



SSRI DEVARAJ URS ACADEMY OF HIGHER EDUCATION & RESEARCH
(A DEEMED TO BE UNIVERSITY)

Integrated B.Sc.-M.Sc. Clinical Nutrition and Dietetics (CND)
Second Year, Semester- III, September 2021 Examination

Time- 2 Hrs

[Max Marks: 50]

APPLIED NUTRITION- II

Q.P Code: N3072

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

LONG ESSAY

2x6= 12 Marks

1. Classify the minerals. Explain the functions and deficiency of Calcium.
2. Define Vitamins. Describe the general functions of Vitamins.

SHORT ESSAY

6x4=24 Marks

3. Explain how fluid and electrolyte balance is maintained.
4. Illustrate the metabolic functions of Zinc.
5. Explain functions of the Vitamin C as an Antioxidant .
6. Elaborate the toxicity of vitamin A.
7. Explain the body composition changes during pregnancy and lactation .
8. Discuss the role of vitamin D in Calcium and Phosphorus Homeostasis

SHORT ANSWER

7x2=14 Marks

9. List the biological active components of vitamin K
10. Name any four sign and symptoms of dry beriberi and wet beriberi
11. Mention the daily requirement of water .
12. Define Ariboflavinosis .
13. Mention the biologically active derivatives of cobalamin.
14. List any four food sources of folic acid.
15. Differentiate between fat- and water-soluble vitamins.

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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. Describe the overview of digestive and absorptive processes.
2. Describe the Macrovascular complications that develop from prolonged exposure to high blood glucose concentrations.

SHORT ESSAY

6x4=24 Marks

3. Explain the benefits of minimizing drug interactions.
4. Discuss the metabolic changes during fever.
5. Describe the major 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 nutrients to be modified in diverticular disease.

SHORT ANSWER

7x2=14 Marks

9. Mention sign and symptoms for gout.
10. Define prediabetes.
11. List any four factors involved in chronic 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 influenza.
15. List any four principles involved in management of dysentery .

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NUTRITION THROUGH LIFE SPAN- I

QP Code: N3091

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

LONG ESSAY

2x6= 12 Marks

1. Define hypothalamic amenorrhea. Explain the nutritional management of hypothalamic amenorrhea.
2. List risk factors associated with Multifetal pregnancy. Explain the nutritional recommendations for women with Multifetal pregnancy.

SHORT ESSAY

6x4=24 Marks

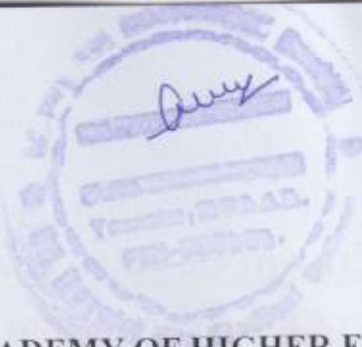
3. Discuss the role of long chain omega-3 fatty acids during pregnancy.
4. Describe the relationship between body fatness and fertility in women.
5. Explain the recommended weight-gain pattern for a pregnant woman .
6. Explain the Interrelationships between Breast-Nonfeeding Jaundice and Breast Milk Jaundice Syndrome.
7. Describe the placenta and its function.
8. Discuss the importance of preconception care.

SHORT ANSWER

7x2=14 Marks

9. Define female athlete triad.
10. Mention the composition of human milk.
11. Define postpartum follow-up.
12. Define Fertility.
13. Mention the stages of Lactogenesis .
14. Define flat or inverted nipples.
15. Define the term critical period.

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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= 20Marks

1. Explain sanitary procedures while preparing and serving of food.
2. With a neat labeled diagram explain the procedures of three sink method.

SHORT ESSAY

5x5=25 Marks

3. Explain the important points to be considered to prevent surplus food from causing food poisoning.
4. Explain the procedure of three bucket method to remove food contact surfaces.
5. Explain pasteurization of milk.
6. Discuss health of staff in food establishment.
7. Discuss storage of specific food and add a note on dry food store.

SHORT ANSWER

5x3=15 Marks

8. Define sterilizer. Write a note on dishwashing.
9. Mention the signs of spoilage in poultry and eggs.
10. Define incineration. Mention its disadvantages.
11. Write short note on composting.
12. Mention any six preventive measure to control food-borne illness.

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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 x 10 = 20 marks

1. Discuss role of PFA in prevention of food adulteration.
2. Describe food standardization and regulation agencies in India.

SHORT ESSAY

5 x 5 = 25 marks

3. Explain the determinants of product quality.
4. Explain flavours and flavour enhancers used in food industry.
5. Discuss relationship between additives and food safety.
6. Discuss any five types of tests used in sensory evaluation of foods.
7. Discuss about different types of panel members.

SHORT ANSWER

5 x 3 = 15 marks

8. Define quality control and quality assurance.
9. List six synthetic colours permitted to be used in foods under PFA rules.
10. Mention the techniques involved in smelling and tasting of food during sensory Evaluation.
11. Differentiate between duo-trio test and triangular test.
12. List the points to be considered while conducting objective evaluation of food.

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