



**SRI DEVARAJ URS ACADEMY OF HIGHER EDUCATION AND RESEARCH**  
**(A DEEMED TO BE UNIVERSITY)**

**Integrated B.Sc.-M.Sc. Clinical Nutrition and Dietetics (CND)**  
**Fourth Year Semester-VIII, September 2021 Examination**

**Time- 2 Hrs**

**[Max Marks: 50]**

**METHODS OF INVESTIGATION**

**QP Code: N8250**

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

**LONG ESSAY**

**2x6= 12 Marks**

1. Explain the change of colour indicators with change in pH according to Ostwald's and Quinonoid theory with examples
2. What is column chromatography? Explain the principles of column chromatography

**SHORT ESSAY**

**6x4=24 Marks**

3. Discuss the principles in measurement of Ph
4. Discuss the Buffer Action Mechanism
5. Explain Henderson-Hasselbalch equation
6. Explain Arrhenius theory of electrolyte dissociation
7. Explain the Parts of flame photometer
8. Describe the Applications of Fluorimetry

**SHORT ANSWER**

**7x2=14 Marks**

9. Define Electrolytic dissociation
10. Define acids and bases with examples
11. Differentiate between strong acids and weak acids with examples
12. Define Buffering Capacity
13. Name the basic requirements of reference electrode and mention its types
14. Define Rf Value
15. Expand TLC, GLC, RIA, ELISA

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**Time: 2 Hrs**

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**SENSORY EVALUATION**

**QP Code: N8290**

*Your answers should be specific to the question asked  
Draw neat labelled diagrams wherever necessary*

**LONG ESSAY**

**2×6=12 Marks**

1. Discuss the application of textual profile in sensory evaluation
2. What is the main objective of considering discriminative technique? Name the different Discriminative test and discuss the one which is most popular

**SHORT ESSAY**

**6×4=24 Marks**

3. What is the Type II error and how to avoid it in a Sensory test?
4. Give a detailed qualification required for a panelist.
5. Write a short note on gustation
6. Explain the guidelines for construction of a questionnaire.
7. Discuss shelf life studies
8. Write a note on principal component analysis

**SHORT ANSWER**

**7×2=14 Marks**

9. Hedonic rating scale
10. Photoisomerization
11. Home use tests
12. List the different types of sensory tests
13. List the different receptors that detect the quality parameters in a food
14. Food taints
15. Use of ANOVA in descriptive analysis

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