Time: 3 hours

Maximum Marks: 100

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination June, 2015

BHY-052: NUTRITION AND FOOD SCIENCE

| Note | : | (i) Attempt five | • | | | |
|------|---|---|-------|---------------------------------------|----|--|
| | | (ii) All questions | carry | equal marks. | | |
| 1. | | ne Balanced Diet. llanced Diet in an | | te about importance ridual's life. | 20 | |
| 2. | Explain in one line (any ten): 10x2=20 | | | | | |
| | (a) | Hygiene | (b) | Nutrition | | |
| | (c) | Health | (d) | Nutrient | | |
| | (e) | RDA | (f) | SDA | | |
| | (g) | Malnutrition | (h) | Fats | | |
| | (i) | Carbohydrates | (j) | Cholesterol | | |
| | (k) | MUFA | (1) | PUFA | | |
| 3. | What is BMR? Explain the factors affecting it. 20 | | | | | |
| 4. | Classify Vitamins. Give functions and sources of Vitamin A and C. 10+10 | | | | | |
| 5. | What is Menu Planning? Classify foods into various groups. 5+15 | | | | | |

1

| 6. | (a) | List and explain factors leading to obesity. | | | |
|----|-----|--|--------|--|--|
| | (b) | Suggest measures to tackle obesity. | 10+10 | | |
| 7. | Wri | te notes on : | 4x5=20 | | |
| | (a) | Emulsions | | | |
| | (b) | Colloids | | | |
| | (c) | Flavour | | | |
| | (d) | Browning | | | |

- 8. What are Proteins? Write about functions and deficiency of Proteins.
- 9. Explain functions of food. 20
- 10. What are Macro and Micro Nutrients? Explain in detail.10+10