 Hrs. Max. Marks: 60

INSTRUCTIONS TO CANDIDATES:

- 1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
- 2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
- 3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

1. Write briefly:

- a) Health
- b) Obesity
- c) Malnutrition
- d) Monosaccharide
- e) Pellagra
- f) EFA
- g) Hypertension
- h) Iodine
- i) Kcal
- j) BMR

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SECTION-B

- 2. Define Energy Balance. What are the health hazards associated with it?
- 3. Enlist the methods to improve the quality of protein in food.
- 4. Briefly explain the role of water in maintain good health.
- 5. Signify the role of dietary fibre in our diet.
- 6. What do you understand by the term "Winterization"?

SECTION-C

- 7. Mention any three function of each of the following nutrients:
 - a. Vitamin-A
 - b. Vitamin-K
 - c. Vitamin-C
- 8. Explain the process of gelatinization and state the factors affecting it.
- 9. Explain the importance of food in maintaining good health.

NOTE: Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.

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