

Department of Hotel Management & Catering Technology
School of Management and Business Studies
Jamia Hamdard

Roll No...

Odd Semester Examination – July 2024

BHM-I Semester

Subject Code: BHM- 407

Subject Name: Food Science & Nutrition

Duration: 3 Hour

Max. Marks - 60

Section A - Short Answer (4X6=24)

Note: *Attempt any Six Questions, All questions carry equal marks*

- Q1: What are the functions of food?
- Q2: Discuss the classification of carbohydrates along with examples.
- Q3: How can the protein quality of a vegetarian diet be improved?
- Q4: Define enzymatic browning. How will you prevent this reaction?
- Q5: What is the impact of cooking on lipids.
- Q6: What is the difference between fats and oils? Explain with examples
- Q7: What is emulsion? Give its classification with examples.
- Q8: List out the factors which impact protein requirements in an individual.
- Q9: Why is food labelling important ?

Section B-Long Answer (12X3=36)

Note: *Attempt any Three Questions; All questions carry equal marks*

- Q1: Give the classification of fibre. How is fibre beneficial in our diet ? Explain by giving examples.
- Q2: What is a balanced diet ? Discuss the factors affecting a balanced diet.
- Q3: Elaborate on the functions of protein in the human body.
- Q4: Classify vitamins. Give 2 functions, 2 deficiency symptoms and 2 sources of Vitamin A and Vitamin D.
- Q5: What are the effects of improper consumption of carbohydrates?
- Q6: Give any two important minerals in our diet along with their functions.