

F-9453

Sub. Code

7MHF1C1

M.Sc. DEGREE EXAMINATION, APRIL 2023.

First Semester

Home Science

ADVANCED FOOD SCIENCE

(CBCS – 2017 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Write short notes on Gluten.
2. What is gelatinization?
3. Briefly explain protein concentrates.
4. Give the nutritive value of protein concentrates.
5. List the names of proteins in egg white.
6. What is yearling mutton?
7. What is cathepsin?
8. Write the nutritional importance of yoghurt.
9. Define the term 'Rancidity'.
10. Classify beverages with examples.

Part B

(5 × 5 = 25)

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

11. (a) Explain the nutritive value and health benefits of millets.

Or

- (b) List the factors affecting gluten formation.

12. (a) Define germination. List the factors affecting germination.

Or

- (b) List the changes taking place during ripening of fruits.

13. (a) Explain the role of egg in Indian Cookery.

Or

- (b) Discuss the grades of “meat cuts”.

14. (a) Give the nutritional importance of milk.

Or

- (b) List the factors affecting smoking point of fats.

15. (a) Explain the Role of nuts and oilseeds in Indian cookery.

Or

- (b) List the types of sugar and mention its applications in food preparation.

Part C

(3 × 10 = 30)

Answer any **three** questions.

16. What is parboiling of paddy? Highlight its
 - (a) Methods.
 - (b) Advantages and
 - (c) Disadvantages.
17. Explain the role of pulses in Indian cookery with suitable recipe preparation.
18. Discuss the effect of cooking green and white vegetables in acidic and alkaline medium and in high cooking temperature.
19. What is meant by Rigor mortis? List the factors influencing tenderness of meat.
20. Explain the stages of sugar with suitable sweet recipe preparations.

F-9454

Sub. Code

7MHF1C2

M.Sc. DEGREE EXAMINATION, APRIL 2023.

First Semester

Home Science

ADVANCED NUTRITION

(CBCS – 2017 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is specific dynamic action of foods?
2. Briefly explain Gross fuel value of foods.
3. Write short notes on Resistant starch.
4. Define the term glycolysis.
5. Give a note on net protein utilization.
6. How do you nutritionally classify proteins?
7. Write a note on phospholipids.
8. List four functions of lipids.
9. What is meant by polar environment?
10. Briefly explain Tran's fatty acids.

Part B

(5 × 5 = 25)

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

11. (a) How do you estimate energy requirement during work?

Or

- (b) In which conditions energy requirement is increased?

12. (a) Give the nutritional classification of starch.

Or

- (b) List the functions of carbohydrates.

13. (a) "Protein is essential for growth and maintenance of tissues" – Justify.

Or

- (b) How do you improve the quality of protein in the diet?

14. (a) Explain β oxidation of fatty acids.

Or

- (b) "Tran's fatty acid is not good for health" – Justify the statement.

15. (a) Explain the nutritional requirement in high altitude.

Or

- (b) Write short notes on cold environment and its nutritional requirement.

Part C

(3 × 10 = 30)

Answer any **three** questions.

16. Define BMR. Enumerate the factors affecting BMR.
 17. Explain the role of dietary fiber in human nutrition.
 18. Discuss the methods used to evaluate protein quality.
 19. Discuss the distribution and storage of fats in the human body.
 20. Explain the nutritional requirement in space mission.
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F-9455

Sub. Code

7MHF1C4

M.Sc. DEGREE EXAMINATION, APRIL 2023.

First Semester

Home Science

TEXTILES AND CLOTHING

(CBCS – 2017 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What are the different types of Silk?
2. Define regenerated cellulosic fibers.
3. Write the difference between Mono and Multifilament Fibers.
4. What do you meant by S – Twist?
5. Define Weaving.
6. List the methods of pretreatment of cotton fabric.
7. Define the word “Wardrobe”.
8. List the types of water hardness.
9. Define Dry – Cleaning.
10. What is natural dyeing?

