

CP-8767

Sub. Code

23

B.Sc. DEGREE EXAMINATION, APRIL 2018

Second Semester

Nutrition and Dietetics

PRINCIPLES OF NUTRITION

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. RDA
2. Dietary Fibre
3. Amino acids
4. PER
5. Energy
6. BMR
7. Macro minerals
8. Potassium
9. Vitamins
10. Niacin.

Part B**(5 × 5 = 25)**Answer **all** questions.

11. (a) Give a brief note on Recommended dietary Allowances with suitable illustrations.

Or

- (b) Define carbohydrates and add a note on its Nutritional classification with suitable examples.
12. (a) Write a detailed note on definition and Nutritional classification of protein.

Or

- (b) Give a brief note on function and sources of essential fatty acids with suitable illustrations.
13. (a) Define Energy and add a note on its Energy units.

Or

- (b) Explain in detail about the factors affecting the BMR Rate.
14. (a) Write a detailed note on classification and general function of minerals.

Or

- (b) Give a brief note on Micro minerals Iron and Iodine with suitable illustrations.
15. (a) Elaborate vitamins and add a note on its classification and general functions.

Or

- (b) Write a detailed note on fat soluble vitamins.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write a detailed note on role of fibre in preventing disease and sources.

Or

- (b) Give an account on evaluation of protein quality – PER, BV, NPU and chemical score.

17. (a) Give a brief note on determination of energy value of foods by direct and indirect calorimetry.

Or

- (b) Write a detailed note on microminerals with suitable illustrations.

18. (a) Explain in detail about the fat soluble vitamin with uses and examples.

Or

- (b) Differentiate between Essential and Non essential fatty acids with suitable examples.
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B.Sc. DEGREE EXAMINATION, APRIL 2018

Second Semester

Nutrition and Dietetics

NUTRITION FOR WOMEN

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Meal Planning.
2. Malnutrition.
3. Pregnancy hormone.
4. Food during pregnancy.
5. Breast milk.
6. Nursing mother.
7. Birth weight.
8. Immunization.
9. Growth of adolescents.
10. Food intake.

Part B**(5 × 5 = 25)**Answer **all** questions.

11. (a) Write short notes on Nutrients and their functions.

Or

- (b) Write a brief note on Food groups.

12. (a) Explain briefly about importance of nutrition during pregnancy.

Or

- (b) Write short note on hormone involved during pregnancy.

13. (a) Give brief note on psychology changes during lactation.

Or

- (b) Comment on breast milk.

14. (a) With short notes on birth weights of infants.

Or

- (b) Give an account on supplementary food for infants.

15. (a) Explain briefly about Nutrition equipments for Adolescents.

Or

- (b) Elaborate food habits during Adolescents.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Give an account on under nutritions.

Or

- (b) Write a brief note on hormones and changes involved during pregnancy.

17. (a) Explain a brief note on Composition of colostrums and breast milk.

Or

- (b) Write a short note on Nutrition and advantages of breast feeding during infants.

18. (a) Give an account on factors influencing food intake during adolescents.

Or

- (b) Write a detailed note on Nutritional care for infants and adolescents.
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B.Sc. DEGREE EXAMINATION, APRIL 2018

Second Semester

Nutrition and Dietetics

NUTRITION THROUGH LIFE CYCLE

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define RDA.
2. Mention the chief planning for pregnant Women.
3. Define nursing mother.
4. What is breast milk?
5. Define human milk.
6. Mention diet planning for the preschool school.
7. Define feeding problems.
8. What is puberty?
9. Define planning diet.
10. Define Nutrition in elderly age.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Give an account on stages of pregnancy.

Or

- (b) Write a brief note on factors influencing the outcome of pregnancy.

12. (a) Write a brief note on physiology and psychology of lactation.

Or

- (b) Give an account on nutritional requirements of a nursing mother.

13. (a) Explain briefly about the process of breast feeding.

Or

- (b) Write short notes on Nutrition related problems in childhood.

14. (a) Write a brief note on diet plan for the school children.

Or

- (b) Give an account on Malnutrition due to early marriage.

