



**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 2024 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. Explain the Working procedure of Atomic absorption spectrometry
2. Define HPLC. Explain the components of HPLC

**SHORT ESSAY**

**6x4=24 Marks**

3. Explain Arrhenius theory of electrolyte dissociation
4. Explain the Advantages and Disadvantages of flame photometer
5. Explain the uses of radiotracers in Medicine
6. Write a brief note on Flame Ionization Detector
7. Describe the various applications of ELISA
8. Explain the applications of Bioassays

**SHORT ANSWER**

**7x2=14 Marks**

9. Mention the role of APS in SDS-PAGE
10. Differentiate between ascending and descending chromatogram
11. Differentiate between isocratic and gradient chromatogram
12. Mention the applications of measurement of pH
13. Mention the uses of Carbon-14 Radioisotopes
14. Mention the principle of double beam spectrophotometer
15. Define Photometry

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**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. Elaborate on the descriptive analysis techniques
2. Explain in detail the Type I and Type II error and how to avoid them in a sensory test.

**SHORT ESSAY**

**6×4=24 Marks**

3. Discuss the uses of sensory evaluation
4. Write a short note on sensory nerves
5. Discuss about product mapping
6. Discuss the methods of designing a scorecard
7. Write about the different types of consumer tests
8. Explain the use of ANOVA in descriptive analysis

**SHORT ANSWER**

**7×2=14 Marks**

9. List a few Mechanoreceptors of somatosensation
10. Threshold test
11. Pillars of test design
12. Food taints
13. Shelf life studies
14. Principle Component analysis
15. Free choice profiling

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