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AISSMS College of Hotel Management and Catering Technology, Pune

Seat No.	
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[0607]/BHC113/2025/BHMCT\_SEM1

FYBHMCT (First Semester) Examination, 2025

BHC 113 - FOOD SCIENCE & NUTRITION

(2025 Pattern)

Time: 1 Hr. 30 Mins.

Maximum Marks: 25

Instructions: -

- I. Solve *any five questions*.
- II. All questions carry *equal marks*.
- III. *Draw* diagrams wherever *necessary*.

Q.1. *Explain the terms :*

- |                     |     |
|---------------------|-----|
| A) Food infection   | [1] |
| B) Nutrition        | [1] |
| C) FSSAI            | [1] |
| D) Functional foods | [1] |
| E) Food Spoilage    | [1] |

Q.2. Write a short note on Danger Zone. [5]

Q.3. Define Food Additives. Explain any three food additives. [5]

Q.4. Explain the effect of heat on Protein. Give two sources of dietary fiber. [5]

Q.5. Identify the common food adulterants and the test to prove it in the following foods. [5]  
(i) Turmeric (ii) Coffee (iii) Tea (iv) Milk (v) Sugar

Q.6. Define Balanced diet. Plan a day's menu using five food groups for an athlete. [5]

Q.7. Give general guidelines for food storage. [5]

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