SRI 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 April 2023 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 iodine.
- 2. Describe the diseases caused by vitamins A deficiency. Mention the symptoms of Vitamin A toxicity.

SHORT ESSAY 6x4=24 Marks

- 3. Explain the effects of energy deficit on body composition.
- 4. Discuss the role of Pantothenic acid in fatty acid metabolism.
- 5. Define Megaloblastic Anemia. Explain the deficiency of folic acid.
- 6. Identify major food sources of Phosphorous. Mention the requirements of Phosphorous for adults and adolescents .
- 7. Explain the diseases caused by deficiencies of vitamins K.
- 8. Explain how fluid and electrolyte balance is maintained.

SHORT ANSWER 7x2=14 Marks

- 9. List the five levels of human body composition analysis.
- 10. Define Homeostasis.
- 11. Name four good food sources of provitamin A.
- 12. Mention the sign and symptoms of rickets.
- 13. List the sign and symptoms of thiamin deficiency.
- 14. Define Pernicious Anemia.
- 15. Define hypokalemia. Mention the RDA of potassium for adults.

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

Time- 2 1/2 Hrs [Max Marks: 80]

APPLIED NUTRITION- II QP Code: N3412

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

LONG ESSAY 2x10=20 Marks

1. Explain the double indirect methods of assessing body composition. Give one example

2. List the niacin containing coenzymes. Explain the functions and deficiency of Nicotinic acid

SHORT ESSAY 6x5=30 Marks

- 3. Define minerals and state their functions in the human body
- 4. Explain the role of vitamin C in collagen formation and wound healing.
- 5. Describe the functions of water
- 6. Describe the factor affecting the bioavailability of vitamin D
- 7. Explain the important functions of potassium
- 8. Describe the deficiency of Magnesium

SHORT ANSWER 10x3=30 Marks

- 9. Mention the body composition at the atomic level of a 70 kg reference man
- 10. List the factor affecting the bioavailability of vitamin A
- 11. Mention the four Ds forms of pellagra
- 12. List the food sources of Pantothenic acid
- 13. Identify major food sources of calcium
- 14. Mention the any three functions of sulphur
- 15. Mention the body water compartments
- 16. List the components of body composition
- 17. Differentiate between fat- and water-soluble vitamins.
- 18. List the symptoms Osteomalacia

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Integrated B.Sc.-M.Sc. Clinical Nutrition and Dietetics (CND) Second Year, Semester- III April 2023 Examination

Time- 2½ Hrs [Max Marks: 80]

MEDICAL NUTRITION MANAGEMENT-I

QP Code: N 3421

Your answer should be specific to the question asked

Draw neat labeled diagrams wherever necessary

LONG ESSAY 2x10= 20 Marks

- 1. Describe the overview of digestive and absorptive processes
- 2. Define diabetes. Explain nutritional management for type 1 diabetes

SHORT ESSAY 6x5= 30 Marks

- 3. Discuss the medical nutrition management for patients with phenyl ketonuria
- 4. Explain the nutritional support required in acute pancreatitis
- 5. Describe the dietary management for traveler's diarrhoea
- 6. Explain the dietary management for peptic ulcer
- 7. Describe the clinical features of tuberculosis
- 8. Explain the relation between gastrointestinal Ph and food and drug interaction

SHORT ANSWER 10x3= 30 Marks

- 9. Define pharmacokinetics
- 10. List the types of fever
- 11. Define dyspepsia
- 12. Name any four Factors affecting dysentery
- 13. Mention any four factors involved in development of IBD
- 14. Define Ascites
- 15. List Long-Term Complications for diabetes mellitus
- 16. Drug Induced Nutritional Deficiencies
- 17. List the foods to be included and avoided in malaria
- 18. Describe the nutritional management for hemorrhoids

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Integrated B.Sc.-M.Sc. Clinical Nutrition and Dietetics (CND) Second Year Semester- III April 2023 Examination

Time- 2 1/2 Hrs [Max, Marks: 80]

NUTRITION THROUGH LIFE SPAN- I QP Code: N3431

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

LONG ESSAY 2x10= 20Marks

- 1. Define the term critical period. Explain the adverse influences during critical periods affect later health?
- 2. Describe the nutrition-related factors that determine the risk of miscarriage and stillbirth.

