

C-3533

Sub. Code

96313

B.Sc. DEGREE EXAMINATION

NUTRITION AND DIETETICS

APRIL 2021 EXAMINATION

&

APRIL 2020 ARREAR EXAMINATION

First Semester

FOOD SCIENCE

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is mean by nutritional status?
2. Define body building?
3. Explain malting of rice.
4. What are the nutritive value of ragi?
5. Explain the nutritive value.
6. Write an example for enzymatic browning.
7. What kind of protein present in the egg?

8. Write about the tenderness of meat.
9. What is mean by plasticity?
10. Explain the composition of oils.

Part B

(5 × 5 = 25)

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

11. (a) What is the basic procedure for productive foods?

Or

- (b) Write brief notes on dry heat method.

12. (a) Write down the enrichment and fortification of cereals and flours.

Or

- (b) What are the factors affecting cooking quality of pulses?

13. (a) Write a note on botanical classification of vegetable.

Or

- (b) What is mean by effect of cooking on the pigments in vegetables?

14. (a) Write about the structure of egg.

Or

- (b) What is the composition and classification of poultry?

15. (a) Explain brief notes on hydrogenation.

Or

- (b) Describe the factors affecting crystallization.

Part C

(3 × 10 = 30)

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

16. (a) Explain a detailed account on food groups.

Or

- (b) Write notes on process and advantage of germination.

17. (a) What are the classification, nutritive value, changes during ripening, prevention and storage of fruits?

Or

- (b) Write down the different types of milk, pasteurization of milk and milk product.

18. (a) Write about the structure, composition, nutritive value and selection of fish.

Or

- (b) Describe about edible fats and refining fats.

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B.Sc. DEGREE EXAMINATION

NUTRITION AND DIETETICS

APRIL 2021 EXAMINATION

&

APRIL 2020 ARREAR EXAMINATION

First Semester

FOOD MICROBIOLOGY

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. SEM
2. Fungi
3. Growth curve
4. Redox potential
5. Meat
6. Poultry
7. Food spoilage
8. Cereals
9. Sauerkraut
10. Vinegar

Part B

(5 × 5 = 25)

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

11. (a) Elaborate the history of microscope.

Or

- (b) Brief notes on bacteriophage.

12. (a) Write short notes on continuous culture system.

Or

- (b) Elaborate the intrinsic factors.

13. (a) Give brief account on preservation of vegetables.

Or

- (b) Write a critical notes on milk and milk products.

14. (a) Write a short note on food spoilage and preservations.

Or

- (b) Elaborate the sugar and sugar products.

15. (a) Discuss about the food fermentation.

Or

- (b) Write a short note on microbial biomass.

Part C

(3 × 10 = 30)

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

16. (a) Write in detail account on microscope and its types.

Or

- (b) Give a detailed account on water activity, relative humidity, temperature and gaseous atmosphere.

17. (a) Write a detailed account on food contamination and preservations.

Or

(b) Give critical note on spoilage and preservation of cereals and its products.

18. (a) Write a detailed account on making of cheese.

Or

(b) Describe about vinegar production.

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B.Sc. DEGREE EXAMINATION

NUTRITION AND DIETETICS

APRIL 2021 EXAMINATION

&

APRIL 2020 ARREAR EXAMINATION

First Semester

FOOD CHEMISTRY

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What are the components of starch?
2. What is Dispersions?
3. How to gluten formation?
4. What is Rancidity? Give examples.
5. What is Syneresis in food?
6. Write about chemistry of milk sugar.
7. What is Effect of soaking?
8. How is alkali formed?

9. What are the different types of foams?
10. What do phenolic components do?

Part B (5 × 5 = 25)

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

11. (a) Write the various properties exhibited by food.

Or

- (b) Explain the short note on study the physico-chemical changes occurring in foods during cooking.

12. (a) What are the differences between colloids and emulsions.

Or

- (b) Determination of water activity in foods.

13. (a) Explain the enzymatic browning in fruits and vegetables.

Or

- (b) Discuss about non-enzymatic browning.

14. (a) Briefly explain fermentation and germination on pulse proteins.

Or

- (b) Explain the alkalinity of vegetable proteins and animal proteins.

15. (a) Write the decomposition of triglycerides.

Or

- (b) Describe hydrogenation and winterization.