Part B

(5 × 5 = 25)

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

11. (a) Describe the life cycle of silk worm.

Or

- (b) Discuss the properties and uses of nylon fibers.

12. (a) Write the classification of yarn.

Or

- (b) Differentiate between warp and weft yarn.

13. (a) Explain any two pre treatment process of cotton.

Or

- (b) Describe about the importance of designing and its uses.

14. (a) How will you plan the laundry area?

Or

- (b) Give note on Ironing instructions.

15. (a) Explain in detail about the types of printing

Or

- (b) Give an account on transfer printing.

Part C

(3 × 10 = 30)

Answer any **three** questions.

16. Explain the manufacturing process of polyester yarn.
 17. Write a note on Fancy yarns.
 18. Describe the parts and functions of loom.
 19. Explain the procedure for removal of blood stain and tea stain.
 20. Describe in detail about the block printing techniques.
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F-9456

Sub. Code

7MHF2C1

M.Sc. DEGREE EXAMINATION, APRIL 2023.

Second Semester

Home Science

ADVANCED DIETETICS

(CBCS – 2017 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Write short notes on celiac disease.
2. Expand DASH and ORTS.
3. What is energy imbalance?
4. List the complications of obesity.
5. Give the types of urinary calculi.
6. Mention the role of dietary fibre in prevention of hyperlipidemia.
7. Define the term of atherosclerosis.
8. Enumerate the types of hypertension.
9. Mention the causes of cancer.
10. What are types of cancer?

Part B

(5 × 5 = 25)

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

11. (a) Write short notes on Liquid diets.

Or

- (b) List the principles of diet therapy.

12. (a) Name any four conditions in which protein requirement is modified.

Or

- (b) List the types and causes of fever.

13. (a) What are symptoms of gout? Mention four foods to be restricted and included in the diet of gout.

Or

- (b) Write short notes on nephrosis.

14. (a) How do you modify the diet dialysis?

Or

- (b) Mention nutritional complications of obesity.

15. (a) Give the nutritional problems of cancer therapy.

Or

- (b) List the recommendations suggested for the prevention of cancer.

Part C

(3 × 10 = 30)

Answer any **three** questions.

16. What is Cirrhosis? Discuss the dietary modification for Cirrhosis.
 17. Explain the predisposing factors and metabolic changes occurring in diabetes mellitus.
 18. Define and classify dialysis and highlight dietary modification in dialysis.
 19. Enumerate the risk factors for the occurrence of cardiovascular diseases.
 20. Explain the role of functional foods in prevention of cancer.
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Sub. Code

7MHF2C2

M.Sc. DEGREE EXAMINATION, APRIL 2023

Second Semester

Home Science

DIET IN METABOLIC DISEASES

(CBCS – 2017 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is meant by TER?
2. List four hormones that control hunger.
3. Write a note on diabetic coma.
4. Define the term glycemic load.
5. What is carcinogenesis?
6. List the types of lipoproteins.
7. Briefly explain proteinuria.
8. List the symptoms of jaundice.
9. Give four metabolic disorders.
10. What is meant by gout?

Part B

(5 × 5 = 25)

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

11. (a) Write shortly on “unintentional weight loss”.

Or

- (b) Mention the importance of “Reading nutritional labels”.

12. (a) Explain food exchange system.

Or

- (b) Discuss insulin and carbohydrate ratio.

13. (a) Explain the role of dietary fibre in prevention of CVD and obesity.

Or

- (b) Discuss the consequences of haemotherapy for cancer patients.

14. (a) How do prevent the occurrence of renal stones among adult men?

Or

- (b) Write a note on glomerular filtration rate.

15. (a) Discuss hepatic coma, briefly.

Or

- (b) Explain the term ‘Pancreatitis’.

Part C

(3 × 10 = 30)

Answer any **three** questions.