15. (a) Explain briefly about the nutritional requirements of an adult man and women.

Or

- (b) Give an account on Modification of diet in old.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write short note on Nutritional requirements and diet planning for pregnant women.

Or

- (b) Give an account on hormonal control for lactating women.

17. (a) Explain in briefly about the weaning and supplementary foods.

Or

- (b) Comment on packed lunch.

18. (a) Write a brief note on reference man and women in adulthood.

Or

- (b) Give an account on changes in body composition in elderly age.
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B.Sc. DEGREE EXAMINATION, APRIL 2018

Fourth Semester

Nutrition and Dietetics

EMPLOYABILITY SKILLS

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. How do you describe people and place?
2. Mention any two steps for filling bank challan.
3. What is formal letter?
4. What is Note-taking?
5. Write two steps for writing report.
6. What is Oral Composition?
7. Explain Non-Verbal communication.
8. Why personal appearance is importance for every one?
9. What are called visual aids?
10. What is e-mail?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write a short note on Telephone Etiquettes.

Or

- (b) Mention the basic etiquette for attending Interview.

12. (a) Write a letter to your father for getting permission to go on a educational tour.

Or

- (b) Write a report on "College Day Celebration".

13. (a) What are the various types of portfolios? Explain.

Or

- (b) Every book needs review – why?

14. (a) Write briefly about the different kinds of composition.

Or

- (b) Write a composition on 'Habits'.

15. (a) What are the types of Non-verbal communication?

Or

- (b) What are the objectives to be followed while using visual aids?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write an essay on "Head to Foot Appearance".

Or

(b) What are the salient features of attending an Interview?

17. (a) Prepare a resume for the post of Assistant Manager in a reputed company.

Or

(b) Write the uses of Bank Challan.

18. (a) Explain the following terms :

(i) Gesture

(ii) Posture

(iii) Sincerity

(iv) Honesty.

Or

(b) Discuss the different types of Audio and Video Aids.

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B.Sc. DEGREE EXAMINATION, APRIL 2018

Fourth Semester

Nutrition and Dietetics

DIETETICS – I

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is the role of clinical dietitian?
2. Define bland diet.
3. What are the types of infusion?
4. Why high fiber diet is given for obese people?
5. What is gastritis?
6. Mention the causes for constipation.
7. Define Phenylketonuria.
8. What are the causatives of acute cholecystitis?
9. What is attention deficit hyperactivity disorder?
10. What are the symptoms of cerebral palsy?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What are the therapeutic adaptations of normal diet?

Or

- (b) Explain in detail about the routine hospital diet.

12. (a) What is meant by total parenteral nutrition? How will calculate TPN for adults?

Or

- (b) Give the diet planning chart for fevers of longer duration.

13. (a) Explain the principle dietary treatment for haemorrhoids.

Or

- (b) Briefly explain the risk factors leading to underweight and its pathogenesis.

14. (a) Discuss in detail the causatives, symptoms of cirrhosis and its pathogenesis.

Or

- (b) Write short notes on Galactosemia.

15. (a) Write the dietary modification plan for Down's syndrome patients.

Or

- (b) Give an account on risk factors leading to autism and preventive measures.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Give an account on types of dietitian and their role and responsibilities in hospital.

Or

- (b) Discuss in detail the risk factors, pathogenesis and dietary modification for fevers.
17. (a) Elaborate in detail the etiology, symptoms and pathogenesis of gastritis and the dietary management plan.

Or

- (b) Discuss in detail the causes, symptoms, pathogenesis and diet plan for hepatitis.
18. (a) Describe the causes, metabolic alteration and nutritional management in Cholelithiasis.

Or

- (b) Elaborate in detail the causes and disabilities of attention deficit hyperactivity disorder and their nutritional needs.
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B.Sc. DEGREE EXAMINATION, APRIL 2018

Fourth Semester

Nutrition and Dietetics

FOOD SERVICE MANAGEMENT — I

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What are the legal aspects of catering?
2. List out the types of organisation.
3. What is art of delegation?
4. Define financial management.
5. What is inventor budgetary control?
6. Difference between personnel hygiene and environmental hygiene.
7. What is Fuel?
8. List out different types of fuels.
9. Difference between sanitation and hygiene.
10. What do you mean by left over foods?

