

**S-3245**

**Sub. Code**

**23MHF1C1**

**M.Sc. DEGREE EXAMINATION, APRIL 2024.**

**First Semester**

**Homescience**

**ADVANCED FOOD SCIENCE**

**(CBCS – 2023 onwards)**

Time : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Define food and nutrients.
2. What are gluten proteins?
3. Is texturised vegetable protein healthy?
4. Why are enzymes used in food industries?
5. Give examples for fat institutes.
6. Define caramelisation.
7. Give the properties of whey proteins.
8. Name the proteins of egg white.
9. Mention the properties of modified starches.
10. What are the types of sweeteners?

**Part B**

(5 × 5 = 25)

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

11. (a) Define colloids. What are the types of colloids?  
Or  
(b) Enumerate the factors affecting gelatinisation of starch.
12. (a) Give the functional classification of proteins with example.  
Or  
(b) Highlight the factors influencing enzyme activity.
13. (a) Why is winterization of fats and oils important? Explain.  
Or  
(b) Demonstrate the physical and chemical properties of sugar.
14. (a) Write a note on non-fermented milk products.  
Or  
(b) Egg is a complete protein. Explain.
15. (a) What is the purpose of chelating agents? Explain.  
Or  
(b) Explain the role of sweeteners in food industry.

**Part C**

(3 × 10 = 30)

Answer any **three** questions.

16. Explain the following colloids: gel, sol and foam.
17. Detail on the techniques by which enzymes are immobilized.

18. Describe the property of crystallization of sugar. Explain the factors influencing the same.
  19. Summarise the functional properties of egg.
  20. How are spices classified? Explain spices on the active principle, uses and flavouring compounds.
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**S-3246**

**Sub. Code**

**23MHF1C2**

**M.Sc. DEGREE EXAMINATION, APRIL 2024**

**First Semester**

**Home Science**

**ADVANCED HUMAN PHYSIOLOGY**

**(CBCS – 2023 onwards)**

Time : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. What are primary tissues?
2. Mention the properties of blood.
3. List the functions of mitochondria.
4. Write a note on alveolar air.
5. How does respiratory tract help to maintain body temperature?
6. What is Bowman's capsule?
7. Enlist any four functions of Pancreas.
8. Name the layers of stomach wall.
9. What is menstrual cycle?
10. Give the meaning of autonomic nervous system.

**Part B**

(5 × 5 = 25)

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

11. (a) Distinguish between meiotic and mitotic cell.

Or

- (b) Discuss the functions of tissues.

12. (a) Explain the Best and Taylor's theory of blood coagulation.

Or

- (b) Discuss about the blood pressure and their regulations.

13. (a) Write the functions of pituitary gland.

Or

- (b) List the endocrine glands and its location.

14. (a) Illustrate the structure of digestive system and label its parts.

Or

- (b) Describe the stages of spermatogenesis.

15. (a) Draw the structure of neuron and label its parts.

Or

- (b) Discuss about the afferent and efferent nerves.

**Part C**

(3 × 10 = 30)

Answer any **three** questions.

16. Elaborate on cell theory and its cycle.
  17. Highlight the phases of cardiac cycle with an illustration.
  18. What is thyroid gland? Explain the hormones and its function.
  19. Explain the digestion and absorption of fats.
  20. What is ECG? What are its uses? Write a note on P wave.
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**S-3247**

**Sub. Code**

**23MHF1E1**

**M.Sc. DEGREE EXAMINATION, APRIL 2024**

**First Semester**

**Home Science**

**Elective — FAMILY RESOURCE MANAGEMENT –  
CONCEPT AND CONTEXT**

**(CBCS – 2023 onwards)**

Time : 3 Hours

Maximum : 75 Marks

**Part A**

**(10 × 2 = 20)**

Answer **all** questions.

1. Write the characteristics of goals.
2. Define human values.
3. State the factors affecting the use of resources.
4. Enlist the steps involved in decision making.
5. What do you meant by rest periods?
6. What is phyctic income?
7. Define ergonomics.
8. Mention the causes of fatigue.
9. Give the meaning of consumerism.
10. Write any four functions of consumer market.

