

C-1471

Sub. Code

96342

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fourth Semester

Nutrition and Dietetics

DIETETICS — I

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Micronutrient.
2. Pediatric dietitians.
3. Enteral feeds.
4. Polymeric mixtures.
5. Cirrhosis.
6. Peptic ulcer.
7. Jaundice.
8. Alcoholic Cirrhosis.
9. Asperger syndrome.
10. Genetic disorder.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Discuss about the role and responsibilities of dietitians.

Or

- (b) Write about the types of dietitian.

12. (a) What are the complications of a feeding tube?

Or

- (b) Describe about nasogastric feeding.

13. (a) Write the causes and pathogenesis of Gastritis

Or

- (b) Give a brief account on Hemorrhoids.

14. (a) What are the kinds of a liver transplant?

Or

- (b) Give an account on Phenylketonuria.

15. (a) Describe about the food and nutritional needs for the children.

Or

- (b) Explain in detail about Autism.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss about specially modified therapeutics diets and high and low calorie Diets.

Or

- (b) Describe about the pathogenesis, causes, signs and symptoms of Cholelithiasis.

17. (a) Write the dietary modifications, diet planning and preventive measures for PEM.

Or

- (b) Discuss in detail about the causes, pathogenesis, dietary modifications and diet plan for Dysentery and gastritis.

18. (a) Mention briefly about the pathogenesis, causes, signs and symptoms of hepatic Pancreatitis.

Or

- (b) Discuss about the food, nutritional needs and modification for Down's Syndrome.

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B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

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. Retail sale
2. Foodservice distributors
3. Food Quality Management
4. Enterprise Risk Management (ERM)
5. Customer Relationship Management (CRM)
6. Types of forecasting
7. Pest control
8. What are clean fuels?
9. Combustion
10. Sanitation

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

11. (a) What is food service operation? Why is food service important?

Or

- (b) What are the duties of a food service manager?

12. (a) Write the principles and tools of management.

Or

- (b) Mention briefly about the origins of organization development.

13. (a) Give the criteria for selection of personal orientation and training.

Or

- (b) What are the functions of Personnel Management?

14. (a) Explain in brief about Biofuels fuels.

Or

- (b) Write the safety procedure in food service establishments.

15. (a) Write the importance of rodent control in food services.

Or

- (b) Describe about the importance of hygiene in food handling.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Describe about profit oriented, service oriented and public facility-oriented food service.

Or

- (b) Write the future of organization development to build a better world.

17. (a) Discuss the labour policies and legislation of personal management.

Or

- (b) What are the types of fossil fuels? How does climate change affect us?

18. (a) Mention about the control of food spoilage, safety of leftover foods and disposal of food waste?

Or

- (b) Describe about the accidents in food service managements and legal responsibilities of food service manager.
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B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

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. Mention any five Baking industries in India
2. What are the major classifications of baked foods?
3. Define Yeast.
4. What are flavorings?
5. Describe minor equipments.
6. What are steps involve in maintenance of major equipments?
7. What is cake judging?
8. Define Cookies.
9. Write about fruit drops.
10. Differentiate cocoa and chocolates.

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

11. (a) Explain enrichment of flour and bread

Or

- (b) What are the principles followed in baking ?

12. (a) List out the role of ingredients in baking.

Or

- (b) Why is food colors used in baking?

13. (a) What are the equipments required to start up a small bakery units?

Or

- (b) Factors to be considered for setting up a bakery unit.

14. (a) List out the qualities of a good loaf.

Or

- (b) What are the types of cakes?

15. (a) Write a short note on chewing gums.

Or

- (b) Describe step by step procedure of chocolate tempering.

Part C

(3 × 10 = 30)

Answer all **three** questions.

16. (a) Elaborate about the methods of making batters and dough.

Or

- (b) List the different ingredients used in bread making. Explain each in brief.
17. (a) Discuss about the types, materials and usage of minor equipments.

Or

- (b) Discuss about the types and techniques of icing.
18. (a) What are special confectionery foods and factor affecting quality of products?

Or

- (b) Elaborate making of soft candies.
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B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

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. Acidified foods.
2. Shelf life.
3. Gluten.
4. Processed Food.
5. Portion size.
6. Food market demand.
7. Adolescents.
8. Therapeutic.
9. Global food market status.
10. Market integration.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Give the steps of food product development.

Or

- (b) Discuss about food product life cycles.

12. (a) Mention about the shelf life and storage evaluation procedure of developed food products.

Or

- (b) Write the standardization methods involved in food product development.

13. (a) Write the formulation of new food products for preschool children.

Or

- (b) Write the therapeutic uses of food product.

14. (a) Write the types of Raw and Processed Foods.

Or

- (b) Mention briefly about parameters that affect the packaging materials used.

15. (a) Describe the role of export promoting agencies.

Or

- (b) Write the approaches for study food marketing functions.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss the role of different research and development departments in food production Industry.

Or

- (b) Explain in detail about food habit alteration, availability and its importance.

17. (a) Discuss the role of government in promoting agriculture marketing.

Or

- (b) Write the role of advertisement and technologies in promotion of new food products.

18. (a) Explain in detail about food market structure, market efficiency and market integration.

Or

- (b) Describe about the conditions for sale, licenses and indention and quality Processing of food.
