

SRI DEVARAJ URS ACADEMY OF HIGHER EDUCATION AND RESEARCH

(A DEEMED TO BE UNIVERSITY)

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

Second Year, Semester- IV, September 2024 Examination

Time-2½ Hrs

[Max Marks: 80]

MEDICAL NUTRITION MANAGEMENT-II

QP Code: N4422

Your answer should be specific to the question asked

Draw neat labeled diagrams wherever necessary

LONG ESSAY

2x10= 20 Marks

1. Describe each of the Therapeutic Lifestyle Changes diet (TLC) recommended for reducing risk of coronary heart disease.
2. Define bronchopulmonary dysplasia. Describe the medical nutrition management for bronchopulmonary dysplasia

SHORT ESSAY

6x5=30 Marks

3. Explain the functions of kidney
4. Explain the causes of chronic renal failure
5. Explain the nutritional therapy for osteoporosis
6. Explain the pathophysiology of rheumatoid arthritis
7. Discuss the role of DASH diet for reducing the risk of hypertension
8. Explain the nutritional management for cystic fibrosis

SHORT ANSWER

10x3=30 Marks

9. Define COPD
10. List the signs and symptoms for lung cancer
11. Mention causes of nephrolithiasis
12. Define glomerular nephritis
13. Define muscular dystrophy
14. Define temporomandibular disorder
15. Define angina pectoris
16. Define bronchopulmonary dysplasia
17. Mention the symptoms for tuberculosis
18. Define GFR



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NUTRITION THROUGH LIFE SPAN-II

QP Code: N4432

LONG ESSAY

2x10= 20 Marks

1. Elaborate on the physiological and cognitive developments of school age children.
2. Describe the energy, protein, vitamins and minerals requirements for toddlers and preschool children.

SHORT ESSAY

6x5=30 Marks

3. Discuss the vitamins and mineral requirements for newborn infants.
4. Explain the nutrition concerns in infants with special health care needs.
5. Explain the prevention of failure to thrive in toddlers and preschoolers.
6. Describe the developmental delay of toddlers and preschoolers.
7. Discuss the importance of nutrition for preadolescents.
8. Explain the micro nutrients needs for disabled children.

SHORT ANSWER

10x3=30 Marks

9. Define lactose intolerance.
10. Mention the water requirements for infants.
11. Mention the Nutrition interventions for feeding problems of infants.
12. Define preterm and full term infants.
13. Mention the food preference development during toddlers and preschool-age children.
14. Mention the neuromuscular control disabilities from Feeding problems.
15. List the causes of muscle coordination problems for toddlers and preschoolers.
16. Mention the vitamin D and fluid requirements for school age children.
17. Mention the recommended school health program for promoting healthy eating.
18. Define Inborn Errors of Metabolism.



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Time: 2:30 Hrs

Max Marks: 80

FOOD PROCESSING & TECHNOLOGY

QP Code: N4460

Your answers should be specific to the question asked

Draw neat labelled diagrams wherever necessary

LONG ESSAY

2×10=20 Marks

1. Elaborate on the types of leavening agents and their importance in leavened products.
2. Explain in detail the methods of detoxification of legumes

SHORT ESSAY

6×5=30 Marks

3. Discuss the nutritional losses in milk during processing.
4. Write the influence of enzymes on wheat flour during storage.
5. Define canning and explain the types.
6. Explain the process of baking.
7. Write the process of ice crystal formation
8. Explain the various chemical changes associated with slaughtering the animal

SHORT ANSWER

10×3=30 Marks

9. Clarification
10. Types of discolouration in meats
11. Write the concept of hurdle technology
12. List the chemicals used in bleaching of wheat flour
13. Classification of refrigerants
14. MAP
15. Hagberg Falling Number
16. Define shortening
17. Mention harvesting and pre-processing considerations for vegetables
18. Define conduction and convection

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