Part C

(3 × 10 = 30)

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

16. (a) Explain factors affecting fat absorption in foods.

Or

- (b) Write about the crystal formation and factors affecting that.

17. (a) Write the scientific principle involved in food preparation.

Or

- (b) Mention briefly about the moisture content in foods.

18. (a) Explain the physical and chemical properties of fat and oils.

Or

- (b) Write the different types of plant pigments, water and fat soluble pigments.

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B.Sc. DEGREE EXAMINATION

NUTRITION AND DIETETICS

APRIL 2021 EXAMINATION

&

APRIL 2020 ARREAR EXAMINATION

First Semester

FUNDAMENTALS OF BIOCHEMISTRY

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Glycolipids.
2. ATP.
3. Pancreatic Amylase.
4. Kentose.
5. Enantiomers.
6. Hydrophilic interactions.
7. Central Dogma.
8. Transcription.
9. Apoenzyme.
10. Enzyme kinetics.

Part B

(5 × 5 = 25)

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

11. (a) What are the 5 main organic compounds?

Or

- (b) What are the Lipids used for in the Body?

12. (a) Write the factors affecting rate of absorption of monosaccharides.

Or

- (b) Write the methods used to classify carbohydrates.

13. (a) Describe about polar and non-polar amino acids.

Or

- (b) What is the difference between a peptide and a polypeptide? Why is a protein is called a polypeptide?

14. (a) Where are nucleic acid produced?

Or

- (b) Write about the DNA double helix with two strands as proposed by Watson & crick.

15. (a) Describe about oxidoreductases and transferases.

Or

- (b) Mention briefly about isomerases and ligases.

Part C

(3 × 10 = 30)

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

16. (a) Discuss about Acid-base-reaction. What are examples of acids and bases?

Or

- (b) Describe about Beta-Oxidation of fatty acids.

17. (a) Write the classification of amino acids based on the chemical structure of side chain of the amino acid.

Or

- (b) Write the structure, functions and properties of DNA.

18. (a) Explain in detail about the factors affecting the enzyme activity.

Or

- (b) Describe about Lineweaver – Burk equations.

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B.Sc. DEGREE EXAMINATION

NUTRITION AND DIETETICS

APRIL 2021 EXAMINATION

&

APRIL 2020 ARREAR EXAMINATION

Second Semester

PRINCIPLES OF NUTRITION

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. DRVs.
2. Dietary fiber
3. Essential amino acids.
4. Calorimetry.
5. Chemo autotrops.
6. Organic compound.
7. Carbon source.
8. BMI.
9. Vitamin K.
10. Native element.

Part B

(5 × 5 = 25)

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

11. (a) Write the factors affecting RDA and their uses.

Or

- (b) What are the classifications of carbohydrates?

12. (a) Give the nutritional classifications of amino acids.

Or

- (b) Write the application of recommended dietary allowances.

13. (a) What are the factors affecting BMR?

Or

- (b) Write the energy requirements for physical activity.

14. (a) What are the essential minerals required by human?

Or

- (b) Write the effects of imbalance of sodium and potassium.

15. (a) Mention briefly about thiamine and ascorbic acid.

Or

- (b) Write the functions and effects of deficiency of vitamin B6.

Part C

(3 × 10 = 30)

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

16. (a) Describe about the regulation of blood sugar.

Or

- (b) Discuss about the nutritional and medicinal benefits of millets.

17. (a) Explain in detail about omega-6 fatty acids.

Or

- (b) Write the classifications and general functions of minerals.

18. (a) Explain in detail about the functions, excretion and deficiency of iodine.

Or

- (b) Describe about water soluble vitamins.

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B.Sc. DEGREE EXAMINATION

NUTRITION AND DIETETICS

APRIL 2021 EXAMINATION

&

APRIL 2020 ARREAR EXAMINATION

Second Semester

NUTRITION FOR WOMEN

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Protein.
2. Omega-3.
3. High Blood pressure.
4. Preeclampsia.
5. Anemia.
6. Estrogen.
7. Sleep apnea.
8. Vitamin B12
9. Obesity.
10. Gestational Diabetes.

Part B

(5 × 5 = 25)

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

11. (a) Mention about essential nutrients and their functions.

Or

- (b) What food groups should we eat daily?

