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**DHANALAKSHMI SRINIVASAN COLLEGE
OF ARTS & SCIENCE FOR WOMEN
(AUTONOMOUS)**

(For Candidates admitted from 2018-2019 onwards)

UG DEGREE EXAMINATIONS APRIL - 2021

B.Sc., - NUTRITION AND DIETETICS

HOSPITAL FOOD SERVICE

Time: 3 Hrs

Max.Marks: 75

PART - A

CHOOSE THE CORRECT ANSWER

(10X1=10)

1. Cleanliness, physical exercise, rest and sleep are a part of
 - a) Hygiene
 - b) social hygiene
 - c) personal hygiene
 - d) none
2. Which one of the following is an unhealthy habit?
 - a) Sharing food
 - b) bathing twice a day
 - c) drinking boiled water
 - d) eating without washing ones hand
3. Fleshy fruits after ____ are ____
 - a) ripening, consumed
 - b) ripening, rotted
 - c) consuming, rotted
 - d) none
4. Why is it important to cut food into uniformly sized pieces?
 - a) aesthetic appeal
 - b) even cooking
 - c) distribution of flavor
 - d) easier to stir
5. An oven that cooks using tiny energy waves is called a ----- oven
 - a) broiler
 - b) convectional
 - c) microwave
 - d) tabletop
6. A ____ could be used to chop, sliced, mix, blend, and knead dough.
 - a) electric blender
 - b) food processor
 - c) food separator
 - d) electric oven
7. The effort of quality assurance to little day-to-day jobs is related to which of the following sector?
 - a) service
 - b) vendors appraisal
 - c) complaint handling
 - d) all the above
8. Which of the following is covered under 'raw material quality assurance'?
 - a) specifications
 - b) survey program
 - c) service
 - d) all of the above
9. The main cause of contagious disease is
 - a) Contaminated air
 - b) contaminated food
 - c) Poor hygienic conditions
 - d) all the above
10. Which of the following factors is necessary for a healthy person?
 - a) Vaccination
 - b) balanced diet
 - c) personal hygiene
 - d) all the above

PART - B

ANSWER ALL THE QUESTIONS

(5X7=35)

11. a) What are the food services are taken in hospitals?

(OR)

b) Write about the hygienic role of person delivering food in hospitals

12. a) Outline storage area.

(OR)

b) What are the types of storage area in hospitals?

13. a) What are the uses of Linen Trolley?

(OR)

b) State delivery carts.

14. a) Describe the proper purchasing of food supply important?

(OR)

b) What are the five rights of procurement?

15. a) Explain holding specifications of food.

(OR)

b) What are the disinfectants used in hospitals?

PART - C

ANSWER ANY THREE QUESTIONS

(3X10=30)

16. Enumerate the Hospital dietary layout of the kitchen.

17. Describe the sanitary measures of food materials handle in hospitals.

18. Write in detailed about food holding and service equipment's used in hospitals

19. Illuminate the Receiving and Storing procedures.

20. Explain the menu planning and production methods for patients in the hospitals.