

MAHATMA GANDHI UNIVERSITY, KOTTAYAM

MGU-UGP (HONOURS)

FIFTH SEMESTER EXAMINATION

(2024 ADMISSION ONWARDS)

MG5DSCCND300 – MATERNAL NUTRITION

Duration: 1.5hrs

Maximum Marks: 50

Students should attempt atleast one question from each course outcome to enhance their overall outcome attainability.

Each question is tagged with the appropriate Bloom's Revised Taxonomy level (Remembering, Understanding, Applying, Analyzing, Evaluating, and Creating.) and the relevant course outcome (CO) number.

* Remember (K), Understand (U), Apply (A), Analyse (An), Evaluate (E), Create (C), Skill (S).

Part A

Multiple Choice Questions

Answer **All** Questions

Each question carries **1** mark

1. The functional unit of the ovary containing a developing ovum is: [K][1]
a) Corpus luteum b) Ovarian follicle c) Endometrium d) Myometrium
2. nutrient is especially important before conception to prevent neural tube defects?[U][2]
a) Calcium b) Iron c) Folic acid d) Zinc
3. Organogenesis mainly occurs during:[U][2]
a) 1–2 weeks b) 5–8 weeks c) 17–20 weeks d) 37–40 weeks
4. Each lobe of the mammary gland is further divided into smaller units called..... [U] [3]
a) Alveoli b) Lobules c) Areola d) Myoepithelial cells
5. The initiation of milk secretion by the mammary glands is known as [K] [3]
a) Mammogenesis b) Galactokinesis c) Lactogenesis d) Galactopoiesis
6. The breast milk that leaks or drips naturally from the breast while feeding [U][3]
a) Expressed Breast Milk b) Pre-term Milk c) Hind Milk d) Drip Breast Milk

[1 X 6 = 6]

Part B

Short Answer Type Questions

Answer **2** Questions

Each question carries **2** marks

7. Differentiate between ovarian cortex and medulla.[U][1]
8. Describe any two benefits of folic acid before conception[K][2]
9. Define Cooper's Ligaments. [K] [3]
10. Define the term Mammogenesis [K] [3]

[2 X 2 = 4]

Part C

Short Essay Type Questions

Answer **4** Questions

Each question carries **5** marks

11. Analyze the musculoskeletal and gastrointestinal changes during pregnancy and explain their physiological significance.[An] [1]
- 12.Explain the relationship between pre-pregnancy weight, fertility and pregnancy complications.[An] [2]
13. Differentiate between the effects of good and poor maternal nutrition on fetal development.[An] [2]
14. Explain Let-Down Reflex [U] [3]
15. Formulate five dietary modifications that can be incorporated into the diet of a lactating mother to support maternal health and milk production [C][3]
16. Describe any five benefits of Pre - term milk [K] [3]

[5 X 4 =20]

Part D

Essay Type Questions

Answer **2** Questions

Each question carries **10** marks

17. Describe the functional anatomy of the ovary. [U][1]
18. Evaluate the key nutrients necessary for female fertility and explain their functions and major dietary sources.[An] [2]

19. Explain the hormonal regulation in Lactation. [U] [3]

20. Develop a comprehensive set of nutritional recommendations for lactating mothers to meet their increased nutritional requirements and support adequate breast milk production. [C][3]

[10 X 2 =20]

MAHATMA GANDHI UNIVERSITY, KOTTAYAM

MGU-UGP (HONOURS)

FIFTH SEMESTER EXAMINATION

(2024 ADMISSION ONWARDS)

MG5DSCCND301 – PEDIATRIC NUTRITION

Duration: 2 hrs

Maximum Marks: 70

Students should attempt atleast one question from each course outcome to enhance their overall outcome attainability.

Each question is tagged with the appropriate Bloom's Revised Taxonomy level (Remembering, Understanding, Applying, Analyzing, Evaluating, and Creating.) and the relevant course outcome (CO) number.

* Remember (K), Understand (U), Apply (A), Analyse (An), Evaluate (E), Create (C), Skill (S).