12. (a) What fruits should be eaten during pregnancy?

Or

- (b) Mention about the physiological changes during pregnancy.

13. (a) Does progesterone increase milk supply.

Or

- (b) Which hormone is responsible for lactation and interferes with ovulation?

14. (a) What is the necessity of balanced diet for adolescent?

Or

- (b) Why do infants need carbohydrates?

15. (a) Describe about the birth weight, growth and development of infants.

Or

- (b) What are the nutritional problems of adolescence?

Part C

(3 × 10 = 30)

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

16. (a) Discuss about meal planning, balanced diet and RDA.

Or

- (b) Describe about the importance of nutrition during pregnancy.

17. (a) Mention briefly about the nutritional requirement of nursing mother.

Or

- (b) Discuss about the food and nutritional requirement for infants.

18. (a) Mention briefly about the weaning and supplementary foods for infants.

Or

- (b) Describe about the food habits and influencing food intake for adolescents.

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B.Sc. DEGREE EXAMINATION

NUTRITION AND DIETETICS

APRIL 2021 EXAMINATION

&

APRIL 2020 ARREAR EXAMINATION

Second Semester

NUTRITION THROUGH LIFE CYCLE

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define principles of meal planning.
2. What are the hormone involved during pregnancy?
3. Define colostrums.
4. What is diet planning?
5. Mention about nutrition in infancy.
6. Define low cost supplementary foods.
7. Mention about the sample name for school children.
8. Define food habits in adolescence.
9. What is body composition in adulthood?
10. Define of geriatrics.

Part B

(5 × 5 = 25)

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

11. (a) Give an account on RDA with suitable illustration.

Or

- (b) Write a brief note on Nutrition during pregnancy.

12. (a) Comment on nutrition for lactating women.

Or

- (b) Write a short notes on factors effecting the volume and composition of breast milk.

13. (a) Give an account on birth weight of infants.

Or

- (b) Write a detailed note on nutrition in preschool stage.

14. (a) Illustrate about growth in school children.

Or

- (b) Explain briefly about the growth and development of adolescence.

15. (a) Give an account on nutrition in adulthood.

Or

- (b) Comment on changes in body composition in elderly age.

Part C

(3 × 10 = 30)

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

16. (a) Explain in brief about the food allowance for different age groups.

Or

- (b) Give an account on factors responsible for lactation failure.

17. (a) Write a short notes on immunization schedule at the age of infancy.

Or

- (b) Comment on food habits and diet plan at the adolescent stage.

18. (a) Write a short note on socio-economic factors in relation to food intake at elderly age.

Or

- (b) Differentiate between nutrition in school age children and adulthood.
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B.Sc. DEGREE EXAMINATION

NUTRITION AND DIETETICS

APRIL 2021 EXAMINATION

&

APRIL 2020 ARREAR EXAMINATION

Third Semester

HUMAN PHYSIOLOGY

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Write about the ABO blood group.
2. What are the functions of cardiac muscle?
3. Define Protease.
4. Explain Pancrease.
5. Write the structure of lungs.
6. Describe Micturition.
7. Islet of langerhans of pancreas.
8. What is mean by parturition?

9. Write about the uses of axon.
10. Which are the five sense organs?

Part B

(5 × 5 = 25)

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

11. (a) Write the structure and function of white blood cells.

Or

- (b) Describe the origin and conduction of heart beat.

12. (a) Mention briefly about the movement of intestine.

Or

- (b) Write the structure and function of liver.

13. (a) Write the structure of respiratory organs.

Or

- (b) Explain the regulation of body temperature.

14. (a) Write the function of thyroid and pituitary gland.

Or

- (b) Describe the development of embryo.

15. (a) Write the structure of nerve cell and spinal cord.

Or

- (b) Describe about the cutaneous sensations.

Part C

(3 × 10 = 30)

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

16. (a) Write the structure and function of blood cells and haemoglobin.

Or

- (b) Give detailed digestion in the mouth, stomach and intestines.

17. (a) Write structure of kidney and nephron.

Or

- (b) Give detailed account of menstrual cycle.

18. (a) Write about the structure and function of eye.

