



# AJEENKYA

## D Y PATIL UNIVERSITY

### End Term Examination (December 2019)

**School:** Hotel Management

**Program:** B.Sc. (CA)

**Course:** Food Safety & Hygiene

**Course Code:** HOM 110

**Semester:** I

**Max 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

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