

**BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(END SEMESTER EXAMINATION)**

**CLASS: BHM
BRANCH: BHM**

**SEMESTER : 1
SESSION : MO/2025**

SUBJECT: BH25104 FOOD SCIENCE AND NUTRITION

TIME: 3 Hours

FULL MARKS: 50

INSTRUCTIONS:

1. The question paper contains 5 questions each of 10 marks and total 50 marks.
 2. Attempt all questions.
 3. The missing data, if any, may be assumed suitably.
 4. Before attempting the question paper, be sure that you have got the correct question paper.
 5. Tables/Data hand book/Graph paper etc. to be supplied to the candidates in the examination hall.
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		CO	BL
Q.1(a)	Evaluate the relevance of food science in hospitality industry.	[5] 1	2
Q.1(b)	Enumerate the principles of RDA.	[5] 1	2
Q.2(a)	Enumerate the factors affecting BMR.	[5] 2	1
Q.2(b)	Elaborate on the functions of water-soluble vitamins.	[5] 2	1
Q.3(a)	Elaborate on the chemical and microbiological causes of food contamination.	[5] 3	1
Q.3(b)	Elaborate the principles of HACCP system	[5] 3	1
Q.4(a)	Point out the aims of food processing.	[5] 4	4
Q.4(b)	Enumerate preservation of food through temperature reduction.	[5] 4	1
Q.5(a)	What factors must be considered while planning menu?	[5] 5	1
Q.5(b)	Describe the role of food groups in planning meals.	[5] 5	1

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