SHORT ESSAY 6x5=30 Marks

- 3. Explain the dietary considerations based on Religion
- 4. Discuss the role of Antioxidant intake in fertility
- 5. Discuss the nutritional requirements to management of hypothalamic amenorrhea
- 6. Explain nutritional needs for women during pregnancy
- 7. Explain the effects of HIV/AIDS on nutritional status of pregnant woman
- 8. Discuss the importance of preparing breast for Breastfeeding

SHORT ANSWER 10x3=30 Marks

- 9. Define flat or inverted nipples
- 10. Mention three causes for pathological jaundice
- 11. Mention the composition of Colostrum
- 12. List six sign and symptoms of preeclampsia
- 13. Define Infant Mortality Rate
- 14. Define eating disorders. Give an examples
- 15. Define preconception
- 16. Define Oxidative stress
- 17. Define postpartum follow-up
- 18. Mention the symptoms of Hperlactation

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(A DEEMED TO BE UNIVERSITY)

INTEGRATED BSc –MSc CLINICAL NUTRITION AND DIETETICS (CND) Second Year Semester-III March 2023 Examination

Time- 2 ½ Hrs. Max. Marks: 80

FOOD SANITATION AND HYGIENE

Q.P-CODE: N3440

Your answers should be specific to questions asked. Draw neat labelled diagrams wherever necessary

 $\underline{\text{LONG ESSAY}} \qquad \qquad 2X10 = 20 \text{ Marks}$

1. Define ISO 22000. Explain ISO 22000 food safety management system

2. Describe cleaning of premises and surroundings in catering establishment

 $\underline{SHORT\ ESSAY} \qquad \qquad 6x5 = 30\ Marks$

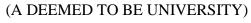
3. Explain the effects of botulism food poisoning on health

- 4. Discuss the signs of spoilage in milk
- 5. Discuss the general guidelines for freezer storage
- 6. Explain sanitation risk management(SRM)
- 7. Differentiate between food poisoning and food infection
- 8. Explain the benefits of HACCP and ISO 9000 certification

 $\underline{SHORT\ ANSWER}$ 10x3 = 30 Marks

- 9. Mention the mode of transmission and symptoms of infectious hepatitis
- 10. Mention the signs of spoilage in fish and cheese and eggs
- 11. Write a short note on blast freezing
- 12. List other pests and mention its preventive measures
- 13. Write a short note on kitchen uniform
- 14. Mention the steps in dishwashing
- 15. Write a short note on food poisoning
- 16. Write a short note on detergents
- 17. Mention the symptoms and preventive measures of cholera
- 18. Mention the signs of spoilage in cereals and pulses and cooked foods

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INTEGRATED BSc –MSc CLINICAL NUTRITION AND DIETETICS (CND) II YEAR Semester-III Examination April 2023

TIME- 2 ½ HRS MAX MARKS: 80

FOOD STANDARDS AND QUALITY CONTROL QP CODE: N3450

Your answers should be specific to questions asked. Draw neat labelled diagrams wherever necessary

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

- 1. Discuss role of PFA in prevention of food adulteration
- 2. Describe food standardization and regulation agencies in India

SHORT ESSAY $6 \times 5 = 30 \text{ marks}$

- 3. Explain the determinants of product quality
- 4. Explain flavours and flavour enhancers used in food industry
- 5. Discuss relationship between additives and food safety
- 6. Discuss any five types of tests used in sensory evaluation of foods
- 7. Discuss about different types of panel members
- 8. Discuss the importance of antioxidants in food industry

SHORT ANSWER $10 \times 3 = 30 \text{ marks}$

- 9. Define quality control and quality assurance
- 10. List six synthetic colours permitted to be used in foods under PFA rules
- 11. Mention the techniques involved in smelling and tasting of food during sensory evaluation
- 12. Differentiate between duo-trio test and triangular test
- 13. List the points to be considered while conducting objective evaluation of food
- 14. Classify and define the different types of panel members
- 15. Differentiate between difference tests and descriptive tests of sensory evaluation
- 16. List any six orders along with the establishment year that regulates food laws in India
- 17. Quality control is post event activity" justify
- 18. Expand TQM,GMP,GHP,GKP,GAP and GCP