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Total No. of Pages : 02

Total No. of Questions : 18

B.Voc. (Hospitality &amp; Culinary Management) (2019 Batch) (Sem.-2)

**FOOD SCIENCE & NUTRITION**

Subject Code : BVHCA-202-19

M.Code : 77998

Time : 3 Hrs.

Max. Marks : 60

**INSTRUCTIONS TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

**SECTION-A****Write briefly :**

- 1) Define Nutrition.
- 2) Define Energy.
- 3) Define Micronutrients.
- 4) Significance of Vitamin D.
- 5) What is visible water?
- 6) How much energy is contributed from 5 grams of carbohydrates?
- 7) PUFA (full form and 2 examples).
- 8) Name any 2 monosaccharides.
- 9) Name four water soluble vitamins.
- 10) What is the scientific name of Vitamin A and Vitamin D?



**SECTION-B**

- 11) Water is an essential part of life. Discuss the functions of water.
- 12) Throw light on the classification of carbohydrates.
- 13) Enlist and explain in detail the functions of fats in the body.
- 14) Discuss the functions and food sources of Vitamin C in the body.
- 15) Discuss the functions and food sources of any ONE trace/ minor mineral.

**SECTION-C**

- 16) a. Throw light on the physiological functions of food.  
b. Elucidate the various functions of proteins in the body.
- 17) Explain in detail the factors affecting energy requirements.
- 18) Discuss the functions, importance and food sources of **any Two** :
  - a. Vitamin A
  - b. Thiamine
  - c. Any major mineral of your choice

**NOTE : Disclosure of Identity by writing Mobile No. or Marking of passing request on any paper of Answer Sheet will lead to UMC against the Student.**