**Part B**

(5 × 5 = 25)

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

11. (a) Enumerate the inter relationship of values, goals and standards and their impact on decision making.

Or

- (b) Assess why do we need standards, and how could you imbibe values in life.

12. (a) Write the guidelines for the use of resources.

Or

- (b) Discuss the steps involved in the process of decision making.

13. (a) Describe in detail the time management process with examples.

Or

- (b) Comment on the common methods adopted for maintaining accounts in a family.

14. (a) Mention the steps involved in planning efficient kitchen work area.

Or

- (b) Describe the principles of Mundel's classes of change in household activities.

15. (a) Analyze why consumer education is important?

Or

- (b) Explain the concept of human needs outlined by Abraham Maslow.



**Part C**

(3 × 10 = 30)

Answer any **three** questions.

16. Give a detailed account on the steps involved in the process of management.
  17. Critically analyze the important factors influencing the use of resources.
  18. Elaborate the systematically developed Mundel's classes of change for work simplification.
  19. Explain the how energy has been handled effectively in different stages in family life cycle.
  20. Discuss the challenges problems faced by Indian consumers and how they are exploited in India.
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**S-3248**

**Sub. Code**

**23MHF1E2**

**M.Sc. DEGREE EXAMINATION, APRIL 2024**

**First Semester**

**Home Science**

**Elective — DIABETIC CARE AND EDUCATION**

**(CBCS – 2023 onwards)**

Time : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Define diabetes mellitus as given by WHO.
2. What is gestational diabetes?
3. What is ketonuria?
4. Mention the role of insulin in diabetes.
5. Why is lacto – acidosis caused?
6. What is the national prevalence of diabetic retinopathy?
7. How is end stage renal disease caused?
8. List the symptoms of myocardial infarction in diabetes.
9. What is peripheral neuropathy?
10. What are the symptoms of diabetic neuropathy?

**Part B**

(5 × 5 = 25)

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

11. (a) Enumerate the etiological factors leading to Type I diabetes mellitus.

Or

- (b) Outline the prevalence of diabetes at national level.

12. (a) Explain the pathological changes in eyes due to diabetes.

Or

- (b) Highlight the stages of diabetic neuropathy.

13. (a) Write a note on diabetic ketoacidosis.

Or

- (b) Give the classification of diabetic retinopathy.

14. (a) Relate hyperglycemia and functions of kidney.

Or

- (b) Describe the gold standards for screening diabetic nephropathy.

15. (a) Detail on the three stages of neuropathy.

Or

- (b) How is diabetic neuropathy diagnosed? Explain.

**Part C**

(3 × 10 = 30)

Answer any **three** questions.

16. Write in detail on diabetic food pyramid. Add a note on foods to be included and avoided.
  17. Describe the diagnosis and routine labs done for diabetes.
  18. Identify the diabetic emergencies and explain.
  19. How the diabetic kidney disease progress? Explain.
  20. Can diabetic neuropathy cause sexual dystion? Explain.
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**S-3249**

**Sub. Code**

**23MHF1E3**

**M.Sc. DEGREE EXAMINATION, APRIL 2024**

**First Semester**

**Home Science**

**Elective — PERCEPTIVES OF HOME SCIENCE**

**(CBCS – 2023 onwards)**

Time : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Define communication.
2. Enlist any four qualities of good extension worker.
3. Define :  
(a) Growth                      (b) Development
4. What is meant by development tasks?
5. Differentiate between fibre and yarns?
6. Illustrate the process of fabric making.
7. What is meant by time management?
8. Define home management.
9. Give examples of micro nutrients and macro nutrients.
10. What is meant by therapeutic diet?

**Part B**

(5 × 5 = 25)

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

11. (a) Elucidate the role of Home Science Extension Education

Or

- (b) How does extension education helps in personal development of people?

12. (a) Trace the developmental tasks characteristics of adolescents.

Or

- (b) Enumerate the domains of development.

13. (a) Explain the general properties of textile fibres.

Or

- (b) Outline the process of cotton manufacturing.

14. (a) Trace the steps to be followed in decision making.

Or

- (b) Appraise the principle of interior designing.

15. (a) Tabulate ICMR food groups with examples.

