School of __Hospitality_____
Backlog Examination, June 2023
[Programme: B.Sc. HM/BHM] [Semester: 4ᵗʰ] [Batch:]

Course Title: Food Science	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.	What are functions of food?	K1	CO1	5
2.	What is the role of pulses in cookery?	K1	CO2	5
3.	Explain nutritional significance of milk and dairy products.	K2	CO3	5
SECTION-B (40 Marks)			10 Marks each	
4.	Explain various spices and their uses.	K2	CO4	10
5.	Identify the effect of cooking on vegetables and fruits.	K3	CO5	10
6.	Identify and discuss nutritional problems in children.	K3	CO6	10
7.	Classify and explain various cooking methods. OR Analyse processing techniques of cereals.	K4	CO1	10
SECTION-C (45 Marks)			15 Marks each	
8.	List the toxins found in pulses and beans and discuss their health hazards and method of removal of toxins.	K4	CO2	15
9.	Interpret different types of milk available in market.	K5	CO3	15
10	Explain different types of meat and their nutritional significance. OR Interpret the selection criteria and health benefits of eggs.	K5	CO4	15