Part A

Objective Questions

Answer **All** Questions

Each question carries **1** mark

1. The birth weight cut off for low birth weight (LBW) is [U] [2]
 - A) <3.5 Kg
 - B) <2.5 Kg
 - C) <1.5 Kg
 - D) <2 Kg
2. State the full form of IUGR. [K] [2]
 - A) Intrauterine Growth Restriction
 - B) Intrauterine Growth Response
 - C) Intrauterine Growth Rate
 - D) Intrauterine Growth Regulation
3. Name the growth chart recommended by IAP for children below 5 years of age: [U] [1]
 - A) NCHS growth chart
 - B) WHO growth chart
 - C) CDC growth chart
 - D) Gomez growth chart
4. Explain the primary purpose of the Pediatric Assessment Triangle (PAT). [U] [1]
 - A) To assess the nutritional status of a child
 - B) To identify critically ill or injured children rapidly

- C) To determine the developmental age of a child
 - D) To assess the immunization status of a child
5. Identify the two primary disorders that comprise inflammatory bowel disease (IBD). [U] [4]
- A) Celiac disease and Crohn's disease
 - B) Crohn's disease and ulcerative colitis
 - C) Ulcerative colitis and irritable bowel syndrome
 - D) Crohn's disease and gastroesophageal reflux disease
6. Identify the investigation used to record abnormal electrical activity in the brain of a child with epilepsy. [U] [4]
- A) MRI
 - B) EEG
 - C) CT scan
 - D) X-ray
7. Identify the gene mutated in cystic fibrosis. [U] [4]
- A) HBB gene
 - B) CFTR gene
 - C) BRCA1 gene
 - D) F8 gene
8. A child is advised to choose a beverage with very low cariogenic potential. Which beverage should be selected? [U] [3]
- A) Fruit juice
 - B) Carbonated drink
 - C) Plain milk
 - D) Sweetened milk drink
9. A child develops symptoms within minutes of consuming a food, with urticaria and respiratory difficulty. Which type of food allergy is most consistent with this presentation? [U] [3]
- A) IgE- mediated allergy
 - B) Non-IgE-mediated allergy
 - C) Food intolerance
 - D) Enzyme deficiency
10. Identify the clinical condition that may develop as a long-term consequence of persistent undernutrition in children. [U] [3]
- A) Failure to thrive
 - B) Accelerated growth
 - C) Increased muscle mass
 - D) Early maturation

[1 x 10 = 10 marks]

Part B

Short Answer Type Questions

Answer any **5** Questions

Each question carries **2** marks

11. Define Type 1 Diabetes Mellitus (T1DM) and state any one of the underlying causes of insulin deficiency. [K] [4]
12. Describe Modified Atkins Diet (MAD)? [U] [4]
13. Identify the anthropometric measurement used to assess body fatness and explain how it is used. [U] [1]
14. Explain lactose intolerance and describe its different types? [U] [2]
15. Identify the enteral feeding method that may be used when oral feeding is inadequate in children with cerebral palsy. [K] [2]
16. Explain any two causes of childhood obesity? [U] [3]
17. Define food allergy. Mention any two risk factors for food allergy. [K] [3]

[2 x 5 = 10 marks]

Part C

Short Essay Type Questions

Answer any **6** Questions

Each question carries **5** marks

18. Explain insulin therapy and its types and components. [A] [4]
19. Explain cystic fibrosis and describe its symptoms and clinical features? [A] [4]
20. Explain Pediatric Assessment Triangle and describe its core components? [A] [1]
21. Compare the 24-hour recall, Food Frequency Questionnaire, and food record methods used for dietary assessment in children. [An] [1]
22. Explain the nutritional requirements and dietary management of a child with celiac disease. [U] [2]
23. Explain the feeding challenges faced by children with developmental disabilities. [U] [2]
24. Explain the types of dental caries in children. [U] [3]
25. Describe the short-term consequences of underweight. [U] [3]

[5 x 6 = 30 marks]