Or

- (b) Give an overview of therapeutic diets.

**Part C**

(3 × 10 = 30)

Answer any **three** questions.

16. Enumerate the objectives and functions of extension education.
  17. Trace the developmental stages of human life span by highlighting the age span and characteristics of each stage.
  18. Explain the process of fabric making.
  19. Appraise the principles colour harmony in interior design.
  20. Elaborate the methods of cooking by using water as a cooking medium.
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**S-3250**

**Sub. Code**

**23MHF1E4**

**M.Sc. DEGREE EXAMINATION, APRIL 2024**

**First Semester**

**Home Science**

**Elective — FASHION DESIGN**

**(CBCS – 2023 onwards)**

Time : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Define : Avant Garde.
2. Write down the role of fashion director.
3. List the elements of design.
4. Give the requirements needed for good structural design.
5. Define : Value and Intensity.
6. What is monochromatic colour harmony?
7. How to choose a garment for thin and tall figure?
8. Classify : Unusual figures.
9. Describe : Trimmings.
10. What do you mean by wardrobe planning?



**Part B**

(5 × 5 = 25)

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

11. (a) Elaborate on fashion cycle and its stages.

Or

- (b) Enumerate on fashion forecasting and Fashion Show.

12. (a) Explain in detail about the types of design with suitable illustration.

Or

- (b) Give an account on principles of design.

13. (a) Briefly on the dimensions of colour with examples.

Or

- (b) List down the types of colour harmony with suitable examples.

14. (a) Write about designing dresses for unusual stout figure.

Or

- (b) Explain about designing dresses for following unusual figures.
- (i) Broad shoulder
  - (ii) Narrow shoulder

15. (a) How to select clothing for school going children?

Or

(b) What are the factors that influencing the selection of clothing for infants?

**Part C** (3 × 10 = 30)

Answer any **three** questions.

16. Explain about the terms related to fashion industry.
17. Apply the elements of design on garment with suitable illustration.
18. Elaborate on Prang colour system.
19. Design a suitable garment for unusual thin figure and explain it.
20. What are the steps involved in wardrobe planning?

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**S-3251**

**Sub. Code**

**23MHF2C1**

**M.Sc. DEGREE EXAMINATION, APRIL 2024**

**Second Semester**

**Home Science**

**ADVANCED NUTRITION AND DIETETICS**

**(CBCS – 2023 onwards)**

Time : 3 Hours

Maximum : 75 Marks

**Section A**

(10 × 2 = 20)

Answer ALL questions.

1. What do you mean by the term Glycemic index?
2. What are the components of dietary fiber?
3. List out the role of omega 3 in fatty acids.
4. What are the reasons for a person's dehydration?
5. What are the types of parental nutrition support?
6. How is a clear liquid diet different from a full liquid diet?
7. What are all the nutrition therapy can be given for GERD?
8. List out the gastrointestinal disorders and the medical nutritional therapy.
9. List out the dietary management plan for Ischemic heart disease.
10. What do you understand by Nephrotic syndrome?

**Section B**

(5 × 5 = 25)

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

11. (a) What are the factors affecting energy expenditure and requirements?

Or

- (b) Write a note on lactose intolerance.

12. (a) How do you assess the nutritional status of the patients?

Or

- (b) List out the roles of vitamins and minerals in our day to day Life.

13. (a) Explain the Purpose of Therapeutic Dietary Adaptations.

Or

- (b) What is the prevalence and classification of nutritional management on weight imbalance?

14. (a) Due to improper nutrition a patient is being severely diagnosed with Diverticular disease, prepare a diet plan for the patient.

Or

- (b) Write a short note on Zollinger ellison syndrome.

15. (a) How do you manage renal failure by nutrition management?

Or

- (b) What is the dietary management plan for a cancer patient?

**Section C**

(3 × 10 = 30)

Answer any **three** questions.

