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AISSMS College of Hotel Management and Catering Technology, Pune

Seat No.	
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[0607]/HSOE113B/2025/BSCHS\_SEMI

FYBSC Hospitality Studies (First Semester) Examination, 2025

HSOE 113B - FOOD SCIENCE & NUTRITION

(Rev. 2023 Pattern)

Time: 1 Hour

Maximum Marks: 15

Instructions: -

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

Q.1. *Explain the terms :*

- |                      |     |
|----------------------|-----|
| A) Danger Zone       | [1] |
| B) Balanced Diet     | [1] |
| C) Food Adulteration | [1] |
| D) Food Spoilage     | [1] |
| E) Over Nutrition    | [1] |

Q.2. List two dietary sources each of the following minerals. (i) Calcium (ii) Iron  
Give three functions of fiber in our body. [5]

Q.3. Define food additives. Write a note on Superfoods. [5]

Q.4. List the basic five Food Groups. Give examples of two foods from each group. [5]

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