Part D

Essay Type Questions

Answer any **2** Questions

Each question carries **10** marks

26. Explain how you would develop a comprehensive monitoring and documentation plan for a child with epilepsy? [A] [4]
27. Explain the procedure for recording and plotting a child's anthropometric measurements on the WHO Growth Chart and discuss how the plotted growth curve is interpreted. [A] [1]
28. Analyze the nutritional considerations in children with congenital heart disease (CHD) and formulate appropriate dietary management strategies to meet their increased nutritional requirements. [U] [2]
29. Explain the long term consequences of undernutrition. [A] [3]

[10 x 2 =20 marks]

MAHATMA GANDHI UNIVERSITY, KOTTAYAM
MGU-UGP (HONOURS)
FOURTH SEMESTER EXAMINATION
(2024 ADMISSION ONWARDS)
MG5DSECND300 – COMMUNITY NUTRITION

Duration: 2 hrs

Maximum Marks: 70

Students should attempt at least one question from each course outcome to enhance their overall outcome attainability.

Each question is tagged with the appropriate Bloom's Revised Taxonomy level (Remembering, Understanding, Applying, Analyzing, Evaluating, and Creating.) and the relevant course outcome (CO) number.

* Remember (K), Understand (U), Apply (A), Analyse (An), Evaluate (E), Create (C), Skill (S).

Part A

Objective Questions

Answer **All** Questions

Each question carries **1** mark

1. Infection can reduce nutritional intake mainly by causing: [U][1]
a) Increased appetite b) Loss of appetite c) Increased food availability d) Improved digestion
2. The vicious cycle may begin with: [U] [1]
a) Adequate dietary intake b) Inadequate dietary intake c) Balanced nutrition d) Improved immunity.
3. In infants below two years, body weight is commonly measured using:
a) Stadiometer b) Skinfold calliper c) Salter scale d) Sphygmomanometer
4. The ocular manifestations of vitamin A deficiency are collectively called: [U] [2]
a) Xeroderma b) Xerophthalmia c) Keratitis d) Conjunctivitis
5. Iron absorption is enhanced by: [U] [2]
a) Vitamin C b) Tannins c) Phytates d) Tea
6. Cytological examination can show changes related to: [U] [3]
a) Vitamin A deficiency b) Height c) BMI d) Food expenditure
7. The Food Frequency Questionnaire is mainly used to assess: [K] [3]
a) Blood nutrient levels b) Long-term dietary patterns c) Body composition d) Clinical signs
8. Which of the following is an indirect indicator of nutritional status? [U] [3]
a) BMI b) MUAC c) Mortality rate d) Serum albumin.
9. _____ is defined as “any combination of educational strategies, accompanied by environmental supports, designed to facilitate voluntary adoption of food choices and other food and nutrition-related behaviours conducive to health and well-being.
a) Nutrition Education b) Nutrition Assessment c) Nutrition Counselling d) Nutrition Intervention. [U] [4]

10. In the individual method of nutrition education, the educator communicates with.....

- a) A large group of people b) People individually while maintaining their separate identity c) The entire community at once d) Only government officials. [U] [4]

[1 x 10 = 10 marks]

Part B

Short Answer Type Questions

Answer any 5 Questions

Each question carries 2 marks

11. State two effects of malnutrition on the immune system. [K] [3]
12. Explain the concept of ecology of malnutrition. [A] [4]
13. Discuss the two uses of radiological methods [U] [3]
14. Write a note on food weighment method. [A] [3]
15. Define Infant Mortality Rate and toddler mortality rate. [K][1]
16. List out the advantages of individual method. [K][4]
17. Discuss on symposium. [K][4]

[2 x 5 = 10 marks]