16. List out the factors affecting GI of foods and GI in chronic disease.
17. What do you mean by Lipids? Analyse the transport of fats in the body.
18. Write a brief note on Diet therapy.
19. What are the nutritional care and diet therapy can be given to gastric patient?
20. Do you think giving dietary management plans to the cancer survivors will eliminate cancer - Justify.
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**S-3252**

**Sub. Code**

**23MHF2C2**

**M.Sc. DEGREE EXAMINATION, APRIL 2024**

**Second Semester**

**Home Science**

**ADVANCES IN TEXTILES AND CLOTHING**

**(CBCS – 2023 onwards)**

Time : 3 Hours

Maximum : 75 Marks

**Section A**

(10 × 2 = 20)

Answer **all** questions

1. Define fibre and yarn.
2. What do you mean by spinning?
3. List the purpose of finishes.
4. State the merits of dyeing.
5. Give a short note on Anthropometry.
6. What are the attachments used for sewing machine?
7. Write the purpose of Pressing.
8. Give any four examples of Laundry agents.
9. Define Eco-label.
10. Illustrate a logo for upcycling and recycling.

**Section B**

(5 × 5 = 25)

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

11. (a) Classify Natural fibres.

Or

- (b) Give a short note on Novelty yarns.

12. (a) Elaborate on Weaving Mechanism.

Or

- (b) Discuss the various methods of Printing.

13. (a) List the different types of figures and Explain each.

Or

- (b) Mention the parts of sewing machine with neat illustration.

14. (a) Enumerate on care labels and symbols.

Or

- (b) Detail on the different methods of pressing.

15. (a) How to design a garment with zero waste technique?

Or

- (b) Write a short note on Eco-friendly textiles.

**Section C**

(3 × 10 = 30)

Answer any **three** questions.

16. How to identify textile fibres with their microscopic structures?
  17. Elaborate on the different types of weave.
  18. Discuss the various techniques used to manipulate darts.
  19. How to select clothes for toddlers and Elder peoples?
  20. Explain the methods used to treat the effluent.
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**S-3253**

**Sub. Code**

**23MHF2E1**

**M.Sc. DEGREE EXAMINATION, APRIL 2024**

**Second Semester**

**Home Science**

**Elective — NUTRITIONAL BIOCHEMISTRY**

**(CBCS – 2023 onwards)**

Time : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** the questions.

1. What is biological oxidation?
2. List the uses of enzymes.
3. Brief about the glycogenolysis?
4. Why is HMP shunt important?
5. Give a note on the decarboxylation.
6. Brief about the transcription and translation.
7. Define lipoprotein and its function?
8. Mention the signs of high cholesterol.
9. Write about the types of nucleic acids.
10. Indicate the DNA replication process.

**Part B**

(5 × 5 = 25)

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

11. (a) Elucidate the steps involved in the electron transport chain.

Or

- (b) Discuss the role of antioxidants in prevention of diseases.

12. (a) Elaborate the steps involved in the glycogenesis.

Or

- (b) Which hormone plays a role in regulation of glucose homeostasis?

13. (a) Detail the mechanism of protein biosynthesis.

Or

- (b) Summarize the classification of amino acids with examples.

14. (a) Explain the function of the ketone bodies.

Or

- (b) Discuss on the main types of fatty acids.

15. (a) Write about the xenobiotics metabolism.

Or

- (b) Explain how does the body metabolize fats?

**Part C**

(3 × 10 = 30)

Answer any **three** questions.

16. Elaborate on the factors affecting enzyme activity.
  17. Illustrate the major pathways of carbohydrate metabolism.
  18. Write a short note on the following:
    - (a) Urea cycle
    - (b) Deamination
  19. Enumerate the fatty acid biosynthesis - steps and significance.
  20. (a) Brief about the primary structure of the DNA.  
(b) What is the concept of nutrigenomics?
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**S-3254**

**Sub. Code**

**23MHF2E2**

**M.Sc. DEGREE EXAMINATION, APRIL 2024**

**Second Semester**

**Home Science**

**Elective – FOOD PRODUCT DEVELOPMENT**

**(CBCS – 2023 onwards)**

Time : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. What is a market survey?
2. How do you introduce a food product?
3. What is the duo trio method?
4. What are the two types of panelist for sensory evaluation?
5. Give a note on the essentials of food packaging.
6. Brief about the boil-in-bag method.
7. List the parts of a nutrition label.
8. Mention the categories of product labels.
9. Write about the role of demand in pricing.
10. Define Profit Margin.

