A-9074

Sub. Code	
5MHF3E1	

### **M.Sc. DEGREE EXAMINATION, NOVEMBER 2019**

# **Third Semester**

## **Home Science**

# **Elective- BAKERY AND CONFECTIONARY**

### (CBCS 2015 onwards)

Time: 3 Hours

Maximum : 75 Marks

Part A $(10 \times 2 = 20)$ 

Answer all questions

- 1. Mention the principle involved in baking.
- 2. Give the difference between biscuits and cookies.
- 3. List any two methods of dough development.
- 4. What is staling in baking?
- 5. Define heavening agent.
- 6. How do enhance the texture of chocolate?
- 7. Write short notes on Pies.
- 8. What are the characteristics of fresh yeast?
- 9. Briefly explain glaze ieing.
- 10. Name the equipments used for baking.

Answer **all** questions.

11. (a) Highlight the functioning of different baking oven.

Or

- (b) Give the reasons for the growth of baking industry
- 12. (a) Write short notes on Extensograph.

Or

- (b) How will you test the quality of flour used in bakery.
- 13. (a) Classify and explain bakery items.

 $\mathbf{Or}$ 

- (b) Write short note on minar equipments used bakery industry.
- 14. (a) What are rich and lean cakes and highlights the difference between them.

 $\mathbf{Or}$ 

- (b) Explain the types of sponge cake.
- 15. (a) Give the importance of bread improvers.

Or

(b) Write about the bread disease 'Mold'.

 $\mathbf{2}$ 

A – 9074

**Part C**  $(3 \times 10 = 30)$ 

Answer any **three** questions.

- 16. Explain the role of water, flour and egg in bakery products.
- 17. Write short notes on
  - (a) flour shifter
  - (b) bread slicer
  - (c) bun divider and rounder
  - (d) spirial dough mixer
- 18. Explain the role and reponsibilities of the personnel working in bakery industry.
- 19. Discuss the safety and hygiene measures followed in bakery plants.
- 20. Discuss the tests or methods used to test the quality of bread and biscuits.

A - 9074

A-9075

Sub. Code	
<b>5MHF3E2</b>	

### **M.Sc. DEGREE EXAMINATION, NOVEMBER 2019**

# Third Semester

# Home science

## **Elective - GUIDANCE AND COUNSELLING**

#### (CBCS – 2015 onwards)

Time : 3 Hours

Maximum : 75 Marks

**Part A**  $(10 \times 2 = 20)$ 

Answer **all** questions.

- 1. Define the concept of individual and group guidance.
- 2. Define counselling.
- 3. State the assumption of Carl Roger's approach to counselling.
- 4. Differentiate between individual and group counselling.
- 5. Specify any four areas of adolescent counselling.
- 6. State the factors (any four) influencing substance use by adolescents.
- 7. What is meant by assertiveness?
- 8. Define motivation.
- 9. Enlist the educational qualification of a counsellor.
- 10. What is client centered counselling.

## **Part B** (5 × 5 = 25)

# Answer all questions

11. (a) Elicit the scope of quidance.

Or

- (b) Discuss the role of audio visual aids in guidance.
- 12. (a) Enumerate the techniques used in individual guidance.

Or

- (b) As a counsellor. How will you prepare yourself for a counselling session?
- 13. (a) Explain counsellor centered technique of counselling.

Or

- (b) Trace the situations that are suitable for the group counselling.
- 14. (a) If you were a school counsellor, what would be your focus and why?

Or

- (b) Why is counselling essential for vulnerable population?
- 15. (a) Enumerate the technique of problem solving with a example.

Or

(b) Suggest atleast five remedies of not procrastinating.

 $\mathbf{2}$ 

A 9075

**Part C** (3 × 10 = 30)

Answer any **three** questions.

- 16. Discuss the principles, goals and need of guidance.
- 17. Enumerate the characteristics, skills and competences of an effective counsellor.
- 18. Bring out the assumptions, merits and limitations of three major counselling approaches.
- 19. Elict the need and explain the technique used for premarital, marital and family counselling.
- 20. Suggest strategies to
  - (a) Develop self confidence
  - (b) Manage time.

A 9075

A-9077

Sub. Code
5MHF4C2

### **M.Sc. DEGREE EXAMINATION, NOVEMBER 2019**

# Fourth Semester

# **Home Science**

### **RECENT TRENDS IN DIETETICS**

#### (CBCS – 2015 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A  $(10 \times 2 = 20)$ 

Answer all questions.

- 1. What is therapeutic diet?
- 2. Write short notes on liquid diet.
- 3. Briefly explain nutritional screening.
- 4. Mention the two techniques used for bio physical assessment of patients.
- 5. Write a note on nutrition care plan.
- 6. What you know about intervention model?
- 7. Give any two types of nutrients used in acute renal failure tube feeding.
- 8. Write short notes on feeding routes.
- 9. Mention the scope of nutrition education.
- 10. List two traditional methods used for nutrition education.

### **Part B** (5 × 5 = 25)

Answer **all** questions, choosing either (a) or (b).

11. (a) Write the nutritional care suitable for obese adult women.

 $\mathbf{Or}$ 

- (b) List the contents of full and clear fluid diet.
- 12. (a) How do you modify the normal diet into the apeutic diet?

Or

- (b) Give the role dietitian in hospitals.
- (a) Explain the steps involved in identification of high risk patients in the hospital.

Or

- (b) How do you develop nutritional care plan?
- 14. (a) Give the different types of formulas used in special feeding methods.

Or

- (b) Explain parenteral nutrition.
- 15. (a) How do you evaluate nutrition education programme?

Or

(b) Write a short note on design messages.

 $\mathbf{2}$ 

A-9077

Answer any **three** questions.

- 16. "Dietetics is the combination of science and art of human nutrition" –Justify the statement.
- 17. Discuss the methods used to assess the nutritional status of hospitalized patients.
- 18. Explain the recent trends used in delivery of nutritional care and dietary counselling.
- 19. Discuss special feeding methods and also list out the conditions in which oral tube feeding are suggested.
- 20. Enumerate four methods used to educate the health and nutrition for adolescent population and also mention the two methods used to monitor the effectiveness of nutrition education programme.

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