

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 September 2025 Examination

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

$2 \times 10 = 20$ Marks

1. Elaborate on the effect of heat on the constituents of milk.
2. Explain the chemical changes associated with the meat slaughter.

SHORT ESSAY

$6 \times 5 = 30$ Marks

3. Explain the process of Homogenisation
4. Describe grading of eggs.
5. Explain the stages of caramelization
6. Distinguish between carbonated and non-Carbonated beverages
7. Discuss the role of yeast as a leavening agent
8. Discuss the health benefits of spices.

SHORT ANSWER

$10 \times 3 = 30$ Marks

9. Define Maillard Browning
10. Define Haugh Units
11. Give the structure of Fat Globule Membrane
12. What is Quorn?
13. Name the connective tissue proteins
14. Define Thermization
15. What is BSE?
16. Write a note on different types of sugars
17. Write a note on carbonated beverages
18. Write a note on cultures used in milk fermentation process.

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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

$2 \times 10 = 20$ Marks

1. Mention the various methods of dietary assessment and explain any two
2. Explain moderate acute malnutrition and severely acute malnutrition

SHORT ESSAY

$6 \times 5 = 30$ Marks

3. List the various types of Malnutrition screening tools and add a note on stunting and wasting
4. Explain vital health statistics
5. Describe Cardiorespiratory endurance
6. Explain the measures of Mortality
7. Explain MUAC and SFT.
8. Discuss laboratory test and biochemical test

SHORT ANSWER

$10 \times 3 = 30$ Marks

9. What is under and over nutrition
10. Write a note on Marasmic Kwashiorkor
11. Give the Asia Pacific classification of BMI
12. List the objective of malnutrition control programmes
13. What is SQUAT test?
14. What is Brokas and ponderal index
15. Mention the steps involved in measuring WHR
16. Write a short note on height
17. List the parameters used under vital health statistics
18. Mention the steps involved in measuring MUAC

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Time- 2hrs 30 mins

[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 planning of sodium restricted and Acid-ash diet
2. Discuss the role of Nutrition for prevention and treatment of Cancer

SHORT ESSAY

6x5=30 Marks

3. Discuss the role of Biochemical data in Nutritional assessment
4. Describe the Concept of Balanced diet
5. Explain the indications of moderately low fat and low cholesterol diet
6. Explain the planning of High Fibre diet
7. List the routes of Parenteral access
8. Describe the methods of enteral feeding administration.

SHORT ANSWER

10x3=30 Marks

9. List the Anthropometric indices for Nutritional assessment
10. Mention the main categories nutritional diagnosis. Give an examples
11. List the foods to be included and excluded in the High Fibre diet
12. List the foods to be included and excluded in soft diet
13. List the foods to be included and avoided in moderately low Protein diet
14. List the points to be considered while formulating Low Caloric diet
15. List ways to treat obesity
16. List the types of nutritional assessment methods
17. Mention the indications of moderately low Protein diet
18. Mention the complications of atherosclerosis



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Time- 2.30 Hrs

[Max Marks: 80]

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= 20 Marks

1. What is energy? Explain the components of energy expenditure.
2. Classify the Dietary Fibre. Describe the role of dietary fibre in prevention of metabolic disorders.

SHORT ESSAY

6x5=30 Marks

3. Explain the functions of Branched chain amino acids (BCAA)
4. Compare the effects on health of excessive intake of protein.
5. Classify the fatty acids based on number of carbon atoms. Give an examples
6. Discuss the role lipoproteins in the body.
7. Differentiate between the low and high glycemic index of foods with examples
8. Distinguish between body weight and body composition.

SHORT ANSWER

10x3=30Marks

9. Define Malnutrition.
10. Identify the energy-producing nutrients and state their fuel value.
11. Define disaccharides. Give examples.
12. List the major food sources of proteins.
13. Mention the chemical composition of lipids
14. Define simple lipids. Give an example.
15. Define Nutritional Status.
16. Mention the energy expenditure on various physical activity.
17. Define energy metabolism.
18. Define carbohydrates.

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Time: 2hrs 30 mins

Max Marks: 80

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

$2 \times 10 = 20$ Marks

1. Discuss the history and development of food service systems.
2. Explain different types of menus and their uses in food service establishments.

SHORT ESSAY

$6 \times 5 = 30$ Marks

3. Describe the importance of space allocation in kitchens.
4. Explain different styles of self-service in food service institutions.
5. Write short notes on computer applications in food service management.
6. Discuss qualities and styles of leadership in food service.
7. Explain French classical menu.
8. Describe causes and treatments of accidents in hospitals.

SHORT ANSWER

$10 \times 3 = 30$ Marks

9. Define cafeteria service.
10. What are Fayol's principles of unity of command and discipline?
11. Mention two objectives of portion control.
12. List two types of garbage disposal methods.
13. Define hospital diet catering.
14. What is the role of menu design?
15. Mention two features of chain hotels.
16. Define vending service.
17. What is contract catering?
18. List two preventive measures in risk management.