

**THIRD SEMESTER (CBCSS-UG) DEGREE EXAMINATION  
NOVEMBER 2021**

Hotel Management and Catering Science/Culinary Arts

BSH/C 3C 06—FACILITY PLANNING

(2019—2020 Admissions)

Time : Two Hours

Maximum : 60 Marks

**Section A**

*Answer atleast eight questions.*

*Each question carries 2 marks.*

*All questions can be attended.*

*Overall ceiling 16.*

1. Definition of CPM.
2. List any four rules for Network Analysis.
3. Define Downtown Hotel.
4. What is Network crashing ?
5. Differentiate Carpet Area and Super Built up area.
6. Short note on Flow of Materials.
7. What do you understand by Energy Audit ?
8. What are the steps undertaken by Engineering to conserve Energy ?
9. Explain the role of each member of the project team.
10. Write about Food grade steel.
11. What are the objectives of SLP ?
12. What do you mean by Casino Hotels ?

(8 × 2 = 16 marks)

**Section B**

*Answer atleast four questions.*

*Each question carries 6 marks.*

*All questions can be attended.*

*Overall ceiling 24.*

13. List the factors of pre-design and design phase.
14. Explain different parts of a Bar.

**Turn over**

15. Define PERT and CPM in short.
16. Briefly explain STAR Classification of Hotels.
17. What are the different steps of Energy Management ?

(4 × 6 = 24 marks)

### Section C

*Answer any two questions.  
Each question carries 10 marks.*

18. Mention the facilities and services required for the classification of a 5-star hotel.
19. Explain the basic considerations in the design of a hotel.
20. How will you develop and implement energy conservation programs for a hotel ?
21. Explain the factors that affect the layout and design of a commercial kitchen and explain the various layout configurations.

(2 × 10 = 20 marks)

**THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION, NOVEMBER 2021**

Hotel Management and Catering Science/Culinary Arts

BSH/C 3C 05—NUTRITION HYGIENE AND SANITATION

(2019—2020 Admissions)

Time : Two Hours

Maximum : 60 Marks

**Section A***Answer at least eight questions.**Each question carries 2 marks.**All questions can be attended.**Overall Ceiling 16.*

1. What is the effect of heat on green vegetables ?
2. Name any 4 common food that contain xanthan gum.
3. What is Food Adulteration ?
4. What are Micro-organisms ?
5. What are Parasites ?
6. Define Health.
7. Define food preservation.
8. What is the purpose of the bacterial capsule ?
9. What is guar gum ?
10. Expand HACCP.
11. What is Cross-Contamination ?
12. What is Saturated Fat ?

(8 × 2 = 16 marks)

**Section B (Short Answer Type Questions)***Answer at least four questions.**Each question carries 6 marks.**All questions can be attended.**Overall Ceiling 24.*

13. What are simple and complex Carbohydrates ?
14. What is the difference between dietary cholesterol and blood cholesterol ?

**Turn over**

15. Explain Types of Minerals in Food.
16. Explain the functions of Proteins.
17. Describe about three types of LIPIDS.

(4 × 6 = 24 marks)

### Section C

*Answer any **two** questions.  
Each question carries 10 marks.*

18. What are Nutrients ? Explain about various types and functions of Nutrients.
19. Describe about Vitamins. Types and Sources of Vitamins.
20. Write an essay on How food spoils ?
21. Describe the General Principles of Food Hygiene and Sanitation.

(2 × 10 = 20 marks)

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**THIRD SEMESTER (CUCBCSS—UG) DEGREE EXAMINATION  
NOVEMBER 2021**

Hotel Management and Culinary Arts/Hotel Management and Catering Science

HCA 3C 06/HCS 3C 06—NUTRITION, HYGIENE AND SANITATION

(2017—2018 Admissions)

Time : Three Hours

Maximum : 80 Marks

**Section A**

*Answer any ten from the following question.*

*Each question carries 1 mark.*

Fill in the blanks :

- 1) \_\_\_\_\_ is the process of complete or incomplete oxidation or hydrolysis of fats and oils when exposed to air, light, or moisture or by bacterial action, resulting in unpleasant taste and odour.
- 2) \_\_\_\_\_ is the study of nutrients in food.
- 3) \_\_\_\_\_ is an essential component of a healthy diet.
- 4) \_\_\_\_\_ is more commonly called as trans fats.
- 5) \_\_\_\_\_ is found in dark green leafy vegetables and in turnip or beet green.
- 6) \_\_\_\_\_ is a preservative often added to carbonated drinks and acidic foods like salad dressings, pickles, fruit juices and condiments.
- 7) \_\_\_\_\_ in food are the elements present in food that are required by our body to develop and function properly.
- 8) \_\_\_\_\_ maintains proper blood volume, blood pressure, and pH of our body fluids.
- 9) \_\_\_\_\_ helps maintain water balance.
- 10) \_\_\_\_\_ and \_\_\_\_\_ are two main preservatives which are used since ages to prevent microbial growth.
- 11) \_\_\_\_\_ method is also known as cold sterilization.
- 12) A process called \_\_\_\_\_ destroys spores and bacteria.
- 13) \_\_\_\_\_'s Process of change in the physical and chemical properties of the food so that it becomes unfit for consumption.

- 14) \_\_\_\_\_ is an internationally recognized system for reducing the risk of safety hazards in food.
- 15) \_\_\_\_\_ is the smallest possible sugar unit.

(10 × 1 = 10 marks)

### Section B

*Write notes on any five from the following questions.  
Each questions carries 5 marks.*

16. Describe function of Food.
17. Explain inter-relationship of food, Nutrition and Health.
18. What are carbohydrates and explain its function ?
19. Describe importance of Balanced Food.
20. Explain basic principles of digestion.
21. Classify food and explain each type.
22. Explain types of Carbohydrates.
23. What is food adulteration ? Why food adulteration is done ?

(5 × 5 = 25 marks)

### Section C

*Write an essay on any three of the following.  
Each question carries 15 marks.*

24. Describe the factors affecting Meal Planning.
25. What are common types of Food Additives — Should we avoid them ?
26. Describe the General Principles of Food Hygiene and Sanitation ?
27. What are Nutrients ? Explain its various types and functions of Nutrients.
28. Write an essay on Micro-organisms.

(3 × 15 = 45 marks)