B.B.A. SEM – VI (2015 CBCS COURSE) : SUMMER - 2018
SUBJECT: ELECTIVE – III: 6) FOOD SCIENCE, NUTRITION & DIETETICS MANAGEMENT (Hospitality Management)

Day: **Wednesday** Time: **10.00 AM TO 01.00 PM**
Date: **02/05/2018** Max. Marks: 100

S-2018-1633

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 **SEPARATE** answer book.

SECTION –I

Q.1 Write a detail about importance of Nutrition in maintenance of Health. **(15)**

Q.2 Write in detail about the nutrient calcium: **(15)**
i) Important functions ii)Dietary sources
iii) RDA iv) Deficiency diseases

Q.3 What is the effect of different cooking methods on **(15)**
i) Carbohydrates ii) Proteins
iii) Fats and oils

Q.4 Write in short about food preservation techniques for following foods: **(15)**
i) Fruits and Vegetables ii) Milk and milk products
iii) Egg, meat and poultry

Q.5 Write short notes on **ANY THREE** of the following: **(15)**

a) Food borne Illness

b) Role of water in maintaining Health

c) Vitamin 'A' deficiency

d) Diet for Diabetes mellitus

SECTION-II

Q.6 What are the principles of meal planning? How will you plan a menu for old age home write in detail? **(20)**

Q.7 What are basic groups of food? Describe each group with their nutritional importance in diet. **(20)**

Q.8 What are the factors affecting food acceptance? Write short note on meal planning for school lunch programme. **(20)**

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