Part C

Short Essay Type Questions

Answer 6 Questions

Each question carries 5 marks

18. Explain the effects of malnutrition on the immune system and explain the vicious cycle of infection and malnutrition [A] [1]
19. Explain the spectrum of Protein Energy Malnutrition. [U] [2]
20. Explain the different ocular manifestations of vitamin A deficiency[A] [2]
21. Describe the procedure for measuring body weight in infants and adults. [U] [3]
22. Explain the clinical features of kwashiorkor and marasmus. [U] [3]
23. Explain the consumption expenditure survey with its procedure, advantages and limitations. [A] [1]
24. Write a note on individual method. [A] [4]
25. Explain the importance of nutrition education. [U] [4]

[5 x 6 =30 marks]

Part D

Essay Type Questions

Answer 2 Questions

Each question carries 10 marks

26. Interpret the various causes of IDA under dietary, physiological, infectious, socioeconomic and reproductive factors. [A] [2]
27. Discuss the assessment of nutritional status in adults using BMI, WHR and Broca's Index. [U] [3]
28. Explain the indirect methods, advantages and disadvantages. [A] [3]
29. Explain the stages of nutrition education. [U] [4]

[10 x 2 =20 marks]

MAHATMA GANDHI UNIVERSITY, KOTTAYAM
MGU – UGP (HONOURS) FIFTH SEMESTER
MAJOR ELECTIVE - FOOD MICROBIOLOGY (MG5DSECND301)
(2024 ADMISSION ONWARDS)

Duration: 2 Hours

Maximum Marks: 70

Remember (K), Understand (U), Apply (A), Analyse (An), Evaluate (E), Create (C), Interest (I), Appreciation (Ap), and Skill (S)

Students should attempt atleast one question from each course outcome to enhance their overall outcome attainability.

[Learning Domain] [CO No(s)]

Part A

Multiple Choice Questions

Answer all questions.

Each question carries 1 mark

1. The lag phase of microbial growth is characterized by: [U][1]
A) Rapid cell division B) No cell division, adaptation period
C) Equal cell growth and death D) Decline in cell numbers
2. Which of the following foods is classified as highly perishable? [U][1]
A) Cereals B) Milk and meat
C) Dried fruits D) Canned vegetables
3. Which of the following is a common cause of contamination in cereals? [K][2]
A) Glass fragments B) Mycotoxins from molds
C) Excess salt D) High protein content
4. Which of the following is an example of chemical spoilage in cereals? [U][2]
A) Insect infestation B) Rancidity of stored fats/oils
C) Growth of bacteria D) Presence of stones
5. Which microorganism is most dangerous in canned foods? [U][3]
A) Clostridium botulinum B) Salmonella typhi
C) Escherichia coli D) Pseudomonas aeruginosa
6. Spoilage of butter is mainly due to: [K][3]
A) Rancidity of fats B) Growth of molds

- C) Presence of preservatives D) Excess salt content
7. Cross-contamination in meat products occurs when: [U][3]
 A) Raw meat juices contact cooked foods B) Meat is frozen immediately
 C) Meat is vacuum packed D) Meat is pasteurized
8. Fish spoilage is rapid because of: [U][3]
 A) High carbohydrate content B) High water activity and psychrophilic bacteria
 C) Thick protective scales D) Presence of preservatives
9. Which microorganism is commonly used for SCP production? [U][4]
 A) *Saccharomyces cerevisiae* B) *Salmonella typhi*
 C) *Clostridium botulinum* D) *Vibrio cholerae*
10. Invertase enzyme converts: [K][4]
 A) Glucose into ethanol B) Sucrose into glucose and fructose
 C) Protein into peptides D) Starch into maltose

Part B
 Short Answer Questions
 Answer any 5 questions
 Each question carries 2 marks

11. Classify foods based on perishability with one example for each category? [K][1]
12. Why is sugar less prone to microbial spoilage? [U][2]
13. Mention two molds responsible for spoilage in bakery products. [U][2]
14. Why is poultry highly perishable? [U][3]
15. What is the main cause of milk spoilage? [U][3]
16. Name two microorganisms used for SCP production [U][4]
17. What is invertase? [K][4]

Part C
 Short Essay Questions
 Answer any 6 questions
 Each question carries 5 marks

