



AJEENKYA

D Y PATIL UNIVERSITY

End Term Examination (December 2019)

School: Hotel Management

Program: BHM

Course: Food Safety & Hygiene

Course Code: HOM 110

Semester: I

ax Marks: 50

Duration (mins): 120

Note:

1. Figures to the right indicate full marks.

Q1. a) Define the following,

(5 Marks)

- i) Food
- ii) Nutrition
- iii) Nutrients
- iv) Balanced Diet
- v) Menu Planning

Q1. b) Match the following,

(5 Marks)

Food Group	Exchange
1. Sugar & oil	a. 4
2. Pulse	b. 2
3. Cereal	c. 3
4. Milk & Meat	d. 12
5. Fruits & vegetables	e. 3
	f. 5

Q2. a) Fill in the blanks,

(5 Marks)

1) Meal plan should give.....nutrients

- i) Minimum
- ii) Maximum
- iii) Highest

2) Energy derived from cereals should be not more than.....%

- i) 25
- ii) 50
- iii) 75

3) One egg weighs around.....gm

- i) 50
- ii) 40
- iii) 30

4) Anemia is caused by.....level of hemoglobin

i) Low ii) High iii) Medium

5) There are.....types of diabetes

i) 3 ii) 2 iii) 4

Q2. b) Solve the following questions,

(20 Marks)

i) Write down the names of “B” vitamin

ii) Write down in detail about method of preservation

iii) Write down in details about fats

iv) Write down in details about proteins

Q3. a) Solve any one of the following

(10 Marks)

i) Write down in detail about vitamins

ii) Write down the types of additives

iii) Write down five food groups and their main nutrients.

Q3. b) Solve any one of the following,

(5 Marks)

i) Write down the effect of cooking on vitamins

ii) Write down in detail about browning reaction

iii) Need of personal hygiene for food handlers
