

Bsc (Honours) Hotel Management and Culinary Arts

Model QP for ESE Practical Exam

Course Code:MG1DSCFNN100

Course Name: Basic Nutrition for Hotel Operations

Duration: 1.5 Hours

Total Marks: 35

Part – A

Practical Task

Answer any one question

1. Plan a dinner menu for teenagers?
2. Plan a Lunch menu for teenagers?

(1x2= 2 marks)

Part – B

Practical Task

Answer any four questions

1. Planning and preparation of any normal diet?
2. Plan and calculate the nutritive value of a menu for teenagers?
3. Prepare a fluid diet?
4. Eye estimation of raw and cooked vegetables?
5. Eye estimation of raw and cooked rice?
6. Prepare a breakfast menu for kids?

(4x3= 12 marks)

Part – C

Practical Record Evaluation

1. Content
2. Completion
3. Neatness
4. Drawings

(4x2= 8 marks)

Part – D

Viva Voce

Answer any four questions

1. How does the WHO define health?
2. Define malnutrition
3. Explain the physiological functions of food?
4. What are the main goals of meal planning?
5. What are nutrients?
6. What are amino acids

(4x2= 8 marks)

Part – E

Grooming

1. Personal Hygiene (Appropriate Hair cut, Neatly shaved, Nails trimmed, Clean & Pressed uniform, Pleasant Body odor etc..)
2. Attitude (Body Language, Tone of voice)

(2x2.5= 5 marks)