**Part B**

(5 × 5 = 25)

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

11. (a) Elucidate the consumer preference and acceptance of food products.

Or

- (b) Discuss the IPR in the food industry.

12. (a) Write the methods of sensory evaluation of different food products.

Or

- (b) Brief about the objective of ranking test.

13. (a) Explain the principle and function of FSSAI.

Or

- (b) Summarize how to choose the right packaging materials for the specific product.

14. (a) Explain the regulatory requirements for labelling.

Or

- (b) Discuss on the barcode label on a specific product.

15. (a) Write about the advantages of product stability testing.

Or

- (b) Explain the methods for determining the shelf life of food.

**Part C**

(3 × 10 = 30)

Answer any **three** questions.

16. Elaborate the steps in the new product development process.
  17. Illustrate the role of sensory evaluation in consumer product acceptance.
  18. Write a short note on the following.
    - (a) Aseptic packaging
    - (b) Ecofriendly packaging
  19. Enumerate the product label - parts, types and design strategies with suitable example.
  20. Discuss the product pricing principles, costing and specific plan.
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**S-3255**

**Sub. Code**

**23MHF2E3**

**M.Sc. DEGREE EXAMINATION, APRIL 2024**

**Second Semester**

**Home Science**

**Elective – FOOD SAFETY AND QUALITY CONTROL**

**(CBCS – 2023 onwards)**

Time : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. What is an important rule of food safety?
2. Brief about the main problems with packaging.
3. Define Good Manufacturing Practices.
4. What is the concept of food quality?
5. Give a note on Essential Commodities Act.
6. Why are food laws necessary?
7. List the common food adulterants in butter.
8. Mention the toxic constituents present in pulses?
9. Write about the central food laboratory?
10. Explain the role of a public analyst?

**Part B**

(5 × 5 = 25)

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

11. (a) Explain the recent challenges to food safety.

Or

- (b) Discuss the types of toxins produced by plants.

12. (a) What is TQM in food quality assurance?

Or

- (b) Detail about the quality assessment of fruits.

13. (a) Explain the role and functions of FSSAI.

Or

- (b) Summarize the significance of Consumer Protection Act in India.

14. (a) Briefly describe the types of food additives with examples.

Or

- (b) Elaborate on the methods of sensory evaluation.

15. (a) Write a short note on the food laboratories and their important functions?

Or

- (b) Explain the role of inspection and quality control in food sector.



**Part C**

(3 × 10 = 30)

Answer any **three** questions.

16. Elaborate the importance of food safety management system.
  17. Illustrate the principles of HACCP and their applications.
  18. Write a short note on the following :
    - (a) Fruit Products Order
    - (b) AGMARK
  19. Enumerate the food adulteration types, causes, methods of assessment?
  20. Discuss the role of the government in food quality control.
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**S-3256**

**Sub. Code**

**23MHF2E4**

**M.Sc. DEGREE EXAMINATION, APRIL 2024.**

**Second Semester**

**Home Science**

**Elective – GUIDANCE AND COUNSELLING**

**(CBCS – 2023 onwards)**

Time : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Write the principles of guidance.
2. List down the types of guidance techniques.
3. What are the key qualities of an effective counselor?
4. What are some ethical considerations for counselors?
5. Define the rational-emotive approach in counseling and highlight its merits and limitations.
6. Outline the process of individual counseling.
7. Define marital counseling and explain its objectives.
8. Explain the importance of family counseling in resolving conflicts and improving family dynamics.
9. Describe assertive training and its importance in personal development.
10. What are some effective strategies for developing self-confidence?

**Part B**

(5 × 5 = 25)

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

Each answer should not exceed one page.

11. (a) Explain the role of audio-visual aids in guidance.  
Or  
(b) Write the relationship between guidance and counseling.
12. (a) Discuss the role of self-awareness in professional development of counselors.  
Or  
(b) Explain the significance of active listening in the counseling process.
13. (a) Elaborate the key principles of the psychoanalytic approach in counseling and its significance in understanding human behavior.  
Or  
(b) Differentiate between individual and group counseling.
14. (a) Explain the importance of adolescent counseling in addressing developmental challenges and mental health issues.  
Or  
(b) What are the unique challenges faced in adolescent counseling?
15. (a) Analyze the importance of mental and physical relaxation techniques in managing stress.  
Or  
(b) Discuss effective time management techniques.