16. What are nutritional management and care for an adolescent girls suffering from PCOD.
17. Discuss the long term complications of diabetes and highlights their nutritional management and care.
18. Explain the role of functional foods and nutraceuticals in prevention of cancer.
19. Discuss “Cirrhosis” with reference to
 - (a) Causes
 - (b) Clinical features and
 - (c) dietary principles and guideline for prevention of cirrhosis.
20. Explain the latest trends noted in the nutritional management of Acute renal disorders.

F-9458

Sub. Code

7MHF2C3

M.Sc. DEGREE EXAMINATION, APRIL 2023

Second Semester

Home Science

FAMILY RESOURCE MANAGEMENT

(CBCS – 2017 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define Management.
2. Differentiate flexible and rigid standards.
3. Mention the types of decisions.
4. State the factors influencing use of resources.
5. Enlist the tools in time management.
6. Give the types of income that contribute a family.
7. What is ergonomics?
8. Mention the techniques of studying time and motion.
9. State the law of marginal utility.
10. Who is a consumer?

Part B

(5 × 5 = 25)

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

11. (a) What is a goal? Write the factors influencing the goals set up by an individual?

Or

- (b) State the functions of a family.

12. (a) What is a resource? Classify resources with suitable examples.

Or

- (b) How will you resolve conflicts while making major decisions?

13. (a) Explain the tools in time management.

Or

- (b) Write a note on Engel's law of consumption.

14. (a) What is fatigue? Explain the types of fatigue.

Or

- (b) How will you design a work place at home for a working women.

15. (a) Explain the law of diminishing marginal utility with a graphical representation.

Or

- (b) Briefly explain the consumer rights and responsibilities.

Part C

(3 × 10 = 30)

Answer any **three** questions.

16. Elaborate on the motivating factors in management.
 17. Write a detailed note on management process with suitable examples.
 18. Give a detailed account on the steps involved in management of money by a homemaker.
 19. Describe Mundel's classes of change with examples.
 20. Sketch the present status of a consumer in India. Explain the problems faced by a consumer now-a-days.
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F-9459

Sub. Code

7MHF2E1

M.Sc. DEGREE EXAMINATION, APRIL 2023

Second Semester

Home Science

Elective : FOOD PROCESSING AND PACKAGING

(CBCS – 2017 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is meant by heat blanching?
2. Write a note on baking.
3. Give the types of dryers.
4. Briefly explain ultra filtration.
5. Define fibrillation.
6. Give two advantages of vacuum packaging.
7. State two uses of Plastic films.
8. Mention the types of closures.
9. What is meant by unit pack?
10. List the three types of materials used for packaging.

Part B

(5 × 5 = 25)

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

11. (a) Write the scopes of food processing.

Or

- (b) Briefly explain UHT. Processing.

12. (a) Discuss Dehydro freezing.

Or

- (b) Write short notes on Cold storage methods commonly used in food industry.

13. (a) List the functions of packaging.

Or

- (b) How do you select package materials and give suitable examples.

14. (a) Briefly explain “Tinplate Containers”.

Or

- (b) List the advantages and disadvantages of edible films.

15. (a) Briefly explain composite containers.

Or

- (b) Write short notes on shrink-wrap packaging.

Part C

(3 × 10 = 30)

Answer any **three** questions.

16. Discuss processing and preservation by heat blanching.
 17. Enumerate the types of dryers and list their suitability for any four different food products.
 18. Explain the different types of papers used in food packaging and highlight their testing methods.
 19. List the points to be considered while designing a package systems.
 20. Discuss the recent developments in food package systems with suitable examples.
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F-9460

Sub. Code

7MHF2E2

M.Sc. DEGREE EXAMINATION, APRIL 2023.

Second Semester

Home Science

Elective – HUMAN DEVELOPMENT

(CBCS – 2017 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

Define.

1. Conception.
2. Blastocyst.
3. Growth.
4. Development.
5. Developmental tasks.
6. Play.
7. Deficiency diseases.
8. Habit.
9. Behaviour problem.
10. Mental retardation.

Part B

(5 × 5 = 25)

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

11. (a) Enunciate the factors influencing prenatal development.

