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

Time- 2 Hrs

[Max Marks: 60]

FOOD TOXICOLOGY OP Code:N7200

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

LONG ESSAY

2x10=20 Marks

- 1. Describe how biotransformation facilitates elimination of toxicants
- 2. Explain the formation of polycyclic aromatic hydrocarbons in cooking.

SHORT ESSAY

5x5=25 Marks

- 3. Discuss the general principles behind food processing and preparation
- 4. Discuss the relationship between route of absorption and pathway of distribution of toxicants
- 5. Discuss the different types of toxic responses
- 6. Explore goiter, lathyrism and their linkage to foodborne toxicants.
- 7. Describe the formation mechanisms of N-Nitrosamines in foods

SHORT ANSWER

5x3=15 Marks

- 8. What are food additives?
- 9. Define Potency Versus Toxicity
- 10. Mention the dietary guidelines for cancer prevention
- 11. What is Simple distillation
- 12. Define target organ toxicity

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

Time: 2 Hrs Max Marks: 60

FUNCTIONAL FOODS AND NUTRACEUTICALS QP Code: N7220

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

LONG ESSAY 2×10=20 Marks

1. Describe in detail the role of various fruits and vegetables as functional foods along with their bioactive compounds. Give suitable examples.

2. What are probiotics? Discuss their essential features. Also write in detail the health benefits of probiotics foods along with suitable examples.

SHORT ESSAY 5×5=25 Marks

3. Discuss in the role of phytochemicals for the treatment of cancer and diabetes.

- 4. Discuss the role of omega-3-fatty acids on lipoprotein metabolism and their role in heart disease
- 5. Discuss the effects of bioactive compounds as anti-inflammatory activity.
- 6. Discuss the phytochemical class which provides the predominant source of coloring for fruits or vegetables
- 7. Write a short note on nutraceuticals from cereal product.

SHORT ANSWER

- 8. Which antioxidants are present in coffee
- 9. Enlist any four sea foods which act as functional foods
- 10. What are the beneficial effects of oats
- 11. Which beneficial compounds are present in turmeric
- 12. What are the different market forms of nutraceuticals?

5×3=15 Marks



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

Time-2 Hrs

[Max Marks: 50]

NUTRITIONAL GENOMICS OP Code: N7230

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

LONG ESSAY

 $2 \times 6 = 12 \text{ Marks}$

- 1. Enumerate Transformation and Conjugation processes
- 2. Define Endoplasmic reticulum and explain the role of Endoplasmic reticulum stress in metabolic disorders

SHORT ESSAY

 $6 \times 4 = 24 \text{ Marks}$

- 3. List fat soluble vitamins and a note on their importance
- 4. Role of gene=gene interaction in obesity and diabetes
- 5. Role of polyphenols in cancer prevention
- 6. Explain dietary effects on LDL subclasses
- 7. Draw the structures of DNA, purines and pyrimidines
- 8. List the types of lipids and add a note on genetic predisposition

SHORT ANSWERS

 $7 \times 2 = 14 \text{ Marks}$

- 9. Define allele and variant
- 10. Name two neurodegenerative disorders
- 11. What is DNA methylation
- 12. What are SREBP's and CHREBP's
- 13. Define Genetic Buffering
- 14. Key points in maternal diet
- 15. Define Angiogenesis and Imprinting

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Integrated B.Sc. - M.Sc. Clinical Nutrition and Dietetics (CND) Fourth Year Semester-VII March -2021 Examination.

Time: 2 Hrs Max Marks: 50

FOOD MICROBIOLOGY

OP Code: N 7240

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

LONG ESSAY 2×6=12 Marks

1. Elaborate on the ionizing radiation used for food irradiation

2 Explain the role of fermentation in food processing

SHORT ESSAY 6×4=24 Marks

- 3. Explain 12 D concept
- 4. Write a note on the concept of hurdle technology
- 5. Give a detailed account on chemical spoilage
- 6. Discuss the role of psychrotrophic bacteria in milk
- 7. Discuss the morphological characteristic of molds
- 8. Explain the rapid methods used for the detection of specific organisms

SHORT ANSWER 7×2=14 Marks

- 9. Differentiate between oxidative and fermentative yeasts.
- 10. List a few anti microbial additives
- 11. List the factors affecting heat penetration
- 12. What is cryoinjury
- 13. Case hardening
- 14. Define water activity
- 15.Enzymatic browning

Sunda.

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