

**R6560**

**Sub. Code**

**4536C1**

**M.A. DEGREE EXAMINATION, APRIL – 2022**

**Sixth Semester**

**Integrated Home Science**

**DIET THERAPY**

**(CBCS – 2019 onwards)**

Time : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **ALL** questions.

1. Give the advantages of using normal diet in basis of therapeutic diet?
2. Name four different infusion techniques in tube feeding.
3. What are the metabolic changes in fever?
4. Define gluten sensitive enteropathy.
5. Write down the precipitating factors in hepatic coma.
6. Mention any three functions of Gallbladder.
7. State the role of fat in the development of atherosclerosis.
8. Write a short note on glomerulonephritis.
9. What is MASP?
10. List out the symptoms of cancer.

**Part B**

(5 × 5 = 25)

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

11. (a) Summarize on clear fluid diet and list out its types of foods.

Or

- (b) Highlight the principles of dietary management in obesity.

12. (a) Write a note on general dietary consideration during fever.

Or

- (b) Explain the aetiology and mechanism of ulcer formation.

13. (a) Differentiate cholelithiasis and cholecystitis.

Or

- (b) Narrate the functions of liver.

14. (a) What is Hypertension? Justify the dietary management with lifestyle modification to manage hypertension.

Or

- (b) Elucidate the acute and chronic renal failure and mention the foods to be included and avoided.

15. (a) Describe the common food allergens and its treatment.

Or

- (b) Examine the nutritional care goals for trauma and burned patients.

**Part C**

(3 × 10 = 30)

Answer any **three** questions.

16. Elaborate in detail on special feeding methods in therapeutic diet.
  17. Briefly explain on tuberculosis and write its principles with dietary management.
  18. Summarize the aetiology, symptoms, principles of diet and dietary treatment of Cirrhosis of liver.
  19. Give a detail account of haemodialysis and peritoneal dialysis.
  20. Explain in detail on the role of food in the prevention of cancer.
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**R6561**

**Sub. Code**

**4536C3**

**M.A. DEGREE EXAMINATION, APRIL – 2022**

**Sixth Semester**

**Integrated Home Science**

**EXTENSION EDUCATION IN HOME SCIENCE**

**(CBCS – 2019 onwards)**

Time : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Define poverty.
2. Write the names of voluntary agencies in rural upliftments.
3. Define home science extension education.
4. What are the steps involved in home science extension teaching?
5. List out the administrative set-up for village level.
6. Mention any four qualities of an extension worker.
7. What are audio-visual aids?
8. Give the uses of multimedia in extension educaion.
9. What is the meaning of programme planning?
10. Expand (a) KSY (b) BSY

**Part B**

(5 × 5 = 25)

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

11. (a) Discuss the role of women in home.

Or

- (b) Explain the role of BGMS in rural upliftments.

12. (a) What are the principles of extension education? Explain.

Or

- (b) Explain the characteristics of home science extension.

13. (a) Write about the behavior of extension worker at block level.

Or

- (b) What are the responsibilities in training women extension worker?

14. (a) Explain the importance of communication in extension.

Or

- (b) What are the uses of audio-visual materials in extension education?

15. (a) Write the importance of programme planning.

Or

- (b) What are the welfare programmes available for women and children?

**Part C**

(3 × 10 = 30)

Answer any **three** questions.

16. Discuss the role of voluntary agencies in rural developments.
  17. Explain the steps in home science extension teaching.
  18. Elucidate the administrative set-up for central and state level.
  19. Explain in detail on communication methods in extension education.
  20. Write in detail about the execution and evaluation of extension program.
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**R6562**

**Sub. Code**

**4536C4**

**M.A. HOME SCIENCE DEGREE EXAMINATION,  
APRIL – 2022**

**Sixth Semester**

**Integrated Home Science**

**FOOD SERVICE MANAGEMENT**

**(CBCS – 2019 onwards)**

Time : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Define food service management.
2. Mention any two types of food service institutions in India.
3. List out the service system in the restaurant.
4. What are the objectives of layout planning?
5. List the different kinds of menus.
6. How is cyclic menu important in planning menu for an institution?
7. Why the quality of food service is important for the customers?
8. Mention the styles of service in food quality.
9. Define hygiene.
10. Who is called food service manager?

**Part B**

(5 × 5 = 25)

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

11. (a) Write a short note on the scope of food service industry.

Or

- (b) What are the characteristics of food service management?

12. (a) Differentiate conventional and commissary catering.

Or

- (b) Briefly explain on restaurant kitchen layouts.

13. (a) What are the responsibilities of purchasing department in the hostel?

Or

- (b) Describe the different kinds of menus.

14. (a) Explain about the styles of food service.

Or

- (b) Discuss the significance of HACCP.

15. (a) Write the main objectives of kitchen department.

Or

- (b) How to prevent food poisoning by implementing good personal hygiene?

**Part C**

(3 × 10 = 30)

Answer any **three** questions.

