

B.B.A. SEM – VI (2015 CBCS Course) : SUMMER - 2019
SUBJECT: ELECTIVE – III: 6) FOOD SCIENCE, NUTRITION & DIETETICS
MANAGEMENT (Hospitality Management)

Day: Monday
Date: 22/04/2019

S-2019-1987

Time: 10.00 AM TO 01.00 PM
Max. Marks: 100

N.B.:

- 1) Attempt any **FOUR** questions from Section –I and any **TWO** questions from Section –II.
- 2) Figures to the right indicate **FULL** marks.
- 3) Answers to both the sections should be written in **SAME** answer book.

SECTION –I

- Q.1** Write in detail fats and oils under following heads: **(15)**
i) Important functions ii) Dietary sources
iii) RDA iv) Deficiency disease
How to prevent the Rancidity in fats?
- Q.2** What are the basic groups of food? Explain in short the proper methods of storage or preservation for them. **(15)**
- Q.3** How to plan a menu for school going children according to their requirements? What are the basic principles of menu planning? **(15)**
- Q.4** What are the important functions of proteins? Give any four protein rich recipes for breakfast. **(15)**
- Q.5** Write short notes on **ANY THREE** of the following: **(15)**
a) Importance of fiber in diet
b) Vitamin 'C'
c) Water Balance and Health
d) Pasteurization

SECTION-II

- Q.6** Define Balanced diet. Explain in detail. How to plan a balanced diet based on food groups with the help of food guide pyramid? Draw a suitable diagram **(20)**
- Q.7** Define the term evaluation of foods. Explain its objectives and sensory assessment of food quality with any four examples. **(20)**
- Q.8** Write in detail about the nutrient **Proteins** under following needs. **(20)**
i) Important functions ii) Dietary sources
iii) Deficiencies and diseases iv) R.D.A

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