



24026941

QP CODE: 24026941

Reg No :

Name :

**B.Sc DEGREE (CBCS) REGULAR / IMPROVEMENT / REAPPEARANCE
EXAMINATIONS, OCTOBER 2024**

Third Semester

B.Sc Culinary Arts and Catering Technology (2017 - 2019 Admissions)B.Sc Hotel Management and
Culinary Arts (2020 Admission Onwards)

COMPLEMENTARY COURSE - CU3CMT13 - NUTRITION AND FOOD SCIENCE

2017 Admission Onwards

FE5E45A4

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. What do you mean by Nutrition?
2. Define Food.
3. Define Energy.
4. One gram carbohydrate give ----- Kcal.
5. How much energy is used for Involuntary activities?
6. Name the factors affecting meal planning.
7. How will you calculate nutritive value of meals/ dishes?
8. What are Monosaccharides?
9. Give example of a Natural Emulsion.
10. Name an artificial flavor used in food.
11. Any two importance of meal planning.
12. Criteria for planning a meal for teenagers.

(10×2=20)





Part B

Answer any **six** questions.

Each question carries **5** marks.

13. How will you classify nutrients?
14. How age & gender affects RDA?
15. How can you improve protein quality?
16. Brief the importance of calcium.
17. Causes of obesity.
18. Differentiate between MUFA & PUFA.
19. What do you mean by Pasteurisation?
20. Explain properties of colloids.
21. Brief Menu Planning based upon 3 food group system.

(6×5=30)

Part C

Answer any **two** questions.

Each question carries **15** marks.

22. What is Balanced Diet & Importance of Balanced Diet?
23. Write short notes on Saturated & Unsaturated fatty acids with examples and its food sources.
24. Explain Menu Planning along with the various factors affecting it.
25. Write the classification of proteins.

(2×15=30)

