

SRI DEVARAJ URS ACADEMY OF HIGHER EDUCATION AND RESEARCH

(A DEEMED TO BE UNIVERSITY)

Integrated B.Sc. - M.Sc. Clinical Nutrition and Dietetics (CND)

First Year, Semester-II October 2022 Examination



Time: 2 Hrs

Max Marks: 50

FOOD FACTS & PRINCIPLES II

QP Code: N 2042

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

LONG ESSAY

2×6=12 Marks

1. Explain the factors affecting the coagulation of egg proteins
2. Explain in detail the process of Pasteurization of milk.

SHORT ESSAY

6×4=24 Marks

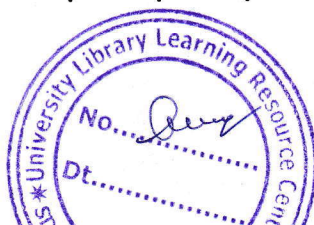
3. Discuss the functions and source of Meat Analogues
4. Write the structure and composition of Eggs.
5. Discuss the process of Fish Canning
6. Discuss in detail the processing of coffee
7. Explain the action of chemical leavening agents
8. Explain the process of butter making

SHORT ANSWER

7×2=14 Marks

9. Define Dry milk
10. List the pigment present in meat
11. Define resolution of Rigor
12. Define Cuticle/Bloom
13. Define "en pap illole"
14. What is beet sugar?
15. What are flavouring extracts?

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Time: 2.30 Hrs

Max Marks: 80

FOOD FACTS & PRINCIPLES II

QP Code: N 2382

Your answers should be specific to the question asked

Draw neat labelled diagrams wherever necessary

LONG ESSAY

2×10=20 Marks

1. Discuss the factors affecting the colour of meat.
2. Elaborate on the physical and chemical changes occurring in eggs during storage.

SHORT ESSAY

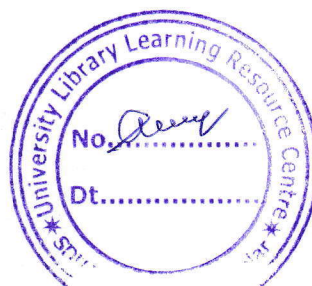
6×5=30 Marks

3. Explain in detail the formation of ferrous sulphide in eggs.
4. Discuss on the methods of cooking fish.
5. Discuss the process of Ripening of cheese
6. Discuss the steps involved in the spoilage of milk
7. Discuss the use of tenderizers to increase the tenderness of meat
8. Explain the factors affecting crystallization.

SHORT ANSWER

10×3=30 Marks

9. Define browning reaction
10. Mention different types of liquid sweeteners
11. Write a note on alcoholic beverages
12. Define Yolk index
13. Define lyophilization
14. Define Iodine Value
15. What is Pre slaughter stress syndrome
16. Write a note on carbonated beverages
17. List the general functions of spices
18. List the stages of sugar cookery



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Time: 2.30 Hrs

Max Marks: 80

ASSESSMENT OF NUTRITIONAL STATUS

QP Code: N 2390

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

LONG ESSAY

2×10=20 Marks

1. Explain any six dietary assessment methods in detail
2. Define Infant Mortality Rate and explain Balwadi Nutrition program

SHORT ESSAY

6×5=30 Marks

3. Explain fetal death rate
4. Define BMI and add a note on grip strength
5. Discuss biochemical assessment
6. Explain Harvard step test
7. Explain any four anthropometric assessments
8. Explain PEM

SHORT ANSWER

10×3=30 Marks

9. Write a short note on height
10. List the parameters used under vital health statistics
11. Mention the steps involved in measuring MUAC
12. Write a note on Serum Amino Acid Ratio and Urinary Creatinine Height index.
13. Write a short note on the laboratory and biochemical tests.
14. List the clinical signs of Kwashiorkor
15. List the importance of vital health statistics.
16. Write a short note on SQUAT test
17. Write a short note on NNAPP
18. Write the measures of morbidity