Or

- (b) Explain in detail about the anatomy and function of cerebrum, cerebellum and medulla oblongata.
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B.Sc. DEGREE EXAMINATION

NUTRITION AND DIETETICS

APRIL 2021 EXAMINATION

&

APRIL 2020 ARREAR EXAMINATION

Third Semester

BASIC FOOD PROCESSING AND PRESERVATION

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Food processing.
2. Food preservation.
3. Spoilage.
4. Nutrition.
5. Skim milk.
6. Yoghurt.
7. Freezing.
8. Dehydration.
9. Chemical preservatives.
10. Fermentation.

Part B

(5 × 5 = 25)

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

11. (a) Write about nature and properties of food.

Or

- (b) Give a note on principles of food preservation.

12. (a) Shortly explain about bakery products.

Or

- (b) Explain value added products.

13. (a) List out the importance of milk.

Or

- (b) Highlight the uses of probiotic milk products.

14. (a) Give a brief account on preservation by use of low temperature.

Or

- (b) Dehydration – explain.

15. (a) Write about wine preparation.

Or

- (b) Illustrate types of fermentation.

Part C

(3 × 10 = 30)

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

16. (a) Write an essay on manufacture of different types of milk.

Or

- (b) Explain importance of food preservation.

17. (a) Enumerate milling products.

Or

(b) Describe about sterilization.

18. (a) Discuss in detail on principles of gel formation.

Or

(b) Write an essay on types of fermentation.

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B.Sc. DEGREE EXAMINATION

NUTRITION AND DIETETICS

APRIL 2021 EXAMINATION

&

APRIL 2020 ARREAR EXAMINATION

Third Semester

NUTRITION FOR HEALTH AND FITNESS

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Name the important types of exercises.
2. Define health and fitness.
3. What are the different forms of herbal preparations?
4. What is endocrine? What are the components of endocrine systems?
5. Define diet.
6. Comment on USDA center for nutrition policy.
7. What is endurance exercise? Give any four examples.
8. What is fluid rower?

9. Note on non communicable disease? Give any four examples.
10. List the factors that cause underweight?

Part B (5 × 5 = 25)

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

11. (a) Describe the role of physical activity on health.

Or

- (b) Explain the importance of health and fitness.

12. (a) Discuss the benefits of fitness training.

Or

- (b) Explain optimum nutrition.

13. (a) Illustrate the importance of adequate diet.

Or

- (b) Explain the role of calcium in maintaining health.

14. (a) Describe the benefits of stretch training.

Or

- (b) Give note on functional trainer.

15. (a) Explain the factors influencing life style.

Or

- (b) Comment on obesity.

Part C

(3 × 10 = 30)

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

16. (a) Describe in detail about the different types of exercise.

Or

- (b) Illustrate the role of micro and macro nutrients in regulating health.

17. (a) Write a detailed note on food groups.

Or

- (b) Elaborate in detail about multi gym for different muscles.

18. (a) Describe the adverse effect of fault food habits.

Or

- (b) Write a detailed note on stress management.

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B.Sc. DEGREE EXAMINATION

NUTRITION AND DIETETICS

APRIL 2021 EXAMINATION

&

APRIL 2020 ARREAR EXAMINATION

Third Semester

FOOD STANDARDS AND QUALITY CONTROL

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Food adulteration.
2. Quality deterioration.
3. Food color.
4. Leavening agents.
5. Preservatives.
6. Aflatoxins.
7. Haemagglutinins.
8. Pesticides.
9. BIS.
10. FSSAI.

Part B

(5 × 5 = 25)

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

11. (a) Write about advantages of quality control.
Or
(b) Give a note on stages of quality control.
12. (a) Shortly explain food specifications for various food products.
Or
(b) Explain classification of food additives.
13. (a) List out requirements to conduct sensory evaluation.
Or
(b) Highlight instruments used for objective evaluation.
14. (a) Give a brief account on measures to control food adulteration.
Or
(b) Insecticides – Enlighten.
15. (a) Write about BIS.
Or
(b) Illustrate a common food adulterants.

Part C

(3 × 10 = 30)

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

16. (a) Write an essay on objective evaluation, advantages and limitations.
Or
(b) Explain different types of milk products.

17. (a) Enumerate naturally occurring in foods.

Or

(b) Describe mushroom poisoning.

18. (a) Discuss codex Alimentarius.

Or

(b) Write an essay on International food standards.