**Part C**

(3 × 10 = 30)

Answer any **three** questions.

16. Write an essay on advantages of group guidance over individual guidance.
  17. Discuss the challenges and benefits of incorporating cultural competence into counseling practice.
  18. Elaborate the counseling techniques in detail.
  19. Explore the role of premarital counseling in preparing couples for a successful marriage.
  20. Explain the role of decision-making and its significance in personal and professional development.
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**S-3257**

**Sub. Code**

**23MHF2S1**

**M.Sc. DEGREE EXAMINATION, APRIL 2024**

**Second Semester**

**Home Science**

**FOOD PRESERVATION**

**(CBCS – 2023 onwards)**

Time : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. What are the common terms used in food preservation?
2. State the importance of food preservation.
3. Define dehydro freezing.
4. List out any two uses of cryogenic freezing of foods.
5. Define pasteurization.
6. Why food spoilage in canned foods?
7. Why salt is used is used as preservatives in food?
8. What are the treatments prior to drying?
9. Write any two applications for traditional method of preservatives.
10. What do you understand by the term fermentation?

**Part B**

(5 × 5 = 25)

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

11. (a) Elucidate on food preservation and its general methods.

Or

- (b) Write the classification of food on the basis of Ph value.

12. (a) Write short notes on frozen storage and thawing of foods.

Or

- (b) Write a short note on thawing of foods.

13. (a) High temperature kills the bacteria by denaturing the proteins – Justify.

Or

- (b) Explain the process of canning of foods.

14. (a) List out the applications and principles of drying.

Or

- (b) What is the treatment involved in preservation prior to drying?

15. (a) Analyse the ancient food storage techniques.

Or

- (b) Explain the smoking process.

**Part C**

(3 × 10 = 30)

Answer any **three** questions.

16. Classification of food on the basis of storage. Discuss.
  17. Explain about slow and fast freezing foods.
  18. Write down the concept of thermal destruction of microorganism.
  19. Comment on preservation through drying.
  20. Describe the preservation of food through ionizing radiations and fermentation.
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**S-3258**

**Sub. Code**

**23MHF2S2**

**M.Sc. DEGREE EXAMINATION, APRIL 2024**

**Second Semester**

**Home Science**

**MATERNAL NUTRITION**

**(CBCS – 2023 onwards)**

Time : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** the questions.

1. What are the effects of under nutrition of mother in pregnancy?
2. What are the dietary requirements of mother during pregnancy?
3. What are the nutritional problems faced by the pregnant women?
4. What are the requirements of nutrients during pregnancy?
5. List out any two advantage of breast milk.
6. Write on bottle milk.
7. How malnutrition will affect pregnancy?
8. What are the complications during pregnancy?
9. What are the common disorders of pregnancy?
10. Write the physiological needs of pregnant women.



**Part B**

(5 × 5 = 25)

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

11. (a) What are the do's and don'ts of pregnant women on food consumption?

Or

- (b) What proportion of nutritional foods recommended for pregnant women?

12. (a) Write a short note on physiological needs during pregnancy.

Or

- (b) What are all the complication of adolescent pregnancy?

13. (a) Write down the importance of weaning.

Or

- (b) Write down the additional allowances of nutrition's during lactation.

14. (a) Why proper nutritional requirement is important during infancy? Discuss.

Or

- (b) Differentiate between breast feeding and artificial feeding.

15. (a) What is hypertension disorder and suggest suitable diet plan?

Or

- (b) Write a short note on :

(i) TB

(ii) HIV

**Part C**

(3 × 10 = 30)

Answer any **three** questions.

16. What are the complications during pregnancy?
  17. Outline the growth and development of fetus and the nutrition's required for its development.
  18. Detail on nutritional care for pre and post delivery mothers.
  19. Suggest few ways to ensure safety of child while eating.
  20. Give a brief statement about occurrence of normal and severe malnutrition during pregnancy.
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