18. Elaborate on the extrinsic factors affecting the growth of microorganisms in food systems? [U][1]
19. Discuss the common sources of microbial contamination in sugar and sugar products? [U][2]

20. Explain the principles and optimal conditions required for the safe storage of vegetables? [U][2]
21. Explain contamination and spoilage of canned foods? [U][3]
22. Describe the signs and symptoms of spoiled milk. [U][3]
23. Explain the contamination of eggs? [U][3]
24. How is amylase industrially produced using microorganisms? [U][4]
25. Describe the uses of pectolytic enzymes in food industry? [An][4]

Part D
Essay Questions
Answer any 2 questions 10 marks

26. Draw and explain the typical bacterial growth curve in a closed system (batch culture), detailing the four distinct phases? [U][1]
27. Describe the microbial spoilage of fruits. Explain the important spoilage microorganisms and changes during spoilage? [A][2]
28. Explain the contamination and spoilage of meat? [U][3]
29. Discuss the production and Industrial applications of microbial invertase? [U][4]

MAHATMA GANDHI UNIVERSITY, KOTTAYAM

MGU-UGP (HONOURS)

FIFTH SEMESTER EXAMINATION

(2024 ADMISSION ONWARDS)

MG5DSECND302 – FOOD COMMODITIES II

Duration: 2 hrs

Maximum Marks: 70

Students should attempt atleast one question from each course outcome to enhance their overall outcome attainability.

Each question is tagged with the appropriate Bloom's Revised Taxonomy level (Remembering, Understanding, Applying, Analyzing, Evaluating, and Creating.) and the relevant course outcome (CO) number.

* Remember (K), Understand (U), Apply (A), Analyse (An), Evaluate (E), Create (C), Skill (S).

Part A

Multiple Choice Questions

Answer **All** Questions

Each question carries **1** mark

1.is an egg white protein which inhibits the absorption of trypsin. [U] [1]
a) Conalbumin b) Ovomucoid c) Ovomucin d) Ovalbumin
2.is the proteolytic enzyme naturally present in meat. [U][2]
a) Renin b) Cathepsin c) Ficin d) Bromelain
3.is the antioxidant mineral abundant in marine foods. [U] [1]
a) Calcium b) Iron c) Selenium d) None of these
4. is the stiffening of the carcass after death. [U] [2]
a) Rigor mortis b) Ageing c) Curing d) None of these
5. is composed chiefly of water used as drink for the purpose of relieving thirst and introducing fluid to the body, nourishing the body and stimulating or soothing the individual. [U][3]
a) Beverages b) Condiments c) Confectionery d) Appetizers
6. Aromatic food substances which enhance the flavour of food are and [U][3]
a) Spices and herbs b) Fruits and vegetables c) Cereals and pulses d) Oils and fats
7. Alfalfa is considered a good..... and [U][3]

- a) Stimulant and antacid b) Laxative and diuretic c) Sedative and antacid d) None of these
8. Most oil-bearing plants store their fat mainly in the form of in the seed endosperm or fleshy fruit mesocarp. [U][4]
- a) Phospholipids b) Triacylglycerols c) Sterols d) Glycolipids
9. The property of fat that allows it to be molded or pressed into various shapes without breaking, due to the presence of both solid fat crystals and liquid oil, is called..... [U][4]
- a) Rancidity b) Plasticity c) Hydrogenation d) Emulsification
10. Oilseeds are particularly rich in which of the following amino acids? [U][4]
- a) Lysine b) Methionine c) Arginine d) Tryptophan

[1 X 10 = 10 marks]

Part B

Short Answer Type Questions

Answer 5 Questions

Each question carries 2 marks

11. Describe any two factors which determine the quality of an egg. [U] [1]
12. Explain different pigments present in egg. [U] [1]
13. Discuss the classification of muscle proteins. [K] [2]
14. Discuss on the classification of beverages based on function in the body. [U] [3]
15. Discuss on Aniseed. [U] [3]
16. Discuss the structure of coffee berries. [U] [3]
17. Discuss on almonds. [U] [4]