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B.Sc. DEGREE EXAMINATION

NUTRITION AND DIETETICS

APRIL 2021 EXAMINATION

&

APRIL 2020 ARREAR EXAMINATION

Fourth Semester

DIETETICS - I

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Human nutrition.
2. Gerontological dietitians.
3. Tube feeding.
4. Blenderized food.
5. Hemorrhoids.
6. Hepatitis B.
7. Biliary colic.
8. Liver transplant.
9. Gastrointestinal (GI) disorders.
10. Cognitive behavioral therapy.

Part B

(5 × 5 = 25)

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

11. (a) Mention briefly about the goals of diet therapy.

Or

- (b) Discuss about regular, soft diet and full fluid diet.

12. (a) What are the different types of enteral feeding?

Or

- (b) Describe about jejunostomy type of food.

13. (a) Give a brief account on peptic ulcer.

Or

- (b) Write the dietary modification and diet planning for gastritis.

14. (a) Mention briefly about the common causes of liver cirrhosis.

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 hyperactivity disorder.

Part C

(3 × 10 = 30)

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

16. (a) Discuss about the therapeutic adaptations of the normal diet and routine hospital diet.

Or

- (b) Write the types of infusion and TPN formula for adults.

17. (a) Describe the dietary modifications, diet planning and preventive measures for Vitamin A deficiency.

Or

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

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

Or

- (b) Discuss about the food, nutritional needs and modification for cerebral palsy.

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B.Sc. DEGREE EXAMINATION

NUTRITION AND DIETETICS

APRIL 2021 EXAMINATION

&

APRIL 2020 ARREAR EXAMINATION

Fourth Semester

FOOD SERVICE MANAGEMENT - I

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Catering industry.
2. Consumer.
3. Personal Management.
4. Activity-Based Budgeting (ABB).
5. Sanitation.
6. Manpower Planning.
7. What are Fuels give examples?
8. Hexamine fuel tablets.
9. Hygiene.
10. Commodity Purchase.

Part B

(5 × 5 = 25)

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

11. (a) Write the different types of institutional food service.

Or

- (b) What are the activities involved in food service operation?

12. (a) Comment of organization present and future.

Or

- (b) Explain in brief about the rise of organization development.

13. (a) Write the role of personnel manager.

Or

- (b) Give the elements of personnel management.

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

Or

- (b) Mention brief about the legal responsibilities of food service manager.

15. (a) Discuss about the control of food spoilage and safety of leftover foods.

Or

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

Part C

(3 × 10 = 30)

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

16. (a) Describe about the classification of institutional food service based on function.

Or

- (b) Explain in detail about the principles and techniques of management.

17. (a) Discuss about the labour laws governing food service establishments.

Or

- (b) Write the advantages of fuel saving economy in food service institutions.

18. (a) Describe the role of sanitation and hygiene in food service management.

Or

- (b) Write the importance of pest and rodent control in food services.

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B.Sc. DEGREE EXAMINATION
NUTRITION AND DIETETICS
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
Fourth Semester
BAKERY AND CONFECTIONARY
(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What are the byproducts of dough?
2. Define wheat Milling.
3. Mention any five baking ingredients.
4. What are food colours?
5. Mention types of major and minor equipments.
6. What are the types of modern ovens?
7. What are the types of cakes?
8. What are the varieties of breads?

9. What are soft candies?
10. Define Marshmallows.

Part B

(5 × 5 = 25)

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

11. (a) List out the outgrowths of baking industries in India.

Or

- (b) What are the by-products of wheat milling?

12. (a) Steps involved in selection of packaging materials.

Or

- (b) What are the chemical leavening agents and settling materials for baking?

13. (a) Classify major and minor equipments.

Or

- (b) Explain the constructions of modern ovens.

14. (a) Explain these terms: frosting and filling.

Or

- (b) What are the steps involved in pastry making?

15. (a) Explain hard boiled candies.

Or

- (b) How are toffees made?

Part C

(3 × 10 = 30)

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

16. (a) Explain principle and classification of baked food.

Or

- (b) Explain about the process common methods of storing confectionery products.

17. (a) Discuss about the major and minor equipments.

Or

- (b) Elaborate steps and methods involved in bread making.

18. (a) Detail about the objective and subjective methods of baked foods.

