

T76/V76/BHC104/BCH104/EE/20160530

Time : 3 Hours

Marks : 80

Instructions :

1. All Questions are Compulsory.
 2. Each Sub-question carry 5 marks.
 3. Each Sub-question should be answered between 75 to 100 words. Write every questions answer on separate page.
 4. Question paper of 80 Marks, it will be converted in to your programme structure marks.
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1. Solve any **four** sub-questions.
 - a) Define catering science and its scope. 5
 - b) What is Microbiology? Enlist five major groups of micro-organisms. 5
 - c) What is Food Contamination? Enlist food processes in catering establishments. 5
 - d) Enlist basic principles and methods of Food Preservation. 5
 - e) What are Nutrients? Explain:
 - i) Proteins
 - ii) Carbohydrates 5
2. Solve any **four** sub-questions.
 - a) What are five food groups of Human diet? 5
 - b) What are Preservatives? Classify class I preservatives. 5
 - c) Explain requirements for Personal Hygiene. 5
 - d) What is Shelf Life? Enlist factors affecting growth of micro-organism. 5
 - e) Explain:
 - i) Decimal Reduction Time (DRT)
 - ii) Osmosis 5

3. Solve any **four** sub-questions.
- a) What are Minerals? Enlist functions of calcium. 5
 - b) What is starch? Write properties of starch. 5
 - c) Write a short note on Food and Agriculture Organizations (FAO). 5
 - d) Discuss the rules for personal hygiene in Hotel Industries. 5
 - e) Discuss vitamin 'A' in detail. 5
4. Solve any **four** sub-questions.
- a) Explain the importance of Good Housekeeping in Food Service. 5
 - b) Enlist steps involved in handling the food in the hotel. 5
 - c) Explain uses of bacteria in food process. 5
 - d) What are cultivated mushrooms? 5
 - e) Explain spoilage caused by micro-organisms in poultry and Eggs. 5

