SUBJECT CODE: BHM116 EXAM DATE: 01.12.2015

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NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NOIDA ACADEMIC YEAR - 2015-2016

COUF SUBJ		: :	1 st Se Nutrit		of 3-ye	ear B.S	c. in H&HA				
TIME	ALLOV	VED :	03 Hc	ours			MAX. I	MARKS:	100		
		(Marks allotted	to each	questio	n are g	jiven in	brackets)				
Q.1.	Nutritive meal is important for maintaining good health meal planning.						. Discuss t	the princi	ples of		
		-							(10)		
Q.2.	 (a) Briefly explain the role of water in our body. (b) Define balance diet and list the importance of it. OR 										
	(a)	Draw flowchart showing classification of minerals.									
	(b)	(b) Draw a flowchart showing classification of vitamins. (5+5=									
Q.3.	Sugge	est methods to improve quality of protein for a sports person.									
Q.4.	Define (a) (d) (g)	e the following terms Health Polysaccharides Beri-Beri	(any fiv (b) (e)	/e): Energ Anael		(c) (f)	Malnutrition Cholester				
	(5)							(5)	x2=10)		
Q.5.	Define	Define carbohydrate and mention its function in our diet.									
Q.6.	Mention (a) (c) (e) (g)	on the food sources Vitamin B ₁ Vitamin A lodine Vitamin C	of follow	ring nut (b) (d) (f)	rients (Iron Vitam Sodiu	nin K	re):				
	(0)	-						(5)	x2=10)		

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Q.7. Nutritive value of food gets reduced by certain faulty practices. Suggest procedures to improve nutritive value of foods.

(10)

Q.8. Explain BMR as part of energy metabolism and the factors affecting them.

(10)

- Q.9. Differentiate between the following (any five):
 - (a) Unsaturated fat and saturated fat.
 - (b) Insoluble fibre and soluble fibre.
 - (c) Visible fat and hidden fat.
 - (d) Night blindness and rickets.
 - (e) Water soluble vitamin and fat soluble vitamin.
 - (f) Body building foods and protective food.
 - (g) Sprouting and fermentation.

(5x2=10)

- Q.10. Match the following:
 - (a) Nutrient
 - (b) Insoluble fibre
 - (c) Harmone
 - (d) Building Block of protein
 - (e) Cholesterol
 - (f) Essential Fatty Acid
 - (g) Ascorbic acid
 - (h) Calcium
 - (i) lodine
 - (i) Fat

- (i) Linolenic Acid
- (ii) 9 Kcal/g
- (iii) Vit A
- (iv) Carrot
- (v) Protein
- (vi) 4 Kcal/g
- (vii) Osteoporosis
- (viii) Cellulose
- (ix) amla
- (x) Insulin
- (xí) Amino acid
- (xii) Animal foods
- (xiii) Goitre

(10x1=10)