Or

- (b) Explain the three major types of birth.

12. (a) Elicit the intellectual development of infants as stated by piaget.

Or

- (b) State the advantages of breast feeding over bottle feeding.

13. (a) State the causes, symptoms and remedies for any three communicable diseases.

Or

- (b) Enumerate the developmental tasks to be accomplished by children during their early years.

14. (a) Elicit the principles underlying habit formation.

Or

- (b) How does the social relationships change during late childhood?

15. (a) Define orthopaedically handicappedness. State the remedial measures.

Or

- (b) Who is said to be gifted? Mention their characteristics.

Part C

(3 × 10 = 30)

Answer any **three** questions.

16. List the stages of prenatal development. Explain each in detail.
 17. Growth and development are governed by ten principles – Elucidate.
 18. Elicit the significance of play and explain the play behaviour pertinent to the early childhood period.
 19. Track the changes in intellectual development from early childhood to late childhood period.
 20. Discuss the significance of preschool education. Elicit the criteria to be met for an ideal preschool set-up.
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F-9461

Sub. Code

7MHF4C1

M.Sc. DEGREE EXAMINATION, APRIL 2023.

Fourth Semester

Home Science

INSTITUTIONAL FOOD SERVICE MANAGEMENT

(CBCS – 2017 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define motel.
2. What is contract catering?
3. What is menu planning?
4. Define word simplification.
5. Define goal.
6. What is resource management?
7. List the types of menus.
8. List the types of cost control.
9. Why pest control is necessary for a food industry?
10. What do you mean by safety at work place?

Part B

(5 × 5 = 25)

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

11. (a) Write a note on Industrial catering.

Or

- (b) What is the different between a hotel and restaurant explain?

12. (a) What are the points to be considered while planning a serving area?

Or

- (b) Write a short note on left over management of food.

13. (a) What are the factors that affect the use of resources?

Or

- (b) Explain types of decisions.

14. (a) Explain on Book keeping.

Or

- (b) Write a note on food cost.

15. (a) What is food hygiene and sanitation, How it can be achieved in food industry?

Or

- (b) What are the different methods of pest control?

Part C

(3 × 10 = 30)

Answer any **three** questions.

16. Describe the different types of welfare catering establishments.
 17. Elaborate the various types of menu's with example.
 18. What are the steps in planning, controlling and evaluating goals, explain?
 19. Explain the use of computers in food service establishments.
 20. What are the different types of accidents, how it can be prevented in food service institution/establishment?
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F-9462

Sub. Code

7MHF4C2

M.Sc. DEGREE EXAMINATION, APRIL 2023.

Fourth Semester

Home Science

HOME SCIENCE EXTENSION EDUCATION

(CBCS – 2017 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is extension education?
2. Write any two principles of extension education.
3. Mention any two qualities of women extension worker.
4. What do you mean by the term 'three tier of Panchayat Raj system'?
5. Mention any two approaches of rural development.
6. List any methods of extension education.
7. Define programme.
8. Write a brief note on Mahila Mandal.
9. Expand TRYSEM.
10. Expand ICDS.

Part B

(5 × 5 = 25)

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

11. (a) Elucidate the relationship of extension education with other social sciences.

Or

- (b) Brief the objectives of home science extension.

12. (a) How will you train women extension workers?

Or

- (b) Explain how extension personnel works at block level.

13. (a) Write down the steps in evaluation of a programme.

Or

- (b) Bring out the importance and scope of extension.

14. (a) Brief the advantages of Individual and Mass approaches.

Or

- (b) Write a short note on formal education.

15. (a) Comment on social forestry.

Or

- (b) Sketch the need and importance of extension training institutions.

Part C

(3 × 10 = 30)

Answer any **three** questions.

16. Elaborate on the role home science extension in national development.
 17. Describe the role and functions of women extension workers.
 18. Explain the different visual and other teaching aids used in communication and extension works.
 19. How will you plan and implement a programme for women and children?
 20. Write an essay on the importance and principles of training institutions.
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