Seat No.: _____ Enrolment No._____

GUJARAT TECHNOLOGICAL UNIVERSITY

Diploma Hotel Management & Catering Technology First year examination May 2010

Subject code: 510008 **Subject Name: Hygiene and Nutrition**
Date: 26 / 05 /2010 **Time: 11.00 am – 01.30 pm**

Total Marks: 70

Instructions:

1. **Attempt all questions.**
2. **Make suitable assumptions wherever necessary.**
3. **Figures to the right indicate full marks.**

Q.1

(a)	Discuss about food preservation and give details of any two methods of it?	**06**
(b)	Explain the importance of Personal Hygiene for hotel staff.	**06**
(c)	Write note on food hygiene?	**02**

Q.2

(a)	Explain kitchen hygiene?	**07**
(b)	How to heat effect on protein?	**07**
	OR	
(b)	Write Note on vitamin 'A'.	**07**

Q.3

(a)	Explain the proper way to food storage?	**06**
(b)	Write note on carbohydrates?	**06**
(c)	What is hygiene?	**02**
	OR	

Q.3

(a)	Discuss the importance of microbes?	**04**
(b)	Explain food adulteration and adulterants?	**08**
(c)	What is a protein?	**02**

Q.4

(a)	Write Note on Vitamin "D".	**04**
(b)	Explain importance of protective clothing?	**04**
(c)	Explain the cooking effect on carbohydrates?	**06**
	OR	

Q. 4

(a)	What is freezer store?	**02**
(b)	What is the past control?	**04**
(c)	What is the importance past control in food & service industry?	**08**

Q.5 Write short notes of the following:

(a)	Pest control	**05**
(b)	Food Preservation	**04**
(c)	Fat & oil	**05**
	OR	

Q.5 Write short notes of the following:

(a)	Disinfection	**04**
(b)	Gelatin	**05**
(c)	Common adulteration	**05**

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