

Name. _____		Printed Pages:01		
Student Admn. No.: _____				
School of Hospitality and Tourism Semester End Examination (SEE), June 2024 [Programme: B.Sc. HM/ BHM] [Semester: IV] [Batch:]				
Course Title: Food Science-I		Max Marks: 100		
Course Code: BBBNDT2004		Time: 3 Hrs.		
Instructions:	1. All questions are compulsory. 2. Assume missing data suitably, if any.			
		K Level	COs	Marks
SECTION-A (15 Marks)		5 Marks each		
1.	List essential nutrients along with their food sources.	K1	CO1	5
2.	Define various toxins present in pulses.	K1	CO2	5
3.	Explain nutritional advantage of nuts and oilseeds.	K2	CO3	5
SECTION-B (40 Marks)		10 Marks each		
4.	Outline the uses of spices and herbs.	K2	CO4	10
5.	Identify the health benefits of fruits and vegetables.	K3	CO5	10
6.	Apply guidelines for providing optimum nutrition to people.	K3	CO6	10
7.	Analyze food group classification. OR Categorize different cooking methods.	K4	CO1	10
SECTION-C (45 Marks)		15 Marks each		
8.	Analyze the culinary usage of pulses and legumes along with their nutritional advantage.	K4	CO2	15
9.	Interpret various types of milk available in market.	K5	CO3	15
10	Explain the tests used for evaluation of quality of eggs. OR Interpret the methods used for processing of eggs.	K5	CO4	15