Seat No.: _____ Enrolment No._____

GUJARAT TECHNOLOGICAL UNIVERSITY

Diploma Hotel Management & Catering Technology First Year Remedial Examination September 2009

Subject code: 510008 **Subject Name: Hygiene and Nutrition**

Date: 23/09/2009 **Time: 10:30a.m.-1:00 p.m.**

Total Marks: 70

Instructions:

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

Q.1		Explain the following	
	(a)	Importance of kitchen hygiene.	**07**
	(b)	Advantages of food adulteration.	**05**
	(c)	The term “Hygiene”?	**02**
Q.2			
	(a)	Write short notes on “Nutrition”.	**07**
	(b)	Briefly explain importance of personal hygiene in hotel.	**07**
		OR	
	(b)	Enumerate disadvantages of food adulteration.	**07**
Q.3		Write short notes of the following:	
	(a)	Organic adulteration	**05**
	(b)	Balanced diets	**03**
	(c)	Bacterial food poisoning?	**06**
		OR	
Q.3		Write short notes of the following:	
	(a)	Food hygiene	**06**
	(b)	Food preservation	**04**
	(c)	Advantages of food standards	**04**
Q.4		Differentiate the following:	
	(a)	Fats & oils	**04**
	(b)	Gelatin & gelatin gels	**05**
	(c)	Disinfection & pest control	**05**
		OR	
Q. 4		Enlist the following:	
	(a)	Five examples of “Preservations”.	**04**
	(b)	Five “Pest control chemicals”.	**05**
	(c)	Ten “Vitamin sources”.	**05**
Q.5		Explain the following in brief:	
	(a)	Effect of hit on “Egg”	**06**
	(b)	Effect of hit on “Proteins”	**05**
	(c)	Effect of hit on “Carbohydrates”	**03**
		OR	
Q.5		Briefly Explain the following:	
	(a)	Effect of hit on “Sugar”	**06**
	(b)	Effect of hit on “Minerals”	**05**
	(c)	Effect of hit on Vitamin “A”	**03**

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