

**BACHELOR IN HOTEL MANAGEMENT (BIHM)**

**Term-End Examination**

**June, 2018**

**BHY-052 : NUTRITION AND FOOD SCIENCE**

*Time : 3 hours*

*Maximum Marks : 100*

- Note :**
- (i) *Attempt any five questions.*
  - (ii) *All questions carry equal marks.*

1. Define balance diet. Explain importance of balance diet in relationship with health. **20**
2. Classify nutrients. Explain importance of protein in our food and diseases caused by deficiency of protein. **20**
3. Write an essay on thermodynamic of food with suitable examples. **20**
4. How would you classify vitamins ? Explain various effects of deficiency and excess of each vitamin in our diet. **20**
5. Explain menu planning. Plan a menu for under 19 Football team, justifying your answer. **20**
6. What points will you keep in mind while evaluating meal planning in a five star hotel ? **20**

7. Explain importance of food science in menu planning with example. 20
  8. Classify fats. Explain role of fats in our diet with suitable examples. 20
  9. Write notes on : 10x2=20
    - (a) Micro nutrients
    - (b) Food processing
  10. Explain relationship of carbohydrates and emulsions in browning with relevant examples. 20
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