

B. Sc. (Hospitality & Hotel Administration) Sem – II 2010 Course) :
SUMMER - 2019

SUBJECT : CATERING SCIENCE – II

Day : Friday

Time : 10.00 AM To 01.00 PM

Date : 03/05/2019

S-2019-2495

Max. Marks : 80

N. B. ;

- 1) All questions are **COMPULSORY**.
 - 2) Figures to the right indicate **FULL** marks.
 - 3) Draw neat and labeled diagram **WHEREVER** necessary.
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Q. 1 Solve **ANY EIGHT** of the following: **(16)**

- a) What is Malnutrition?
- b) Define water soluble vitamins.
- c) What is mean by Dehydration?
- d) Give any two food sources of protein.
- e) Define Balance Diet.
- f) What is mean by saturated fatty acids?
- g) Explain in short what Hydrogenation of oil is.
- h) Enlist any two deficiency disease of protein.
- i) Give any four rich sources of carbohydrates.
- j) Enlist all fat soluble vitamins.

Q. 2 Write short notes on **ANY FOUR** of the following: **(16)**

- a) Explain the importance and limitations of sodium chloride.
- b) What is Rancidity of oil and how you can prevent it.
- c) Explain the vitamin 'A' with respect to following points:
 - i) 2 food sources
 - ii) 2 functions
 - iii) 2 deficiency disease
 - iv) 1 symptoms of each
- d) Explain in detail the importance of fiber in diet.
- e) Describe the functions of calcium in human body.

Q. 3 Answer **ANY TWO** of the following: **(16)**

- a) Give any 2 food recommended and avoided for the following diseases:
 - i) Diabetes Mellitus
 - ii) Diarrhea
 - iii) Fever and infection
 - iv) Jaundice
- b) What are all different methods by which you can preserve the nutrient while cooking food explain in detail.
- c) Explain in detail the different disease occurs after excess and deficient intake of fats and oils.

Q. 4 Answer **ANY FOUR** of the following: **(16)**

- a) What is importance of avoiding junk food / fast food?
- b) Write short note on 'Importance of vitamin A'.
- c) Explain the effect of heat on carbohydrates.
- d) Enlist any five food group and what are the foods included in each food group.
- e) Plan a menu for a day's diet of an adult.

Q. 5 Answer **ANY TWO** of the following: **(16)**

- a) What are essential and non-essential amino acids and enlist all essential and non-essential amino acid.
- b) What is carbohydrates and explain in detail its classification with the help of one example of each.
- c) Explain vitamin 'C' with respect to following points:
 - i) Scientific name
 - ii) 2 functions
 - iii) 3 Rich food sources
 - iv) 2 deficiency disease and its symptoms