

Session: 2023-2024	Max. Marks: 30
Program Name: UGHN	
Course Code: UGHN 121	Course Name: Family Meal Management

SECTION- A				2*6=12 marks
Q. No.	UNIT 8 Short answer type question (approx. 200-300 words)	Marks	Mapped CO	Category
1.	What do you understand by supplementary allowances?	2	1, 3, 5	Remembering & understanding
	UNIT 5 Short answer type question (approx. 200-300 words)			
2.	Dietary supplement.	2	1, 5	Remembering & understanding
	UNIT 2 Short answer type question (approx. 200-300 words)			
3.	Describe about the nutrition in adolescent	2	5	Remembering & understanding
	UNIT 1 Short answer type question (approx. 200-300 words)			
4.	Describe about nutritional needs of reference man.	2	1, 5	Remembering & understanding
	UNIT 11 Short answer type question (approx. 200-300 words)			
5.	Explain about Food and Nutrition.	2	5	Remembering & understanding
	UNIT 10 Short answer type question (approx. 200-300 words)			
6.	Benefits of Breastfeeding.	2	1,5	Remembering & understanding
SECTION- B				6*3=18 marks
	UNIT 3 Long answer type question (approx. 500-800 words)	Marks	Mapped CO	Category
7.	Explain in detail about the use of ICRM and RDA in diet planning.	6	1, 5	Analyzing & understanding
	UNIT 4 Long answer type question (approx. 500-800 words)			
8.	Explain in detail about the different stages of pregnancy along with nutritional need in pregnancy.	6	1, 5	Analyzing & understanding

	UNIT 7 Long answer type question (approx. 500-800 words)			
9.	Explain in detail about the role of nutrition in growth and development of preschool and school going children.	6	1, 3, 4, 5	Analyzing & understanding

Session: 2023-2024	Max. Marks: 30
Program Name: UGHN	
Course Code: UGHN 06	Course Name: Bakery and Quantity Cookery

SECTION- A				2*6=12 marks
Q. No.	UNIT 3 Short answer type question (approx. 200-300 words)	Marks	Mapped CO	Category
1.	Discuss the chemical composition of cocoa beans.	2	2	Remembering & understanding
	UNIT 4 Short answer type question (approx. 200-300 words)			
2.	What is Baking?	2	1, 2, 5	Remembering & understanding
	UNIT 9 Short answer type question (approx. 200-300 words)			
3.	Icings and Fillings	2	1	Remembering & understanding
	UNIT 5 Short answer type question (approx. 200-300 words)			
4.	Write the flow sheet for chocolate manufacturing.	2	1, 3, 5	Remembering & understanding
	UNIT 1 Short answer type question (approx. 200-300 words)			
5.	Explain the batch making process of caramel.	2	1, 3	Remembering & understanding
	UNIT 3 Short answer type question (approx. 200-300 words)			
6.	Describe the duty and responsibilities of food production employees.	2	1	Remembering & understanding
SECTION- B				6*3=18 marks
	UNIT 2 Long answer type question (approx. 500-800 words)	Marks	Mapped CO	Category
7.	Discuss in detail the following steps in bread preparation.	6	1, 2	Analyzing & understanding
	UNIT 7 Long answer type question (approx. 500-800 words)			
8.	What do you understand by menu planning?	6	1, 3	Analyzing &

	Explain the factors affecting the menu planning.			understanding
	UNIT 6 Long answer type question (approx. 500-800 words)			
9.	Classify the cake ingredients according to requirement and functions and explain briefly their major role.	6	1, 2	Analyzing & understanding