### (A DEEMED TO BE UNIVERSITY)

# Integrated B.Sc.-M.Sc. Clinical Nutrition and Dietetics (CND) Second Year, Semester- III, January-2019 Examination.

Time- 2.00 Hrs.

Max. Marks: 60

#### **FOOD SANITATION AND HYGIENE**

**Q.P-CODE:** N3100

Your answers should be specific to questions asked. Draw neat labelled diagrams wherever necessary

**LONG ESSAY** 

2x10= 20 Marks

- 1. Explain the food storage under the following headings:
  - a. General guidelines for food storage.
  - b. Dry food storage.
- 2. Define hazards. Explain the types of hazards with examples.

SHORT ESSAY

5x5=25 Marks

- 3. Explain the management of leftover food in food establishment.
- 4. Discuss the prevention of rodent infestation and killing of rodents.
- 5. Write a note on kitchen uniforms and service uniforms.
- 6. Differentiate between food poisoning and food infection.
- 7. Explain sanitary procedures while hot holding food.

#### **SHORT ANSWER**

5x3=15 Marks

- **8.** Define food allergies with example.
- 9. Mention the preventive measures to control rodents.
- 10. Define perishable, non-perishable and semi-perishable foods with example.
- 11. Mention the signs of spoilage in fruits and vegetables and eggs.
- 12. Abbreviate HACCP, FSSAI, HTST, FST, GMP and SRM.

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## Integrated B.Sc.-M.Sc. Clinical Nutrition and Dietetics (CND) Second Year, Semester- III, January-2019 Examination.

Time- 2 Hrs

[Max Marks: 50]

## APPLIED NUTRITION- II

OP Code: N3072

Your answer should be specific to the question asked Draw neat labeled diagrams wherever necessary

**LONG ESSAY** 

2x6= 12 Marks

- 1. Explain the double indirect methods of assessing body composition. Give one example.
- 2. List the niacin containing coenzymes. Explain the functions and deficiency of Nicotinic acid.

SHORT ESSAY

6x4=24 Marks

- 3. Define minerals and state their functions in the human body.
- **4.** Explain the role of vitamin C in collagen formation and wound healing.
- 5. Describe the functions of water.
- 6. Describe the factor affecting the bioavailability of vitamin D.
- 7. Explain the important functions of potassium.
- 8. Describe the deficiency of Magnesium.

**SHORT ANSWER** 

7x2=14 Marks

- 9. Mention the body composition at the atomic level of a 70 kg reference man.
- 10. List the factor affecting the bioavailability of vitamin A.
- 11. Mention the four Ds forms of pellagra.
- 12. List the food sources of Pantothenic acid.
- 13. Identify major food sources of calcium.
- 14. Mention the any two functions of sulphur.
- 15. Mention the body water compartments.

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## Integrated B.Sc.-M.Sc. Clinical Nutrition and Dietetics (CND) Second Year Semester- III, January-2019 Examination.

Time- 2 Hrs

[Max Marks: 50]

## MEDICAL NUTRITION MANAGEMENT-I

QP Code: N3081

Your answer should be specific to the question asked Draw neat labeled diagrams wherever necessary

LONG ESSAY

2x6= 12 Marks

- 1. Define Digestion. Explain neat labelled diagram of digestive system.
- 2. Describe the Microvascular complications that develop from prolonged exposure to high blood glucose concentrations.

SHORT ESSAY

6x4=24 Marks

- 3. Explain the macro and micro nutrient deficiencies in patients with HIV.
- 4. Discuss the metabolic changes during fever.
- 5. Describe the metabolic functions of the liver.
- 6. Define inborn errors of metabolism. List the causes and symptoms for Galactosemia .
- 7. Discuss the causes of gallbladder and pancreatic disorders.
- 8. Explain the Nutritional managements for diverticular disease.

#### SHORT ANSWER

7x2=14 Marks

- 9. Name the enzymes involved in digestion and absorption.
- 10. List any four low glycemic index foods.
- 11. List any four factors involved in constipation.
- 12. Define dumping syndrome.
- 13. Name any four factors that determine the intensity of drug responses.
- 14. List the generalized sign and symptoms of malaria.
- 15. Define Ascites.

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# Integrated B.Sc.-M.Sc. Clinical Nutrition and Dietetics (CND) Second Year Semester- III, January-2019 Examination.

Time- 2 Hrs

[Max Marks: 50]

### NUTRITION THROUGH LIFE SPAN- I OP Code: N3091

Your answer should be specific to the question asked Draw neat labeled diagrams wherever necessary

LONG ESSAY

2x6= 12 Marks

- 1. Discuss the effects of caffeine intake, weight reduction and stress management in Premenstrual syndrome.
- 2. Explain the risk factors and nutritional management for Gestational diabetes.

**SHORT ESSAY** 

6x4=24 Marks

- 3. Describe the effect of excessive body fat in female and male fertility.
- 4. Explain the composition of weight gain in pregnancy.
- 5. Illustrate the Effect of Maternal Diet on Fat Composition in human milk.
- 6. Explain the immunological benefits for Breastfeeding.
- 7. Differentiate between the physiologic versus pathological jaundice.
- 8. Discuss the role of iron for the maintenance of normal pregnancy.

**SHORT ANSWER** 

7x2=14 Marks

- 9. List the traditional culture-specific food patterns.
- 10. List any four important sources for disruptions in fertility.
- 11. Define hypothalamic amenorrhea.
- 12. Mention causes for Polycystic Ovary Syndrome.
- 13. Identify any two factors that influence the course and outcome of pregnancy.
- 14. Define Lactogenesis.
- 15. Define Hyperactive Letdown.

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## Integrated B.Sc.-M.Sc. Clinical Nutrition and Dietetics (CND) Second Year, Semester- III, January-2019 Examination.

TIME-2 HRS

MAX MARKS: 60

## FOOD STANDARDS AND QUALITY CONTROL Q.P. CODE: N3110

Your answers should be specific to questions asked.

Draw neat labelled diagrams wherever necessary

LONG ESSAY

 $2 \times 10 = 20 \text{ marks}$ 

- 1. Describe food adulteration and explain types of adulteration.
- 2. Discuss in detail functioning of MFPO.

SHORT ESSAY

 $5 \times 5 = 25 \text{ marks}$ 

- 3. Explain the interrelationship between food safety and quality assurance system.
- 4. Explain use of permitted synthetic food colours in food as per PFA act 1995.
- 5. Discuss the government regulations and usage of food additives.
- 6. Explain the principle of penetrometer and efflux tube viscometer.
- 7. Discuss any five instruments used for sensory evaluation of liquids and semisolids.

#### **SHORT ANSWER**

 $5 \times 3 = 15 \text{ marks}$ 

- 8. Expand TQM,GMP,GHP,GKP,GAP and GCP.
- 9. List major categories of food additives with examples.
- 10. Classify preservatives and enumerate class 1 preservatives.
- 11. Define threshold and enumerate three types of thresholds.
- 12. Mention any six food borne diseases caused by pathogenic organisms.