[5 X 2 = 10 marks]

Part C

Short Essay Type Questions

Answer 6 Questions

Each question carries 5 marks

18. Discuss different methods of tenderising meat. [U] [2]
19. Explain the classification of poultry on the basis of its age. [K] [2]
20. Explain any five criteria to be considered while selecting fish. [U] [1]
21. Describe the factors affecting coagulation of egg proteins. [K] [1]
22. Explain the composition and nutritive value nuts and oil seeds. [U] [4]
23. Discuss on celery, coriander leaves, mint leaves and aloe-vera. [U] [3]

24. Explain the general functions of spices and its role in cookery. [U] [3]

25. Explain the role of fat/oil in cookery. [U] [4]

[5 X 6=30 marks]

Part D

Essay Type Questions

Answer **2** Questions

Each question carries **10** marks

26. Describe the structure of an egg with the help of a neat, labelled diagram. [U] [1]

27. Discuss the sequence of operations involved in the processing of poultry. [U] [2]

28. Explain the processing of tea. [U] [3]

29. Discuss on the composition and nutritive value of fats and oils. [U] [4]

[10 X 2 =20 marks]

MAHATMA GANDHI UNIVERSITY, KOTTAYAM
MGU – UGP (HONOURS) FIFTH SEMESTER
MAJOR ELECTIVE - FOOD PRESERVATION (MG5DSECND303)
(2024 ADMISSION ONWARDS)

Duration: 2 Hours

Maximum Marks: 70

**Remember (K), Understand (U), Apply (A), Analyse (An), Evaluate (E), Create (C),
Interest (I), Appreciation (Ap), and Skill (S)**

*Students should attempt at least one question from each course outcome to enhance their
overall outcome attainability.*

[Learning Domain] [CO No(s)]

Part A

Multiple Choice Questions

Answer all questions.

Each question carries 1 mark

1. Which of the following is an emerging non-thermal method of food preservation? [U][1]
- | | |
|-----------------------------------|-------------------|
| a) Canning | b) Pasteurization |
| c) High Pressure Processing (HPP) | d) Sun drying |

2. Fermentation as a preservation technique works mainly by: [U][5]
- a) Removing all moisture from food
 - b) Microbial action producing acids/alcohol that inhibit spoilage organisms
 - c) Freezing the food rapidly
 - d) Applying high pressure

3. The "hurdle technology" concept in food preservation refers to: [U][2]
- a) Using a single preservation method at very high intensity
 - b) Combining multiple preservation factors at lower individual intensities to inhibit microbial growth
 - c) Physically hurdling food over obstacles during processing
 - d) A packaging technique only

4. Pasteurization differs from sterilization mainly in that pasteurization [U][3]

- a) Destroys all microorganisms including spores
- b) Uses lower temperatures to destroy pathogenic organisms, not all spores
- c) Is used only for solid foods
- d) Requires no heat at all

5. Dehydrofreezing is a combination of: [U][4]

- a) Freezing followed by canning b) Partial dehydration followed by freezing
- c) Fermentation followed by drying d) Pasteurization followed by chilling

6. Nitrite is particularly important in cured meat because it: [U][4]

- a) Increases water activity b) Helps develop the characteristic cured colour
- c) Increases microbial growth d) Removes all fat

7. Canning preserves food mainly through a combination of: [U][3]

- a) Heat processing and hermetic sealing to prevent recontamination
- b) Freezing and dehydration
- c) High sugar concentration only
- d) Smoking and salting

8. In foam mat drying, why is aerating the liquid important? [U][4]

- a) It reduces the need for heat
- b) It forms a stable foam, increasing surface area for faster drying
- c) It makes the food edible without cooking
- d) It removes all chemical contaminants

9. Which of the following foods is commonly preserved using solar drying? [U][4]

- a) Milk powder b) Coffee powders
- c) Fresh fruits and vegetables d) Protein supplements

