R5761	Sub. Code
	4535C1

M.A DEGREE EXAMINATION, NOVEMBER – 2021

Fifth Semester

Integrated Home Science

CLINICAL NUTRITION

(CBCS – 2019 onwards)

Time : 3 Hours Maximum : 75 Marks

Part A (10 × 2 = 20)

Answer **all** questions.

1. Define glycolysis.
2. What is biosynthesis?
3. Name the types of RNA.
4. What are nucleic acids?
5. Mention the types of diabetes mellitus.
6. Write a short note on uric acid.
7. Define malabsorption syndrome.
8. List out the symptoms of gastritis.
9. What do you mean by electrolyte losses?
10. How will you define water intoxication?

Part B (5 × 5 = 25)

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

11. (a) Explain in detail on Kreb's cycle.

Or

(b) Write a note on pentose phosphate pathway.

12. (a) Discuss on DNA replications.

Or

(b) What are the functions of RNA?

13. (a) What are the metabolic disorders of phenyl alanine? Explain.

Or

(b) Write in detail on galactose.

14. (a) Elucidate the nutritional implications of hepatitis.

Or

(b) Discuss on pancreatitis.

15. (a) Write a short note on nephritic syndrome.

Or

(b) Explain the effect of dehydration.

Part C

(3 × 10 = 30)

Answer any **three** questions.

16. Write in detail on digestion and absorption of carbohydrate.

17. Explain in detail on recombination DNA technology.

18. Elaborate inborn errors of metabolism with respect to lactose.

19. What are the metabolic changes occur during colitis?

20. Discuss the nutritional implications of renal failure.

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R5762	Sub. Code
	4535C3

M.A. DEGREE EXAMINATION, NOVEMBER – 2021

Fifth Semester

Integrated Home Science

FOOD MICROBIOLOGY

(CBCS – 2019 onwards)

Time : 3 Hours Maximum : 75 Marks

Part A (10 × 2 = 20)

Answer **all** questions.

1. Define fermentation.

2. What is kefir?

3. Mention the source of milk contamination.

4. Where are mesophilic bacteria found?

5. Give any two examples of perishable foods.

6. List the microbes that cause rancidity of fats in meat.

7. State the meaning of infection.

8. Write the symptoms of Shigellosis.

9. Name the materials required to take food samples.

10. Why is it necessary to investigate the outbreak of food borne disease?

Part B (5 × 5 = 25)

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

11. (a) Trace the economic importance of yeasts.

Or

(b) Brief the microbes responsible for preparing soy based fermented foods.

12. (a) Examine the source of microbes in air and water.

Or

(b) Outline the factors affecting the growth of microbes in food.

13. (a) Compile the changes that take place in food due to the growth of microorganisms.

Or

(b) Suggest measures to be taken to prevent mold growth in bread.

14. (a) Highlight the chief parasitic infections transmitted by food.

Or

(b) Enumerate the control measures to be adopted to curb the incidence of bacterial food borne infections.

15. (a) Assess the significance of record keeping in investigating a food borne disease outbreak.

Or

(b) Specify the objectives of investigating food borne disease outbreak.

Part C

(3 × 10 = 30)

Answer any **three** questions.

16. Describe the various fermented dairy products available in our country.

17. Explain the physical methods of controlling microbes.

18. Elicit the various microbial spoilage that take place in meat.

19. Discuss food borne intoxications caused by bacteria under the following headings:

    (a) Disease (b) Causative agent

    (c) Symptoms (d) Control measures.

20. Elucidate the steps involved in the investigation of a food borne outbreak in a community.

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R5763	Sub. Code
	453E2B

M.A. DEGREE EXAMINATION, NOVEMBER – 2021

Fifth Semester

Integrated Home Science

GENETICALLY MODIFIED AND ORGANIC FOODS

(CBCS – 2019 onwards)

Time : 3 Hours Maximum : 75 Marks

Part A (10 × 2 = 20)

Answer **all** the questions.

1. "Genetic modification" – define it.

2. List out the bacterias involved in genetic modification.

3. What is known as 'Transgenic plants'?

4. List out the genetically modified vegetables.

5. Define the term organic foods.

6. List out the natural food preservatives.

7. Write the applications in genetic modification - List out.

8. Write any five complications of genetically modified foods intake.

9. Gene therapy – Define it.

10. List out the vectors in gene therapy.

Part B (5 × 5 = 25)

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

11. (a) Brief out the genetic modification in plants.