Or

- (b) List out the processing of raw materials.

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B.Sc. DEGREE EXAMINATION

NUTRITION AND DIETETICS

APRIL 2021 EXAMINATION

&

APRIL 2020 ARREAR EXAMINATION

Fourth Semester

**FOOD PRODUCT DEVELOPMENT AND MARKETING
STRATEGY**

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Acid foods.
2. Water activity.
3. Nutritional composition.
4. Food law services.
5. Portion control.
6. Food market demand.
7. Nursing mother.
8. Therapeutic.

9. Date analysis.
10. Economic feasibility.

Part B

(5 × 5 = 25)

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

11. (a) Write the basic principles and concept of food product development.

Or

- (b) What preparation is necessary for the consumer for screening food products?

12. (a) Write the methods involved in food product development.

Or

- (b) Give the nutritive value and cost of food production.

13. (a) What is the most common material resource for food product?

Or

- (b) How natural resources are exploited by human beings?

14. (a) Write the formulation of new food products for infants.

Or

- (b) How to develop score card and analysis of data for food product.

15. (a) What three types of feasibility should food product development teams be concerned about?

Or

- (b) Mention briefly about the role of government in promoting agriculture marketing.

Part C

(3 × 10 = 30)

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

16. (a) Explain in detail about food habit alteration, availability and its importance.

Or

- (b) Discuss the role of different research and development departments in food production industry.
17. (a) Give examples of current hot food market trends. Give a product that you would create to fit in these trends.

Or

- (b) Describe about the concept of food market and marketing.
18. (a) Discuss about market promotion and positioning of food products.

Or

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

96351

B.Sc. DEGREE EXAMINATION

NUTRITION AND DIETETICS

APRIL 2021 EXAMINATION

&

APRIL 2020 ARREAR EXAMINATION

Fifth Semester

DIETETICS - II

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What are the metabolic diseases?
2. Write the Symptoms for renal diseases.
3. Hypoglycaemia.
4. Difference between acute and chronic disease.
5. What are nutritional imbalanced diseases?
6. Allergies.
7. What is nutritional care for patients with cancer?
8. Aetiology.
9. Obesity.
10. Dietary counseling.

Part B

(5 × 5 = 25)

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

11. (a) Explain the cardiovascular disease.

Or

- (b) Give short note on cancer therapy.

12. (a) Explain the types of endocrine pancreas.

Or

- (b) Brief note on NIDDM.

13. (a) Write the diet planning for urinary calculi.

Or

- (b) Explain the acute renal failure.

14. (a) What are the nutritional problems of cancer therapy?

Or

- (b) Write about the nutrition management.

15. (a) Illustrate the client responsibility.

Or

- (b) Describe about obesity.

Part C

(3 × 10 = 30)

Answer **three** by choosing either (a) or (b).

16. (a) Give detailed account on diabetes mellitus and its types.

Or

- (b) What are pathogenesis, symptoms, causes, nutritional modification and diet planning for kidney disease?

17. (a) Explain the mechanism factor influencing symptoms nutritional care and diet plan for allergic reaction.

Or

- (b) Describe the nutritional care in HIV patient.

18. (a) What are the nutritional care for patient having gastro intestinal surgery and burns?

Or

- (b) Explain the types, uses of nutraceuticals in the prevention and treatment of cancer.
-

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Sub. Code

96352

B.Sc. DEGREE EXAMINATION

NUTRITION AND DIETETICS

APRIL 2021 EXAMINATION

&

APRIL 2020 ARREAR EXAMINATION

Fifth Semester

FOOD SERVICE MANAGEMENT - II

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Menu card.
2. Waiter.
3. Purchasing.
4. Table service.
5. Profit.
6. Labour coast.
7. Dining room.
8. Equipment.
9. Food service.
10. Dish wash area.

Part B

(5 × 5 = 25)

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

11. (a) Describe the types of food service systems.

Or

- (b) Explain about the meal planning menu.

12. (a) Briefly write about the purchasing procedure of quantity food.

Or

- (b) Write about the principles of planning menu.

13. (a) Explain the principles of food cost control.

Or

- (b) Discuss about the method of pricing items.

14. (a) Write about the material used in dining room furnishing.

Or

- (b) Write a brief note on maintenance of equipments.

15. (a) Explain the layout of food plants-space allocation.

