

**AFN-1527**

**BHF331**

**B.Sc. DEGREE EXAMINATION, APRIL 2011**

**Third Semester**

**Home Science (Nutrition, Food Service  
Management and Dietetics)**

**NUTRITIONAL BIOCHEMISTRY**

(Non-CBCS—2004 onwards)

Time : 3 Hours

Maximum : 100 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Mention any two objectives of Biochemistry.
2. What is meant by active transport ?
3. Write short notes on lactose.
4. Define iodine number.

5. Give the significance of acid value.
6. List any four EAA.
7. What is isozymes ?
8. Write shortly on genetic code.
9. Mention any two biochemical role of fat soluble vitamins.
10. What is oxidative phosphorylation ?

**Part B**            (8 × 5 = 40)

Answer any **eight** questions.

11. Explain the inter-relationship between biochemistry and other biological sciences.

12. Write structure and properties of monosaccharides.
13. Give the classification of lipids with examples.
14. Discuss the nutritional classification of protein.
15. List the functions of Carbohydrates.
16. Give the different types of enzymes.
17. Write short notes on urea cycle.
18. Explain Electron transport chain.
19. Discuss the types and composition of lipoproteins.
20. Briefly explain Acid-base balance.

**Part C**

(2 × 20 = 40)

Answer any **two** questions.

21. Write a detailed account on glycolysis and T.C.A. cycle.

22. Discuss the metabolism of fats with reference to

(a)  $\beta$ -oxidation of fatty acids and

(b) biosynthesis of fatty acids.

23. Explain Vitamin A, under the following heads :

(a) Chemistry and properties.

(b) Biochemical roles.

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**BHF431**

**B.Sc. DEGREE EXAMINATION, APRIL 2011**

**Fourth Semester**

**Home Science (Nutrition Food Service  
Management and Dietetics)**

**HUMAN NUTRITION**

(Non-CBCS—2004 onwards)

Time : 3 Hours

Maximum : 100 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Define Balanced diet.
2. What is BMR ?
3. When does hyperglycemia occur ?
4. What is meant by lipogenesis ?

5. What is meant by protein sparing action of Carbohydrate ?
6. List the essential fatty acids.
7. Name any two weaning foods.
8. Write the ICMR-RDA of protein for pregnant and lactating mother.
9. Mention the three common micronutrients.
10. What is Osteoporosis ?

**Part B**

(8 × 5 = 40)

Answer any **eight** questions.

11. Mention any five factors to be considered while planning a menu.

12. Write short notes on physiological fuel value of foods.
13. List the biological functions for Carbohydrate.
14. Explain the Vitamin A deficiency in detail.
15. How do you present anemia in your area ?
16. Give common complications in pregnancy.
17. Write short notes on nutritional care given to lactating mothers.
18. Explain weaning foods, in detail.
19. What are common nutritional problems exist in the community ?

20. Give ICMR-RDA of nutrients for pres-school girl.

**Part C**

(2 × 20 = 40)

Answer any **two** questions.

21. Give an account of the etiology, signs and symptoms and treatment of Kwashiorkor.

22. Discuss about the physiological needs and additional nutritional requirements in pregnancy.

23. How do you assess the nutritional status of young children, using direct methods ?

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**B.Sc. DEGREE EXAMINATION, APRIL 2011****Fifth Semester****Home Science (Nutrition Food Service  
Management and Dietetics)****DIET THERAPY—I**

(Non-CBCS—2004 onwards)

Time : 3 Hours

Maximum : 100 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Define Dietetics.
2. List any four foods that should be included in restricted fluid diet.
3. What is external nutrition
4. Define Obesity.

5. What is anorexia ?
6. Classify the febrile disease.
7. What is gastric ulcer ?
8. Define steatorrhoea.
9. Define sickle cell anaemia.
10. What is cholecystitis ?

**Part B**

(8 × 5 = 40)

Answer **eight** out of ten.

11. Explain how the normal diet is modified into therapeutic diets.
12. Explain the routine hospital diets.

13. Explain the term “Team approach”.
14. Explain the causes, effects and treatment of underweight.
15. Explain the causes, sign symptoms and nutritional care for typhoid.
16. Explain the etiology of gastric ulcer and the signs and symptoms of the disease.
17. Explain the causes, types and nutritional care in constipation.
18. Explain the etiology, symptoms and treatment of tropical sprue.
19. Classify the anaemia.

20. Explain the causes, symptoms and nutritional care in pancreatitis.

**Part C** (2 × 20 = 40)

Answer any **two** out of three.

21. Explain the etiology, effects and nutritional care for a person suffering from inflammatory bowel disease.

22. Explain the types of hepatitis. What are the causes of the disease and explain the dietary management for the same.

23. What is parenteral nutrition ? Explain the types and formulations and nutrient content of these feeding.

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**B.Sc. DEGREE EXAMINATION, APRIL 2011**

**Sixth Semester**

**Home Science (Nutrition Food Service  
Management and Dietetics)**

**FOOD AND BEVERAGE SERVICE SKILLS**

(Non-CBCS—2004 onwards)

Time : 3 Hours

Maximum : 100 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. List the types of catering establishment.
2. What is waiter ?
3. What are the criteria used for selection of furniture in Restaurant ?
4. Restaurant—Define

5. What do you mean by Misc-en-place ?
6. Name the different types of cuisines.
7. What is KOT ?
8. List the classification of beverages.
9. List the types of breakfast.
10. Define Hygiene.

**Part B**

(8 × 5 = 40)

Answer any **eight** out of ten questions.

11. Discuss the features of different types of catering establishment.

12. Describe the importance of waiter and their characteristics and quality needed in food service area.
13. Explain Misc-en-place, Misc-en-Scene and its do's and don'ts in restaurant.
14. Explain the types of menu.
15. Describe high tea.
16. Illustrate the continental cuisines.
17. What are the Non-alcoholic beverages ?
18. Write the service procedures of Beverages.

19. Explain the role and responsibilities of Restaurant staff.
20. Narrate the safety techniques adopted food service sector.

**Part C**

(2 × 20 = 40)

Answer any **two** out of three questions.

21. Elaborately discuss the organization structure and procedure of the food and beverage and its hospitality operation.
22. Describe the styles of service in the restaurant.
23. Explain the following :
- (a) Special service equipment for a food and beverage outlet and explain their use.
  - (b) Types of menu and service procedures.

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