

Total No. of Pages : 2

Register Number :

7496

Name of the Candidate :

P.G. DIPLOMA EXAMINATION DECEMBER 2013.

(HOTEL MANAGEMENT)

160 — NUTRITION AND FOOD HYGIENE

Time : Three hours

Maximum : 100 marks

(Maximum mark 75 for candidates joined during 2011 – 2012 and after)

Answer any FIVE questions.

All questions carry equal marks.

(5 × 20 = 100)

1. (a) Classify the food materials based on its constituents. Give suitable examples for each class.
(b) Classify carbohydrates. Write about its sources and functions.
2. (a) Explain how lipids plays a vital role in the body.
(b) Write on protein quality and its digestion and absorption.
3. (a) Classify vitamins. Explain about water soluble vitamins.
(b) Write about the deficiency effects of macro-nutrients.
4. (a) What are the sources and functions of minerals?
(b) Write on vitamin deficiency related diseases.
5. (a) Describe the factors affecting menu planning.
(b) Discuss on the food standards in India.
6. (a) What is a balanced diet and how it is important?
(b) Write notes on types of food group plans.
7. (a) List the caning procedure.
(b) Explain the methods of food preparation using high and low temperatures.
8. (a) Write notes on spoilage of different kinds of foods.
(b) Discuss the role of yeast in food industry.

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9. (a) Why food sanitation control needed in food industry?
(b) Write on asepsis and anaerobic.
 10. (a) What is contamination and how does it occur?
(b) How does personal cleanliness contribute to better health?
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