Or

(b) Discuss the health problem in genetically modified foods.

12. (a) Describe the genetic modification in agriculture sectors.

Or

(b) Explain the future applications of genetically modified foods.

13. (a) Write the types of organic foods.

Or

(b) How to identify organic foods?

14. (a) History of genetically modified foods in food industry – Brief out.

Or

(b) Write a short notes on risks of genetically modified foods in food industry.

15. (a) Discuss the term molecular engineering.

Or

(b) Write a short notes on human genetic engineering,

Part C (3 × 10 = 30)

Answer any **three** questions.

16. Write the policies for genetic modification.

17. Discuss the role of genetic modification in agriculture development.

18. Explain the health benefits of organic foods.

19. Enumerate the future applications on genetic modifications in food.

20. Discuss the genetic modification in medicine.

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R5764	Sub. Code 453S06

M.A. DEGREE EXAMINATION, NOVEMBER – 2021

Fifth Semester

Integrated Home Science

HOME BASED CATERING

(CBCS – 2019 onwards)

Time : 3 Hours Maximum : 75 Marks

Part A (10 × 2 = 20)

Answer **all** questions.

1. Define Dhaba.
2. What is welfare food service establishment?
3. Define portion control
4. What is difference between hygiene and sanitation?
5. State the importance of man power in Food service industry.
6. What are the basic utilities?
7. What are food service operations?
8. What are delivery services?
9. Why is a Restaurant Business Plan Important?
10. What is the purpose of the project proposal?

Part B (5 × 5 = 25)

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

11. (a) Briefly discuss about the history of food Service industry.

Or

(b) Discuss about the factors influencing the development of food services industry.

12. (a) Briefly explain the essentials of food safety and hygiene practices.

Or

(b) Write a short note on functions of menu and principles of menu planning.

13. (a) What are the criteria one should keep in mind while selecting manpower?

Or

(b) Bring out the electrical and non-electrical equipment used for food storage, preparation, serving.

14. (a) Explain briefly the steps you Gould bear in mind before planning a food service unit.

Or

(b) How important is a market survey for an individual to start a food service unit?

15. (a) Discuss about the main determinants of investment in food service unit.

Or

(b) Describe the components of project proposal.

Part C

(3 × 10 = 30)

Answer any **three** questions.

16. Briefly describe the types of food service system.

17. Highlight the planning of menu for different kinds of food service units.

18. Bring out the basic equipment needed for the establishment of small food service unit.

19. How will you identify the potential clientele for a food service unit?

20. Explain briefly the steps you could bear in mind before planning a food service unit.

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R5765	Sub. Code
	453S08

M.A. DEGREE EXAMINATION, NOVEMBER – 2021

Fifth Semester

Integrated Home Science

TRAINING FOR COMMUNITY DEVELOPMENT

(CBCS – 2019 onwards)

Time : 3 Hours Maximum : 75 Marks

Part A (10 × 2 = 20)

Answer **all** questions.

1. Define Goal.
2. Mention the purpose of training.
3. List the types of case studies.
4. State the objective of buzz groups.
5. Expand PRA.
6. Who are the members of gram sabha?
7. Why do we evaluate a training programme?
8. What do you mean by casual every day evaluation?
9. Name any two development programmes for women.
10. When was Community Development Programme launched in India?

Part B (5 × 5 = 25)

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

11. (a) Trace the steps of a good training programme.

Or

(b) Highlight the objectives of community development in India.

12. (a) Specify the advantages of group discussion methods.

Or

(b) Write short notes on transactional analysis.

13. (a) Discuss the activities to be carried out while designing a training programme to rural people.

Or

(b) Enumerate the skills and competency required by a trainer.

14. (a) Evaluation is not exactly a scientific research. Justify.

Or

(b) Classify evaluation with suitable examples.

15. (a) Outline the role of an anganwadi worker.

Or

(b) Brief the objectives of Nehru Yuva Kendra Sangathan.

Part C

(3 × 10 = 30)

Answer any **three** questions.

16. Describe the elements of a community development programme.

17. Elaborate the steps in enacting a role play.

18. Elicit the key factors for planning and implementing a training programme.

19. Discuss the pros and cons of evaluating a training programme.

20. Elucidate the hierarchy of the development organisation you visited.

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