



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 2022 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. Define paper Chromatography. Explain the principles of paper Chromatography.
2. Define Buffer. Explain the Mechanism of Buffer Action with examples

SHORT ESSAY

6x=24 Marks

3. Write a note on radionuclides
4. Enumerate the working procedure of Thin layer chromatography
5. Describe the principles of Gas Liquid Chromatography
6. Write a brief note on Flame Ionization Detector
7. Write a note on RIA
8. Discuss the role of buffers in Ph measurement

SHORT ANSWER

7x2=14 Marks

9. Define NMR
10. What is dissociation constant
11. Mentions examples for Acids and Bases
12. Define IR spectrophotometer. Mention its wave length
13. Define enthalpy
14. Mention the Types of Calorimeter
15. Define monochromator





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Fourth Year, Semester-VIII September 2022 Examination.

Time: 2 Hrs

Max Marks:50

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. Describe the advantages of sensory evaluation in comparison with other analytical methods
2. Elaborate on the descriptive analysis techniques

SHORT ESSAY

6×4=24 Marks

3. Explain the importance of validity and accuracy in a sensory test
4. Write the basic steps involved in performing sensory analysis.
5. Write a short note on auditory system
- 6 Name the most important area of sensory evaluation laboratory and write the conditions Required in this area.
7. Discuss about product mapping
8. Discuss the types of errors which occur during sensory evaluation

SHORT ANSWER

7×2=14 Marks

9. Flavour profile analysis
10. List the different types of rating scales
11. Food Taints
12. Central Location tests
13. Draw the structure of eye and name its parts
14. Define Sensory Evaluation
15. Principal component analysis