10. Which of the following belongs to Class I preservatives? [U][5]

- a) Sodium benzoate b) Sulphur dioxide
- c) Salt, sugar, vinegar d) Sorbic acid

Part B
Short Answer Questions
Answer any 5 questions
Each question carries 2 marks

11. Explain the role of high sugar concentration in preserving jams and jellies. [An][4]
12. Define fermentation and mention two advantages of fermentation as a preservation method. [U][5]
13. Differentiate between chilling and freezing as methods of preservation. [A][3]
14. Distinguish between antioxidants and antimicrobial agents used as food preservatives. [U][5]
15. What is the purpose of blanching before canning or freezing vegetables? [U][3]
16. Define food preservation and state its importance. [U][1]
17. What is food irradiation? [U][2]

Part C
Short Essay Questions
Answer any 6 questions
Each question carries 5 marks

18. Describe Ohmic heating as a method of food processing. How is it different from conventional heating? [U][1]
19. Define food preservation and its principles [U][1]
20. Differentiate between pasteurization and sterilization with suitable examples of foods preserved by each. [An][3]
21. Explain freezing as a method of food preservation and its impact on food quality. [An][3]
22. Elaborate on Class II preservatives with examples. [U][5]
23. Describe foam mat drying and its application in the food industry. [A][4]
24. Discuss the working principle of spray drying and explain why it is preferred for liquid and heat-sensitive food products. [An][4]
25. Compare solar drying and mechanical drying in terms of process, cost, efficiency, and quality of the final product. [An][4]

Part D

Essay Questions

Answer any 2 questions 10 marks

- | | |
|--|---------|
| 26. Explain the emerging trends in food preservation. | [U][1] |
| 27. Define fermentation, explain its types with examples, and discuss its advantages as a natural method of food preservation. | [U][5] |
| 28. Explain the various methods of preservation by dehydration | [An][4] |
| 29. Analyse the different methods of low-temperature food preservation | [An][3] |

MAHATMA GANDHI UNIVERSITY, KOTTAYAM
MGU-UGP (HONOURS)
FIFTH SEMESTER EXAMINATION
(2024 ADMISSION ONWARDS)
MG5DSECND304 – FOOD SERVICE MANAGEMENT

Duration: 2 Hours

Maximum Marks: 70

Students should attempt atleast one question from each course outcome to enhance their overall outcome attainability

Each question is tagged with the appropriate Bloom's Revised Taxonomy level (Remembering, Understanding, Applying, Analyzing, Evaluating, and Creating.) and the relevant course outcome (CO) number.

* Remember (K), Understand (U), Apply (A), Analyse (An), Evaluate (E), Create (C), Skill (S).

Part A

Multiple Choice Questions

Answer **All** Questions

Each question carries **1** mark

1. is defined as list of food and beverages served to guest at a price. [K][1]
A) Menu B) Menu Display
C) Menu Format. D) Pricing
2. The type of catering which aims primarily on earning profit. [U][1]
A) Commercial catering C) Prison catering
B) Welfare catering D) Institutional catering
3. The first meat course in French classical menu. [K][2]
A) Entree C) Potage
B) Roti D) Sorbet
4. Give an example for an appetizer dish [K][1]
A) Braised saddle C) Shrimp cocktail
B) Sphagetti Bolognaise D) Loin of pork
5. refers to a menu of limited choice. [K][2]
A) A la carte menu B) Table d'hôte menu
C) Cyclic menu D) Single use menu

6. In which of the following service, waiter should be a good cook. [U][3]
- A) English service B) French service
C) Gueridon service D) American service
7. focuses on providing a comfortable and semi- private environment where guests can enjoy drinks and small bites. [K][3]
- A) Grill Room Service B) Lounge Service
C) Gueridon service D) Home delivery
8. Which among the following is not a semi-formal service. [U][3]
- A) Room Service B) Take away Service
C) Buffeteria service D) Banquet
9.is responsible for preparing budget for the food and beverage department. [K][4]
- A) Banquet manager B) Food and beverage manager
C) Room service manager D) Restaurant manager
10. is an important sales document. [K][4]
- A) Menu B) Menu card
C) Bill D) KOT

