

GUJARAT TECHNOLOGICAL UNIVERSITY**Diploma Hotel Management & Catering Technology yearly examination June 2009****Subject code: 510008****Subject Name: Hygiene and Nutrition****Date:30-06-2009****Time: 11:30am-2:00pm****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) Explain the importance of Personal Hygiene for hotel staff. **10**
 (b) What is 'Carbohydrate'? **02**
 (c) What is 'Protein'? **02**
- Q.2** (a) How do you plan for balanced diet? **07**
 (b) Explain the foaming function of egg proteins. **07**
OR
 (b) Briefly explain 'Colloidal systems' **07**
- Q.3** Briefly explain the following:
 (a) Common adulteration **05**
 (b) Food Preservation **05**
 (c) Food Adulteration **04**
OR
- Q.3** (a) What do you mean by 'Bacterial food poisoning' **04**
 (b) What are the factors effecting Microbiological Growth **05**
 (c) Explain the Economic importance of microbes **05**
- Q.4** (a) What is the importance of kitchen hygiene in hotel? **06**
 (b) How do you test to detect adulterants? **04**
 (c) Briefly explain the term 'Food Standards'. **04**
OR
- Q.4** Write short notes of the following:
 (a) Pest control **05**
 (b) Disinfection **05**
 (c) Gelatin **04**
- Q.5** (a) Explain the new trends in nutrition **07**
 (b) Explain the term 'gelatin gels'. **05**
 (c) What do you mean by 'Fat'? **02**
OR
- Q.5** Differentiate the following terms:
 (a) Fat & oil **03**
 (b) Disinfection & Pest control **05**
 (c) Carbohydrates & proteins **06**