16. Discuss the need and importance of food service industry and its tools for management.
  17. Describe the equipments required for food preparation in restaurants kitchen.
  18. Elaborate on the types of meals given to the consumers in institutions.
  19. Explain why food safety and quality are of global concern.
  20. Elucidate the hygienic conditions of food and its safety in hospitals.
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**R6563**

**Sub. Code**

**453E3B**

**M.A. INTEGRATED HOME SCIENCE DEGREE  
EXAMINATION, APRIL – 2022**

**Sixth Semester**

**REGULATIONS OF FOOD PRODUCT DEVELOPMENT**

**(CBCS – 2019 onwards)**

Time : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Mention the needs for new food product development.
2. What is meant by brand value?
3. What is Stage-Gate System?
4. Define Line Extension Product.
5. What is product standardization with example?
6. How do we increase food integrity?
7. What is shelf life evaluation?
8. Define packaging.
9. What are the benefits of commercialisation of product?
10. What is Marketing Mix?

**Part B**

(5 × 5 = 25)

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

11. (a) Briefly explain about the market survey.

Or

- (b) Explain the Product Life Cycle.

12. (a) Bring out the need for new food product development.

Or

- (b) What are the various factors influenced while designing new product?

13. (a) Discuss the various factors involved in product screening.

Or

- (b) What does integrity mean and how does this concept apply to food production?

14. (a) How does packaging affect the food product?

Or

- (b) What are the safety standards to be followed for proprietary food?

15. (a) Discuss about the different activities in product commercialisation.

Or

- (b) Briefly explain about product performance testing.

**Part C**

(3 × 10 = 30)

Answer any **three** questions.

16. State the importance of market survey. Design the questionnaire pertain to find out the consumer need for new food product.
  17. Discuss about the Stage-Gate model of New Food Product in detail.
  18. Discuss about the various sensory evaluation methods applied to standardise the new food product.
  19. Bring out the sensory attributes of food products.
  20. Narrate the steps involved in new food product launch in the market.
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**R6564**

**Sub. Code**

**453S10**

**M.A. DEGREE EXAMINATION, APRIL – 2022**

**Sixth Semester**

**Integrated Home Science**

**FUNDAMENTALS OF TOURISM AND HOSPITALITY  
MANAGEMENT**

**(CBCS – 2019 onwards)**

Time : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Define tourism.
2. What is pilgrimage tourism?
3. Define retail travel agency.
4. Why itinerary planning is important in tourism industry?
5. What is bookkeeping process?
6. What are the uses of accountancy in hospitality?
7. Define the term hotel.
8. What is the role of front office personnel?
9. What is Rose napkin fold?
10. What is the difference between a la carte and table d'hôte menu?

**Part B**

(5 × 5 = 25)

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

11. (a) What are the components of tourism system?

Or

- (b) Discuss the economic significance of tourism.

12. (a) Bring out the different types of travel agency.

Or

- (b) Explain the types of itinerary planning.

13. (a) Discuss the various books maintain in hospitality institution.

Or

- (b) Why accounting is crucial to the hospitality industry?

14. (a) Discuss about the various departments of hospitality institution.

Or

- (b) Discuss the job description of front office assistant.

15. (a) Discuss about the different types of menu.

Or

- (b) Briefly explain about the room setting in three star hotels.

**Part C**

(3 × 10 = 30)

Answer any **three** questions.

16. Trace the history of tourism.
  17. Discuss the different types of tour operators.
  18. Explain any two systems of book keeping.
  19. Highlight the classification of hotels.
  20. Illustrate the different types of napkin folding.
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**R6565**

**Sub. Code**

**453S12**

**M.A. DEGREE EXAMINATION, APRIL – 2022**

**Sixth Semester**

**Integrated Home Science**

**NGO AND CORPORATE SOCIAL RESPONSIBILITY**

**(CBCS – 2019 onwards)**

Time : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** the questions.

1. Define NGO.
2. Show any two advantages of NGO.
3. State any two means of resource mobilization.
4. Name the strategies adopted for evaluation by an NGO.
5. Discuss NGO management.
6. Explain organizational structure.
7. Expand CSR.
8. Name any two technical guidance used for assessment.
9. Name any two government initiatives in India.
10. Give examples for CSR initiatives in India.

**Part B**

(5 × 5 = 25)

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

11. (a) Discuss the characteristics of good NGO.

Or

- (b) Explain the functions of NGO.

12. (a) Show the steps for starting an NGO.

Or

- (b) Discuss the means for training of personnel.

13. (a) Sketch on organizational types.

Or

- (b) Explain the ways of managing people and teams.

14. (a) Explain CSR Process.

Or

- (b) Show the tools used for CSR assessment.

15. (a) Comment on 'CSR in India'.

Or

- (b) Discuss on corporate establishments in India.

**Part C**

(3 × 10 = 30)

Answer any **three** questions.

16. Appraise the contributions of NGO in development.
17. Compose on accountability and impact assessment for NGO.

18. Examine NGO management competencies.
  19. Compute the steps in developing a CSR strategy and policy evaluation.
  20. Present an overview on CSR initiatives in India.
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