

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 2024 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. Explain in detail the spoilage of meat.
2. Elaborate on the factors affecting the coagulation of egg proteins

SHORT ESSAY

6×5=30 Marks

3. Write the classification of cheese.
4. Explain the process of precipitation of casein
5. Discuss the factors influencing the ageing of meat
6. Discuss the process of grading of eggs
7. Explain the process of preparation of fish meal
8. Discuss the role of Salmonella Enteritidis

SHORT ANSWER

10×3=30Marks

9. Define Yolk index
10. Define lipolysis of milk fat
11. What are total milk solids?
12. What is DFD?
13. What is TVP?
14. Define clarification
15. List the functions of Actin and Myosin
16. Define crystallization and Nucleation
17. Write a note on browning reaction
18. Define caramelization



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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. Explain food balance sheet and inventory method
2. Discuss cardiorespiratory endurance in detail.

SHORT ESSAY

6×5=30 Marks

3. Explain grip strength
4. List the various dietary assessments and explain any one
5. Define IMR. List the signs and symptoms of kwashiorkor and marasmus
6. Explain Balwadi nutrition Programme
7. Discuss head and chest circumference in detail
8. Explain biochemical assessment

SHORT ANSWER

10×3=30 Marks

9. Define vital health statistics
10. List the different malnutrition screening tools
11. Write a note on MUAC
12. Mention the tests for PEM
13. Write a short note on stunting
14. List the programmes to combat malnutrition
15. Write a short note on moderately acute malnutrition
16. Define stunting and wasting
17. Explain Harvard step test
18. Mention the steps involved in measuring MUAC



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HOSPITAL DIETETICS- I

QP Code: N2401

Your answer should be specific to the question asked
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LONG ESSAY

2x10= 20 Marks

1. Explain the Nutritional assessment by Anthropometric and Biochemical Parameters
2. Explain the role of Nutrition in Immune competence

SHORT ESSAY

6x5=30 Marks

3. Explain the indications of High Fibre diet
4. Discuss the formulation of moderately low fat and low cholesterol diet
5. Discuss the role of hunger, appetite and satiety in food intake
6. Describe Nutritional problems resulting from the medical treatment of cancer
7. Explain the Nutritional Management for atherosclerosis
8. Explain the importance of nutritional care process

SHORT ANSWER

10x3=30 Marks

9. List the factors that contribute to atherosclerosis development
10. Define Obesity. List the factors contribute to obesity
11. Identify the components of parenteral solutions that contribute to osmolarity
12. Mention the indications of moderately low Protein diet
13. Mention the foods to be included and avoided for Alkaline – ash diet
14. List the foods to be included and excluded in soft diet
15. List the types of nutritional assessment methods
16. Define Peripheral Parenteral Nutrition (PPN)
17. Mention the three component of Nutrition monitoring and evaluation
18. Mentions the dietary guidelines for Obesity



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APPLIED NUTRITION- I

Q.P Code: N2411

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

LONG ESSAY

2x10= 20 marks

1. Define Glycolysis. Explain the glycolysis pathway
2. Define protein. Explain the Nutritional and structural classifications of proteins. Give an examples

SHORT ESSAY

6x5=30 Marks

3. Explain the function of essential fatty acids
4. Discuss the role bile in lipid digestion
5. Explain the role of Leptin and Ghrelin on energy metabolism
6. Differentiate between Energy intake versus energy expenditure
7. Explain the functions and sources of dietary fibre
8. Explain the protein energy malnutrition

SHORT ANSWER

10x3=30 Marks

9. Mention the Recommended combination of oils for optimal health
10. List food sources of lipids
11. Define PDCAAS
12. Define incomplete protein. Give an examples
13. Define Glycemic load
14. Define Thermic effects of Foods
15. Define Nutrition
16. Mention the principle direct calorimetry
17. Name the factors affecting nutritional status
18. Define phospholipids. Give an example



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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 relationship between production control, portion size and menu pricing
2. Describe the things to be considered while managing the food preparation area

SHORT ESSAY

6x5=30 Marks

3. Discuss the segmentation in the food service industry
4. Explain the basic principles of food service management.
5. Explain the intangible tools of management
6. Discuss the principles and techniques of effective management
7. Discuss the types of menu planning,
8. Explain the Fayol's principles of management

SHORT ANSWER

10x3=30 Marks

9. List the types of kitchen.
10. Write short notes on cart and snack bar service.
11. What are the different types of buffet service?
12. List the factors affecting menu planning
13. Define a la carte and d'jour menu
14. Which type of menu is generally followed in schools and hospitals? Why?
15. Differentiate between hotel and motel.
16. What are the benefits of convenience foods?
17. What is purpose of a staffing plan?
18. What are factors involved in selection of food?