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M.SC. IN NUTRITION& FOOD SCIENCE
EXAMINATION : DECEMBER – 2023
THIRD SEMESTER
Sub. : Ayurvedic Nutrition Therapy & Hospital Catering Management (M Sc. CB-311)

Date: 05/12/2023   **Total marks: 60**   **Time: 10.00 am to 12.30 pm**

Instructions:
   1) All questions are compulsory.
   2) Figures to the right indicate full marks.

SECTION A

Q. 1   **Select the correct alternative.**   **(5)**

   1) Prasar of Vata is seen in_____

   a) Varsha   b) Sharad

   c) Shishir   d) Grishma

   2) Following disease is not Shakhashrita.

   a) Ajirna   b) Alasak

   c) Visuchika   d) All

   3) Vikalp is the type of _____

   a) Purvrupa   b) Rupa

   c) Upashay   d) Samprapti

   4) _____Dosha is predominant in Aamajirna.

   a) Vata   b) Pitta

   c) Kapha   d) Tridosha

   5) Praman pariksha comes under _____pariksha

   a) Saptvidha   b) Ashtavidha

   c) Navavidha   d) Dashavidha

Q. 2   **Answer the following questions. (Any Two)**   **(10)**

   1) Trayo Rogamarga

   2) Shadvidha pariksha

   3) Aam

Q. 3   **Answer the following questions. (Any One)**   **(15)**

   1) Explain Shatkriyakal in detail with its clinical importance.

   2) Explain Purvrupa and Rupa in detail with its clinical importance.

Q. 1   Select the correct alternative.   **(5)**

1) _____ type of menu is used in highway side restaurants.

   a) Table d' hot   b) Cyclic

   c) Ala cart'   d) None of them

2) _____ is generally used for seasonal items which are limited in supply.

   a) formal buying   b) negotiated buying

   c) wholesale buying   d) none of them

3) _____ reflects the concept of portion on the plate of the customer.

   a) quality   b) purchasing method

   c) quantity   d) none of them

4) _____ introduces the establishment to the customer.

   a) menu   b) infrastructure

   c) service   d) none of them

5) _____ is a significant principle of management.

   a) division of work   b) organizing

   c) planning   d) evaluating

Q. 2   Answer the following questions. (Any One)   **(15)**

 1) Explain in detail principals of catering management.

 2) Explain in detail management of resources in hospital catering management.

Q. 3   Write a Short note. (Any two)   **(10)**

1) Role of dietician in hospital catering management.

2) Any two functions of catering management.

3) Types of menus

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