Or

- (b) Write about the arrangements of equipments in work centers.

Part C

(3 × 10 = 30)

Answer **all** questions by choosing either (a) and (b).

16. (a) Write detailed notes on waiter service and portable services systems.

Or

- (b) Mention briefly about the techniques in writing menu card.

17. (a) Explain in detailed about the storing and issues.

Or

- (b) Discuss about the utilization of left over foods.

18. (a) Discuss about the factors responsible for losses in food service industry.

Or

- (b) Write the methods of controlling food costs leading to profit.

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96353

B.Sc. DEGREE EXAMINATION

NUTRITION AND DIETETICS

APRIL 2021 EXAMINATION

&

APRIL 2020 ARREAR EXAMINATION

Fifth Semester

COMMUNITY NUTRITION

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is malnutrition?
2. What are the common nutrition problems?
3. What causes PEM?
4. What are fallacies?
5. What is synergism?
6. ICDS.
7. What is the role of WHO?
8. What is World Bank?
9. Define Goitre control programme.
10. Define DFRL.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write the nutritional problem and their implications.

Or

- (b) Describe of Iodine Deficiency Disorders.

12. (a) Explain the Fluorosis Ecological factors leading to malnutrition such as income.

Or

- (b) Briefly explain the malnutrition.

13. (a) Write the nutrition intervention programmes.

Or

- (b) Discuss about nutritious foods and nutrition gardens.

14. (a) What are the advantage of food nutrition?

Or

- (b) Discuss the role of ICMR.

15. (a) What are the advantage of nutrition education to the community?

Or

- (b) Explain the Evaluation nutrition education programmes.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss about the importance of nutrition education.

Or

- (b) Explain the Relation of nutrition to national development in term of socio economic.

17. (a) Write in detail about empowering women towards improving the nutritional status of the family, community and nation at large.

Or

- (b) Briefly explain to the Genesis objectives and operation of nutrition intervention programmes in India.

18. (a) Explain the international organization concerned with food and nutrition, FAO, UNICEF.

Or

- (b) Discuss about the principles of planning, executing and evaluating nutrition education programmes.

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96354

B.Sc. DEGREE EXAMINATION

NUTRITION AND DIETETICS

APRIL 2021 EXAMINATION

&

APRIL 2020 ARREAR EXAMINATION

Fifth Semester

TRADITIONAL HERBS IN FOOD SCIENCE

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is NLEA 1990?
2. What are aromatic herbs?
3. Write the different forms of herbal preparations?
4. Define Endomorph.
5. Define photochemicals.
6. What are the methods used to dry the herbs?
7. Define antioxidants.
8. What is mobile phase? Give example.

9. What is fermentation?
10. What is Keifer?

Part B

(5 × 5 = 25)

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

11. (a) Comment on the history of traditional herbs.

Or

- (b) Explain the benefits of using herbal nutraceutical.

12. (a) Explicate pharmacognosy.

Or

- (b) Discuss the exomorphic characters used to identify herbs.

13. (a) Account on volatile oils and their detection process in pharma.

Or

- (b) Explain the TLC detection methods by colour tests.

14. (a) Vegetative cultivation of herbs-Discuss with neat sketch.

Or

- (b) Give an account on shadow cultivation of herbs.

15. (a) Explain the preparation of kombucha.

Or

- (b) Comment on grains in beverages.

Part C

(3 × 10 = 30)

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

16. (a) Describe the various form of herbal preparation.

Or

- (b) Give a detailed account on taxonomical evidences of herbal plants.

17. (a) Describe the extraction and identification of photochemical from herbs.

Or

- (b) Illustrate the principle, mechanism, detection and application of TLC in pharma.

18. (a) Describe the standardization of cultivation of any four selective herbs.

Or

- (b) Give a detailed note on herbal extraction and application in food.

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96361

B.Sc. DEGREE EXAMINATION

NUTRITION AND DIETETICS

APRIL 2021 EXAMINATION

&

APRIL 2020 ARREAR EXAMINATION

Sixth Semester

BIO-PROCESS TECHNOLOGY

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Immobilized cells.
2. Chloroplasts.
3. Brewing.
4. Probiotics.
5. Fatty acids.
6. Kinetics.
7. Stoichiometry.
8. Biomass.
9. Vinegar.
10. Yogurt.

