

**B. SC. (HOSPITALITY & HOTEL ADMINISTRATION) SEM –
II 2010 COURSE) : WINTER - 2017**

SUBJECT: CATERING SCIENCE - II

Day: **Monday**
Date: **27/11/2017**

W-2017-1490

Time: **08.30 AM TO 11.30 AM**
Max. Marks: 80

N.B.:

- 1) All questions are **COMPULSORY**.
- 2) Figures to the right indicate **FULL** marks.

Q.1 Answer any **EIGHT** of the following: **(16)**

- a) Discuss the ill effect of excess intake of carbohydrate.
- b) State the difference between rancidity and reversion.
- c) What is RDA? Write RDA of protein and calorie for sedentary man.
- d) Why heavy worker needs more nutrients than sedentary?
- f) Write definition of balance diet and therapeutic diet.
- g) Milk is an emulsion explain the reason.
- h) Define sol with example.
- i) Write five sources of dietary sodium.
- j) Write factors affecting food intake.
- k) Explain the term emulsion with example.

Q.2 Answer any **FOUR** of the following: **(16)**

- a) Write note on food additives.
- b) Explain various functions of water in human body.
- c) What measures can be taken to reduce the fat content in food?
- d) Discuss function, sources and deficiency of dietary iron.
- e) Explain factors to be considered while planning a diet.
- f) Explain Millard's reaction.

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

- a) Give two recipes for breakfast rich in:
 - i) Calcium
 - ii) Iron
 - iii) Protein
 - iv) Vit C
- b) Plan a balance diet for sedentary man with dietary guidelines.
- c) Convert following temperature:
 - i) 43°C to $^{\circ}\text{F}$
 - ii) 100°C to $^{\circ}\text{F}$
 - iii) 212°F to $^{\circ}\text{C}$
 - iv) 150°C to $^{\circ}\text{C}$

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

- a) Discuss calcium under following heading:
 - i) Sources
 - ii) Functions
- b) What is rancidity of oil and how it is prevented?
- c) Write four foods to be avoided and included for heart patient along with dietary guidelines.
- d) Explain the ways to reduce the fat content from the daily diet.
- e) State functions of protein and four sources of good quality of protein.
- f) Write short note on browning reactions.

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

- a) Discuss Vit C and Vit A under following heads:
 - i) Any two functions
 - ii) Any two sources
 - iii) Deficiency
 - iv) excess
- b) Write classification of lipids.
- c) Explain the role of stomach and intestine in digestion and absorption process.