

SRI DEVARAJ URS ACADEMY OF HIGHER EDUCATION AND RESEARCH



(A DEEMED TO BE UNIVERSITY)

Integrated B.Sc. - M.Sc. Clinical Nutrition and Dietetics (CND)

First Year Semester-II September 2023 Examination.

Time: 2.30 Hrs

Max Marks: 80

FOOD FACTS & PRINCIPLES II

QP Code: N2382

Your answers should be specific to the question asked

Draw neat labelled diagrams wherever necessary

LONG ESSAY

2×10=20 Marks

1. Discuss in detail the role of various leavening agents in food industry.
2. Elaborate on the physical and chemical changes occurring in eggs during storage.

SHORT ESSAY

6×5=30 Marks

3. Discuss the process of spoilage in fish
4. Discuss the effect of time and temperature in the formation of ferrous sulphide in eggs
5. Distinguish between fresh and stale fish
6. Discuss the health benefits of spices.
7. Explain the steps involved in non-enzymatic browning.
8. Discuss in detail the processing of coffee

SHORT ANSWER

10×3=30 Marks

9. List the properties of gelatin.
10. Define Caramelization
11. Define Phosphatase Test
12. Define White Index
13. Name the connective tissue proteins
14. What is Pre slaughter stress syndrome
15. List the components of egg albumen
16. Write a note on flavouring extracts
17. Write a note on fruit-based beverages
18. List the types of liquid sweeteners.

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ASSESSMENT OF NUTRITIONAL STATUS

QP Code: N2390

*Your answers should be specific to the question asked
Draw neat labelled diagrams wherever necessary*

LONG ESSAY

2×10=20 Marks

1. Discuss in detail the following programs:
 - a) Tamil Nadu Mid-Day Meal scheme
 - b) Weekly Iron and folic acid supplementation Programme
2. Discuss PEM in detail

SHORT ESSAY

6×5=30 Marks

3. Explain Food balance sheet and weighment method
4. Explain the importance of nutritional assessment
5. Explain the four main services offered by ICDS scheme
6. Discuss clinical assessment
7. Discuss the importance of BMI
8. Define vital health statistics and add a note on Head circumference

SHORT ANSWER

10×3=30 Marks

9. List the errors that occur generally in diet surveys
10. Write a note on recumbent length
11. List the methods of diet surveys
12. Define optimal nutritional status
13. List the measures of mortality and morbidity
14. Define nutritional assessment.
15. Abbreviate: MAA, NIDDCP, RGSEAG, NNAPP
16. Write a note on Serum Amino Acid Ratio and Urinary Creatinine Height index
17. What is Brokas and ponderal index
18. Explain Tamil Nadu Mid-day meal Programme



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HOSPITAL DIETETICS- I
QP Code: N2401

Your answer should be specific to the question asked
Draw neat labeled diagrams wherever necessary

LONG ESSAY

2x10= 20 Marks

1. Describe the complications, advantages and disadvantages of Enteral Feedings
2. Explain the importance of monitoring and evaluation in nutritional care process

SHORT ESSAY

6x5=30 Marks

3. Explain the Nutritional Management for atherosclerosis
4. Explain the role of nutritional diagnosis in nutritional care process
5. Explain the Physiological changes during Ageing
6. Explain the nutrients requirements for cancer patients
7. Discuss the step involved in the planning a menu
8. Explain the Indications of High Protein diet

SHORT ANSWER

10x3=30 Marks

9. List the sign and symptoms of atherosclerosis
10. Mentions the dietary guidelines for Obesity
11. Define Peripheral Parenteral Nutrition (PPN)
12. Mention the four categories nutrition intervention strategies
13. Mention the tools used in nutritional screening
14. Mention the physical barriers to prevent the entry of infectious agents
15. Mention the medical problems that may result from atherosclerosis
16. Define Seizures. List the sign and symptoms of Seizures
17. Define adaptive or acquired Immunity. Give an examples
18. Mention the advantages and disadvantages of Enteral feedings



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APPLIED NUTRITION- I

Q.P Code: N2411

Your answer should be specific to the question asked
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LONG ESSAY

2x10= 20 Marks

1. Describe the digestion and absorption of protein in the gut. Mention the chemical composition of proteins
2. Define essential fatty acids. Explain the function of essential fatty acids in the body

SHORT ESSAY

6x5=30 Marks

3. Describe the effects of overconsumption of carbohydrates
4. Explain the role of Leptin and Ghrelin on energy metabolism
5. Explain the adaptive thermogenesis and obligatory thermogenesis
6. Describe the health benefits of dietary fibre
7. Describe dietary requirements of protein for all the age group
8. Explain the function of lipoproteins in the body

SHORT ANSWER

10x3=30 Marks

9. Define Prostaglandins
10. Define PDCAAS
11. Differentiate between the low and high glycemic index of foods
12. List the major and minor sources of dietary fibre
13. Define Basal metabolic rate
14. Identify the energy-producing nutrients and state their fuel value
15. Define Nutrients
16. Define incomplete protein. Give an examples
17. Define polyunsaturated fatty acids. Give an examples
18. List food sources of lipids

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[Max Marks: 80]

BASIC PRINCIPLES OF FOOD SERVICE MANAGEMENT

Q.P Code: N2640

Your answer should be specific to the question asked
Draw neat labeled diagrams wherever necessary

LONG ESSAY

2x10= 20 Marks

1. Explain the basic principles of food service management.
2. Describe the things to be considered while managing the food preparation area.

SHORT ESSAY

6x5=30 Marks

3. Differentiate between commercial and non-commercial food service operators
4. Discuss the common methods used to monitor the overall food safety and quality of incoming raw materials
5. Discuss the various factors that affect working performance of a restaurant
6. Explain purchasing, storage, and production management
7. Explain the various food safety parameters
8. Explain the different types of waiter service

SHORT ANSWER

10x3=30 Marks

9. Name the key players operating in the packaged food market.
10. List the methods of food production
11. What is the difference between quick service and fast food operators?
12. What are the different styles of menu?
13. List the components of a commercial kitchen.
14. What are the benefits of convenience foods?
15. List the methods of food production.
16. What are the different styles of menu?
17. Transport catering
18. Define table d'hote and cyclic menu