Part B**(5 × 5 = 25)**Answer **all** questions.

11. (a) What are the qualities of a good leader?

Or

(b) List out the principles of organisation.

12. (a) Explain different types of organisation.

Or

(b) Write short note on labour policies and legislation.

13. (a) What are the criteria for selecting personnel orientation?

Or

(b) What is balance sheets, cost concepts and inventor budgetary control?

14. (a) Define and explain different types of fuel.

Or

(b) What are the advantages of fuel?

15. (a) Write short note on importance of environmental hygiene.

Or

(b) Brief a note on safety of left over foods and disposal of food waste.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss the importance of sanitation and hygiene in food service institutions.

Or

- (b) Give a review of different types of institutional food service in operation.

17. (a) Explain the classification based on objective feedings programmes in the country.

Or

- (b) What are the criteria for selecting personnel orientation and training for good human relations?

18. (a) Explain the hygiene procedure followed in food handling.

Or

- (b) Discuss the importance of pest and rodent control in food services.
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B.Sc. DEGREE EXAMINATION, APRIL 2018

Fourth Semester

Nutrition and Dietetics

BAKERY AND CONFECTIONARY

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is Bakery and Confectionery?
2. How will you classify Baked foods?
3. List out different ingredients used in bakery.
4. What is Leavening agents?
5. List out different types of ovens.
6. What are the different types of cakes?
7. List out different varieties of soft candies.
8. What is Cake Judging?
9. List out different varieties of confectionery.
10. What is Toffee?

Part B**(5 × 5 = 25)**Answer **all** questions.

11. (a) Brief the importance of baking and confectionery.
- Or
- (b) What are the role of various food components involved in baking and confectionery?
12. (a) Draw the structure of Wheat Kernel.
- Or
- (b) List out the steps and by products of Wheat Milling.
13. (a) Write short note on method of making batters.
- Or
- (b) List out the principles of baking.
14. (a) Write short notes on flour and yeast.
- Or
- (b) Brief about baked products storage.
15. (a) Explain frosting and fillings.
- Or
- (b) How will you make Toffee? Explain its methods.

Part C**(3 × 10 = 30)**Answer **all** questions.

16. (a) Explain the classification of Baked foods.
- Or
- (b) Discuss how to develop skills and responsibility for setting up bakery and confectionery units.

17. (a) What are the factors to be considered for setting up a bakery units?

Or

- (b) How the construction and working of conventional and modern ovens done? Explain.

18. (a) How will you evaluated sensory of baked products? Explain.

Or

- (b) Discuss objective and subjective methods.
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B.Sc. DEGREE EXAMINATION, APRIL 2018

Fourth Semester

Nutrition and Dietetics

**FOOD PRODUCT DEVELOPMENT AND MARKETING
STRATEGY**

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is marketing strategy?
2. Who is a linguistic?
3. Define food habit alteration.
4. What is standardization?
5. Differentiate portion size and portion control.
6. What is concept of market?
7. Define economic feasibility.
8. What is promoting agencies?
9. Define agricultural marketing.
10. What is market integration?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write short notes on concept of food product development.

Or

- (b) What are the factors involved in food habit alteration?

12. (a) Explain the importance and role of different research.

Or

- (b) Write short notes on development departments in food production industry.

13. (a) What are the steps in product development? List out.

Or

- (b) List out the procedure of developed food products.

14. (a) What are the uses of Therapeutic diet?

Or

- (b) List out the steps involved in selection and training of judges.

15. (a) List out the marketing functions.

Or

- (b) Write short notes on storage and sanitation.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss the development departments in food production industry.

Or

- (b) Describe the calculation of nutritive value of food products.

17. How will you formulate new food products for

- (a) Infants and preschool children.

Or

- (b) Adolescents and sports persons.

18. (a) Explain the role of Government in promoting agricultural marketing.

Or

- (b) Discuss the study of global marketing status.
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