SUBJECT CODE: BHM116 EXAM DATE: 19.12.2019

ROLL No		
RULINO		

NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NOIDA ACADEMIC YEAR - 2019-2020

COURS SUBJE TIME A			: Nu	Semester of 3- trition Hours	-year B.Sc. in H&HA	MAX. MARKS:	100
			(Marks	allotted to eacl	h question are given in brackets)		
Q.1.	Discuss	the various	s functions of t	ood.			(10)
Q.2.	provided	egetarian n I by this me s of Energ	eal: . y:	20 gm. proteir (cal / gm.	n, 20 gm. fat and 120 gm. of carboh	ydrates. Calculate the c	alories
	Carbohy Fats	drates	- 4 K	(cal / gm. (cal / gm.			
		e the BMI (of the man.		dex) of a man	weighing 65 kg. having height 155 c		on the +5=10)
					OR		(4.0)
Q.3.			st the factors a us functions of	ffecting BMR. carbohydrate	s in our body?		(10)
Q.4.					w can the quality of protein be impro of Vitamin A in the body alongwith its OR		(10)
	List the	general fun	ctions of mine	erals in our boo			(10)
Q.5. Q.6.				aining the wate food into vario	er balance of the body. us groups.		(10) (10)
Q.7.	What me	easures sh	ould be taken	in mass food p	oroduction to retain maximum nutritiv	ve value of food?	
Q.8. Q.9.		various cat			rrant menu, which are suitable for a c s giving suitable example for each c Vitain C lodine Vitamin D Iron Vitamin B		(10) (10)
	В		e following ter SDA	ms: (ii)	Malnutrition		
		(i) (iii) (v)	Health Thawing	(iv)	RDA	(5-	+5=10)
Q.10.	Fill in the (a) (b) (c) (d) (e) (f) (g) (h) (i)	The only Excessiv called The basic Loss of a Feeling o	o is gained fro sugar require is a disea e loss of wate ibuilding bloc ppetite due to if satisfaction a	r results in ks of proteins psychological and fullness ar		al is called	s <1=10)
