|  |  |
| --- | --- |
| Discipline: B M S Hotel Management | Time:2 Hours (120 Mins.) |
| Course Code:UK1DSCBHM103 | Total Marks: 56 |
| Course Title: Food Science And Nutrition |  |
| Type of Course: DSC |  |
| Semester: 1 |  |
| Academic Level: 100-199 |  |

Part A. 6 Marks. Time: 5 Minutes

Objective Type. 1 Mark Each. Answer All Questions

(Cognitive Level: Remember/Understand)

|  |  |  |  |
| --- | --- | --- | --- |
| **Qn.**  **No.** | **Question** | **Cognitive**  **Level** | **Course**  **Outcome (CO)** |
| 1. | Identify any one macro nutrient | Remember | CO1 |
| 2. | Recall the term lipids | Remember | CO2 |
| 3. | Suggest any one water soluble Vitamin | Understand | CO3 |
| 4. | Give one example of minor mineral | Understand | CO3 |
| 5. | Suggest one example of food adulterant | Understand | CO4 |
| 6. | Give full form of FSSAI | Understand | CO4 |

Part B. 10 Marks. Time: 20 Minutes

Two-Three sentences. 2 Marks Each. Answer All Questions

(Cognitive Level: Understand/Apply)

|  |  |  |  |
| --- | --- | --- | --- |
| **Qn.**  **No.** | **Question** | **Cognitive**  **Level** | **Course**  **Outcome (CO)** |
| 7. | Classify nutrients based on requirement | Understand | CO1 |
| 8. | Differentiate fat and oils with examples | Understand | CO2 |
| 9. | Choose any 4 Vitamin B Complex | Apply | CO3 |
| 10. | Demonstrate minerals based on requirement | Apply | CO3 |
| 11. | Explain any 4 food additives | Apply | CO4 |

Part C. 16 Marks. Time: 35 Minutes

Short Answer. 4 Marks Each. Answer all 4 questions, choosing among options within each question.

(Cognitive Level: Apply/Analyse)

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| --- | --- | --- | --- |
| Qn.  No. | Question | Cognitive  Level | Course  Outcome (CO) |
| 1. a | A.Generalize functions of food | Apply | CO1 |
| B.Demonstrate classification of nutrients based on requirement |  |
| 1. a | A.Explain functions of protein in human nutrition | Apply | CO2 |
| B.Explain functions of Carbohydrates in human body |  |
| 1. a | A.Analyze functions of Vitamin A | Analyse | CO3 |
| B.Examine functions of trace minerals in nutrition |  |
| 1. a | A.Identify duties of FSO | Analyse | CO4 |
| B.Examine food sampling procedure by FSO |  |

Part D. 24 Marks. Time: 60 Minutes

Long Answer. 6 Marks Each. Answer all 4 questions, choosing among options within each question. (Cognitive Level: Analyse/Evaluate/Create)

|  |  |  |  |
| --- | --- | --- | --- |
| **Qn.**  **No.** | **Question** | **Cognitive**  **Level** | **Course**  **Outcome (CO)** |
| 16  . | A.Identify functions of nutrients in human nutrition | Analyse | CO1 |
| B.Analyze importance of balanced diet with example |  |  |
| 17 | A.Describe classification of carbohydrates ,functions in food production,food sources and malnutrition | Analyse | CO2 |
| B.Describe classification of proteins based on shape,food sources,RDA |  |  |
| 1. A | A.Identify fat soluble Vitamins functions ,food sources,deficiency problems | Analyse | CO3 |
| B.Identify major minerals ,functions ,food sources ,deficiency problems |  |  |
| 1. A | A.Identify the role of food additives in food production with reference to food preservatives | Analyse | CO4 |
| B.Illustrate food Laws |  |  |

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| --- | --- | --- | --- | --- | --- | --- |
| **Cognitive Level** | **Marks** | **Percentage** |  | **Course Outcomes** | **Marks** | **Percentage** |
| Remember | 2 | 3.6 |  | CO1 | 12 | 21.42 |
| Understand | 8 | 14.3 |  | CO2 | 14 | 25 |
| Apply | 14 | 25.0 |  | CO3 | 16 | 28.57 |
| Analyse | 32 | 57.1 |  | CO4 | 14 | 25 |
| Evaluate |  |  |  |  |  |  |
| Create |  |  |  |  |  |  |
| **TOTAL** | **56** | **100** |  | **TOTAL** | **56** | **100** |