[1 X 10 = 10]

Part B

Short Answer Questions

Answer **any five** Questions

Each question carries **2** marks

11. Enumerate the characteristics of commercial catering. [U][1]
12. Describe coffee shops. [U][1]
13. Explain menu format. [U][2]
14. List out the different types of occasional menu. [K][2]
15. Differentiate fork buffet and finger buffet. [U][3]
16. Explain Brunch. [U][3]
17. Explain the role of restaurant manager. [U][4]

[2 X 5 = 10]

Part C

Short Essay Questions

Answer **any six** Questions

Each question carries **5** marks

18. Differentiate between hotels and restaurants. [U][1]
19. Explain banquets. [U][1]
20. Explain menu display. [U][2]
21. Differentiate between table d'hôte and a la carte menu. [U][2]
22. Explain the advantages and disadvantages of cyclic menu. [U][2]
23. Explain the different services available in food and beverage service department. [U][3]
24. Explain the mechanics of waiter service. [U][3]
25. Describe the significance of bills in food and beverage outlet. [U][4]

[5 X 6 = 30]

Part D

Essay Questions

Answer **any two** Questions

Each question carries **10** marks

26. Explain Indian menu. [U][2]
27. Explain commercial catering. [U][1]
28. Explain the formal service. [U][3]
29. Explain the duties and responsibilities of key personnel in a food and beverage outlet. [U][4]

[10 X 2 = 20]

MAHATMA GANDHI UNIVERSITY, KOTTAYAM
MGU-UGP (HONOURS)
FIFTH SEMESTER EXAMINATION
(2024 ADMISSION ONWARDS)
MG5SECCND300 FOOD WASTE AND BYPRODUCT MANAGEMENT

Duration: 1 hr

Maximum Marks: 35

Students should attempt at least one question from each course outcome to enhance their overall outcome attainability.

Each question is tagged with the appropriate Bloom's Revised Taxonomy level (Remembering, Understanding, Applying, Analyzing, Evaluating, and Creating.) and the relevant course outcome (CO) number.

* Remember (K), Understand (U), Apply (A), Analyse (An), Evaluate (E), Create (C), Skill (S).

Part A

Objective Questions

Answer **All** Questions

Each question carries **1** mark

1. Waste generated during food processing may include..... [U][1]
a) Peels and seeds b) Bones and shells c) Pulp and pomace d) All of the above
2. Which of the following is an example of solid waste generated by the fruit processing industry? [U][1]
a) Fruit peels b) Wastewater c) Smoke d) Steam
3. BOD stands for: [U][1]
a) Biological Oxygen Demand b) Biochemical Oxygen Demand c) Biological Organic Decomposition d) Biological Oxidation Demand.
4. Which of the following is a major source of waste in fruit processing? [U][2]
a) Peels b) Seeds c) Pulp residues d) All of the above
5. Which of the following is a common by-product of rice milling? [U][2]
a) Whey b) Rice bran c) Fish meal d) Pomace

[1 x 5 = 5 marks]

Part B

Short Answer Type Questions

Answer any **5** Questions

Each question carries **2** marks

6. Describe COD. [U][1]
7. Write on BOD. [C][1]
8. Explain the significance of temperature and pH in waste characterization. [U][1]
9. Discuss on any four major types of waste generated by food processing industries. [U][1]
10. Discuss any two uses of poultry waste. [U][2]
11. Write the major sources of waste in fruit processing? [C][2]

12. Discuss on any two methods of tapioca waste utilization. [U][2]

[2 x 5 = 10 marks]

Part C

Essay Type Questions

Answer 2 Questions

Each question carries **10** marks

13. Discuss the scope and importance of food waste management. [U][1]

14. Explain on types of waste. [U][1]

15. Explain the utilization of fruit waste for the production of vinegar and organic acids.
[U][2]

16. Write on various applications of green leafy vegetable waste. [C][2]

[10 x 2 =20 marks]