(A DEEMED TO BE UNIVERSITY)

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

Time- 2 Hrs

[Max Marks: 50]

APPLIED NUTRITION- II QP Code: N3072

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

LONG ESSAY

2x6= 12 Marks

- 1. Describe the functions and deficiency of vitamin E
- 2. Explain the five levels of human body composition

SHORT ESSAY

6x4=24 Marks

- 3. Discuss the role of vitamin K in blood clotting
- 4. Explain the metabolic functions of Thiamin
- 5. Describe the deficiency of Magnesium
- 6. Explain the factors effecting the iron absorption
- 7. Discuss the role of water in the body
- 8. Describe the effects of energy excess on body composition

SHORT ANSWER

7x2=14 Marks

- 9. Mention the health effects of Phosphorous toxicity
- 10. Mention the requirements of niacin for adults
- 11. List any four rich food sources of folic acid
- 12. Mane any four sign and symptoms of pellagra
- 13. Identify the four major effects of calcium deficiencies
- 14. List any two clinical application of Dual-energy X-ray absorptiometry (DEXA)
- 15. Define Dehydration





(A DEEMED TO BE UNIVERSITY)

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

Time- 2 Hrs

[Max Marks: 50]

MEDICAL NUTRITION MANAGEMENT-I OP Code: N3081

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

LONG ESSAY

2x6= 12 Marks

- 1. Define diarrhea. Describe the dietary management for traveler's diarrhea.
- 2. Define viral hepatitis. Explain the nutritional therapy for viral hepatitis.

SHORT ESSAY

6x4=24 Marks

- 3. Draw a neat labeled diagram of digestive system.
- 4. Explain the effects of nutrients on drug distribution and metabolism.
- 5. Explain the dietary principles to be followed in typhoid fever.
- 6. Describe the importance of SGA in nutritional evaluation.
- 7. Discuss the dietary recommendations for people with Diabetes.
- 8. Explain the nutritional therapy for PKU.

SHORT ANSWER

7x2=14 Marks

- 9. Define IGT and IFG.
- 10. List any four causes of ESLD.
- 11. Define mal absorption syndrome.
- 12. Name the Types of dysentery.
- 13. Name any four factors involved in peptic ulcer.
- 14. List the generalized sign and symptoms of influenza.
- 15. Define esophagitis.



(A DEEMED TO BE UNIVERSITY)

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

Time- 2 Hrs

[Max Marks: 50]

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. Explain the nutritional recommendations for women with Multifetal pregnancy. List risk factors associated with Multifetal pregnancy.
- **2.** Define Polycystic Ovary Syndrome. Explain the effects of Polycystic Ovary Syndrome in female fertility.

SHORT ESSAY

6x4=24 Marks

- 3. Discuss the effects of alcohol consumption in pregnancy outcome.
- 4. Explain the relationship between body fatness and fertility in women.
- 5. Differentiate between Breastfeeding verses artificial feeding.
- 6. Explain the Interrelationships between Breast-Nonfeeding Jaundice and Breast Milk Jaundice Syndrome.
- 7. Describe the placenta and its function.
- 8. Explain the effects of central obesity on fertility.

SHORT ANSWER

7x2=14 Marks

- 9. Define Kernicterus.
- 10. Mention the composition of human milk.
- 11. Define postpartum follow-up.
- 12. Define fecundity.
- 13. Define female athlete triad.
- 14. Mention any four complications of low birth weight.
- 15. List the risk factor associated with adolescent pregnancy.



(A DEEMED TO BE UNIVERSITY)

Integrated B.Sc.-M.Sc. Clinical Nutrition and Dietetics (CND) Second Year Semester- III, March-2021 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. Define food allergies. Explain the preventive measures to control food-borne illnesses.
- 2. Describebacillus cereus food poisoning and perfringens food poisoning.

SHORT ESSAY

5x5=25 Marks

- 3. Define personal hygiene. Discuss the importance of rest, exercise and recreation.
- 4. Explain any two types of food storage.
- 5. Define pesticide. Mentionthe preventive measures to control cockroaches and houseflies.
- 6. Explain in briefphysical and chemical hazards with example.
- 7. Explain sanitary procedures while preparing food.

SHORT ANSWER

5x3=15 Marks

- 8. Define antiseptics and disinfectants with examples.
- 9. List any six preventive measures to control salmonellosis.
- 10. List even principles of HACCP.
- 11. Mention any three advantages and disadvantages of cleaning agent.
- 12. Define pesticide with example. List the precautions to be taken while handling pesticides.



(A DEEMED TO BE UNIVERSITY)

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

TIME-2 HRS

MAX MARKS: 60

FOOD STANDARDS AND QUALITY CONTROL O.P. CODE: N3110

Your answers should be specific to questions asked.

Draw neat labelled diagrams wherever necessary

LONG ESSAY

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

- Explain criteria put forth by PFA act according to which an article of food is considered adulterated.
- 2. Describethe role of AGMARK in maintaining standards of food.

SHORT ESSAY

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

- 3. Discuss the quality characteristics of foods.
- 4. Explain the role of any five preservatives added to food.
- Describe artificial sweeteners and differentiate between the natural and artificial Sweeteners.
- 6. Discuss advantages and disadvantages of objective sensory evaluation.
- 7. Explain the principle of following.
 - a. Adams consistometer b. Bostwick consistometer.

SHORT ANSWER

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

- 8. Describe relationship between quality, reliability and safety.
- 9. Give one function and use of following each food additives.
 - a. emulsifiers
- b. antioxidants
- c. flavour enhancers.
- 10. List six importance of sensory evaluation in food industry.
- 11. Mention any six requirements for an ideal panel member.
- 12. Mention the objectives of codex alimentarius, HACCP and FSSAI.