Part B

(5 × 5 = 25)

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

11. (a) Explain in brief about upstream production process.

Or

- (b) Write the modern applications of Biotechnological process.

12. (a) Give the main parameters to be monitored and controlled in fermentation process.

Or

- (b) Describe about aerobic fermentation.

13. (a) Describe about thermodynamics of enzyme.

Or

- (b) Describe about enzyme kinetics.

14. (a) Mention briefly about Stoichiometry of product fermentation.

Or

- (b) What is the degree of reduction and its calculation?

15. (a) What are the steps of bread baking?

Or

- (b) Mention briefly about vinegar production.

Part C

(3 × 10 = 30)

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

16. (a) Describe about integrated bioprocess.

Or

- (b) Discuss about plant and animal cell bioreactors.

17. (a) Describe about bubble column, fluidized bed reactor and plug flow reactor in fermenter.

Or

- (b) Write the medium requirements for fermentation process.
18. (a) Discuss about the energetic analysis of microbial growth and product formation.

Or

- (b) Discuss about single cell protein production.

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96362

B.Sc. DEGREE EXAMINATION

NUTRITION AND DIETETICS

APRIL 2021 EXAMINATION

&

APRIL 2020 ARREAR EXAMINATION

Sixth Semester

FOOD SAFETY, SECURITY AND ETHICS

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Write about food safety.
2. Define the food poisoning.
3. What is food hazard?
4. Explain implicated food.
5. How to analyze food safety risk?
6. Explain adverse health effects.
7. Write about AGMARK.
8. Explain FSASAI.

9. Define food adulteration.
10. HACCP.

Part B

(5 × 5 = 25)

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

11. (a) Write short notes on nature of food items.

Or

- (b) Brief notes on importance of optimal temperature for food safety.

12. (a) Write short notes on control measures of food safety.

Or

- (b) Elaborate the primary sources of food items.

13. (a) Give brief account on perceived risk assessment of food safety.

Or

- (b) Write critical notes on food safety risk.

14. (a) Write a short note on food safety standards.

Or

- (b) Explain about the ISO.

15. (a) Discuss about the food storage temperatures.

Or

- (b) Write a short note on food preservations.

Part C

(3 × 10 = 30)

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

16. (a) Write in detail about on raw and cooked food items.

Or

- (b) Give a detailed account on general food safety control measures.

17. (a) Write an account on actual food safety risk analysis.

Or

- (b) Elaborate the Indian food safety measures.

18. (a) Write a detailed account on patent rights.

Or

- (b) Describe about the ethics in food safety.

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B.Sc. DEGREE EXAMINATION

NUTRITION AND DIETETICS

APRIL 2021 EXAMINATION

&

APRIL 2020 ARREAR EXAMINATION

Sixth Semester

GENDER STUDIES

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define 'Positive Peace'.
2. Define Feminist Perspectives.
3. Define Sustainable peace building.
4. What does children rights mean?
5. Define Gender Discrimination.
6. What is meant by 'Right to Education'?
7. What is meant by Violence?
8. What is Occupational stress?

9. Define Women Empowerment Policy.
10. Describe features of managements.

Part B

(5 × 5 = 25)

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

11. (a) Give an account of Naila Kabir's contribution to Gender Development.

Or

- (b) Describe Gender Mainstreaming.

12. (a) Give an account of women empowerment indicators.

Or

- (b) Give an account of role of women leaders.

13. (a) Write the difference of traditional and modern view of women leadership.

Or

- (b) Write the concept of women security.

14. (a) Explain Universal declaration of Human Rights.

Or

- (b) Elaborate missing piece for peace.

15. (a) Brief note on the feminist theory of Betty Friedan.

Or

- (b) Explain how women's health effects with malnutrition.

Part C

(3 × 10 = 30)

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

16. (a) What are the rules and responsibilities of National commission for women in protecting women's rights?

Or

- (b) Discuss in detail on the discipline 'Women's studies'-origin, growth and development in India.
17. (a) Write the difference between management and administration of women.

Or

- (b) Write the concept of women empowerment through participation in national affairs.
18. (a) What are the strategies to overcome barriers to be effective managers?

Or

- (b) Write the difference of traditional and modern view of women leadership.
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