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[Max Marks: 80]

HOSPITAL DIETETICS- I

QP Code: N2401

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

LONG ESSAY

2x10= 20 Marks

1. Explain the roles of team approach in patient care
2. Explain the relationship between food, nutrition and health

SHORT ESSAY

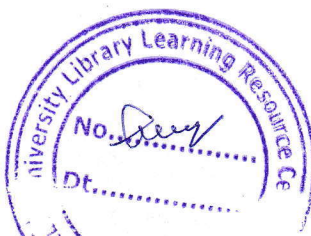
6x5=30 Marks

3. Explain the role of hormones neurotransmitters in food intake
4. Discuss complications often associated with tube feedings
5. Explain the indications and initiation of clear liquid and liquid diets
6. Explain the Nutritional assessment by dietary intake
7. Explain the formats used for documenting nutrition care
8. Describe the methods used to adapt a normal diet to treat a specific clinical disorder

SHORT ANSWER

10x3=30 Marks

9. Mention the List the points to be considered while formulating High Calorie diets
10. List the low purine foods
11. Describe the indications of High Calorie diets
12. Define Atherosclerosis
13. List the different types of menus
14. Mention the Historical Information Used in Nutrition Assessment
15. Define nutritional screening
16. List the Anthropometric indices for Nutritional assessment
17. List the foods to be included and excluded in soft diet
18. Mention the foods to be included and avoided for Alkaline – ash diet





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APPLIED NUTRITION- I
Q.P Code: N2411

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

LONG ESSAY

2x10= 12 Marks

1. Define Digestion. Explain the digestive fate of dietary carbohydrates in the gut
2. What are proteins? State the functions and classifications of proteins

SHORT ESSAY

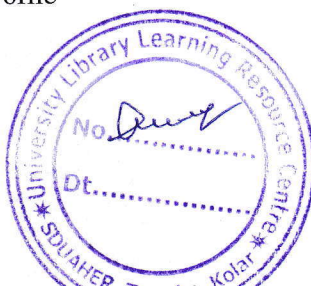
6x5=30 Marks

3. Discuss the role thermic effects of foods on energy expenditure
4. Explain the functions of dietary fibre
5. Explain the classification of amino acids. Give an example for each
6. Classify the fatty acids based on number of carbon atoms. Give an examples
7. Explain the function of lipoproteins in the body
8. Differentiate between energy intake versus energy expenditure

SHORT ANSWER

10x3=30 Marks

9. Define nutritional status
10. Name the six classes of nutrients
11. Mention the units of energy
12. Define protein sparing action of carbohydrates
13. Mention the chemical composition of protein.
14. Define adaptive thermogenesis and obligatory thermogenesis
15. List the signs and symptoms of deficiency of protein
16. Mention different forms of resistant starch
17. Identify four characteristics of poor-nourished people
18. Mention normal values of lipid profile





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BASIC PRINCIPLES OF FOOD SERVICE MANAGEMENT
Q.P Code: N2640

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

LONG ESSAY

2x10=20 Marks

1. Explain the elements of safe food handling practices and personal hygiene.
2. Explain purchasing, storage, and production management

SHORT ESSAY

6x5=30Marks

3. Explain type of menu is generally followed in schools and hospitals?
4. How food production is generally classified?
5. Explain the vending style of serving.
6. Write a short note on automated take away service.
7. Discuss the tangible tools of management
8. Discuss the different types of food service operators

SHORT ANSWER

10x3=30 Marks

9. What are the traits to identify a good leader? State the traits of a good manager
10. List the primary objectives of materials management
11. Define a la carte and dujour menu
12. Which type of menu is generally followed in schools and hospitals? Why?
13. Define catering and its types
14. Kitchen layout
15. Uses of menu
16. Fayol's principle
17. Classification of equipment's
18. Differentiate commercial and non-commercial.

