

SSRI DEVARAJ URS ACADEMY OF HIGHER EDUCATION & RESEARCH

(A DEEMED TO BE UNIVERSITY)

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

Second Year, Semester- III March 2022 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. Define body composition. Describe the estimation of body composition using Bioelectrical impedance.
2. Describe the Functions and deficiency of Vitamin C.

SHORT ESSAY

6x4=24 Marks

3. Explain the toxicity of vitamin A.
4. Explain the role of vitamin E in Relation to Selenium Metabolism.
5. Describe the stability and interfering factors Riboflavin destruction.
6. Discuss the role of Pyridoxine in metabolism.
7. Explain the role of calcium in bone and tooth formation.
8. Evaluate the routes by which water is lost from the body.

SHORT ANSWER

7x2=14 Marks

9. List the Symptoms of iodine deficiency.
10. Define Homeostasis.
11. Mention the toxicity of copper.
12. Mention the RDA of potassium for adults.
13. List the good food sources of vitamin E.
14. Mention body composition at the molecular level of a 70 kg reference man.
15. List the complications of vitamin D deficiency.

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MEDICAL NUTRITION MANAGEMENT-I

QP Code: N3081

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

LONG ESSAY

2x6= 12 Marks

1. Explain the Classification of diabetes. Mention Diagnostic Criteria for diabetes.
2. Define cirrhosis. Discuss the medical nutritional management for cirrhosis.

SHORT ESSAY

6x4=24 Marks

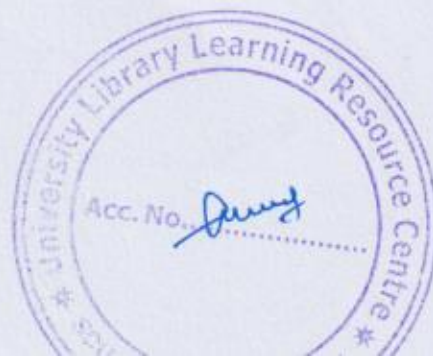
3. Describe the nutritional management for gastrectomy.
4. List intestinal gases. Explain factors involved for production of intestinal gas.
5. Describe Nutritional management for tuberculosis.
6. Describe the individuals at risk for drug-nutrient interactions.
7. Discuss the acute complications that may arise in uncontrolled diabetes.
8. Explain the medical nutrition managements for patients with Glycogen storage Disorder.

SHORT ANSWER

7x2=14 Marks

9. Mention signs and symptoms for Homocystinuria.
- 10 Define Glycemic index.
- 11 Classify liver disease according to duration.
- 12 Define mal absorption syndrome.
- 13 Identify the foods to be included for constipation.
- 14 Define gastritis. Mention its types.
- 15 Define AIDS.

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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. Define fertility. Describe effects of Acute and chronic under nutrition in female fertility.
2. Explain the requirements of folic acid during pregnancy. Mention the Congenital abnormalities due to folic acid deficiency.

SHORT ESSAY

6x4=24 Marks

3. Define Multifetal pregnancies. List the risk factors associated with Multifetal pregnancy.
4. Describe the developments of mammary gland.
5. Explain the physiologic versus pathological jaundice.
6. Explain the nutritional needs during adolescent pregnancy.
7. Discuss the nutritional management for female athlete triad.
8. Explain benefits of Breastfeeding.

SHORT ANSWER

7x2=14 Marks

9. List any four factors that alter the male fertility.
10. Define Premenstrual dysphoric disorder (PMDD).
11. Define the term critical period.
12. Name any four complications of obesity during pregnancy.
13. Mention the composition of human milk.
14. Name any four benefits of Breastfeeding for mothers.
15. Define Preterm Delivery.

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Time – 2 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. Describe the cleaning of premises and surroundings in catering establishment.
2. Discuss the general guidelines for food storage and mention the types of food storage.

SHORT ESSAY

5x5=25 Marks

3. Differentiate between food poisoning and food infection.
4. Classify pests. Discuss the importance of pest control.
5. Explain water quality standards.
6. Explain codex alimentarius.
7. Discuss necessity for efficient cleaning programme and add a note on sanitizers.

SHORT ANSWER

5x3=15 Marks

8. List the symptoms and preventive measures of perfringens food poisoning.
9. Mention different types of hazards and give examples.
10. Abbreviate GHP, GMP, GCP, GAP, FSSAI and HACCP.
11. Define disinfectant, sanitizers and germicide.
12. Write a note on stored grain insects and housefly.

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TIME- 2 HRS

MAX MARKS: 60

FOOD STANDARDS AND QUALITY CONTROL

Q.P. CODE: N3110

Your answers should be specific to questions asked.

Draw neat labelled diagrams wherever necessary

LONG ESSAY

2 x 10 = 20 marks

1. Explain harmful effects of adulterants used in following foods.
 - a. Red gram dal
 - b. Turmeric.
2. Discuss the role of consumers in maintaining food standards and consumer protection act.

SHORT ESSAY

5 x 5 = 25 marks

3. Differentiate between quality control and quality assurance.
4. Explain the importance of modified starches in food industry.
5. Describe food preservatives and classify them with examples.
6. Discuss measurement of colour using objective sensory evaluation.
7. Enumerate the basic guidelines to be followed while conducting objective sensory evaluation.

SHORT ANSWER

5 x 3 = 15 marks

8. List any six factors affecting food quality.
9. Mention any three antioxidants and emulsifiers along with the product that they are used in food industry.
10. Mention the criteria for selection of panel members.
11. Mention the types of sensory tests employed for food evaluation with examples.
12. Define quality management system and list the practices that comes under TQM.

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