

**AFN-1104**

**BHF 1M2/  
BHC 1M2**

**B.Sc. DEGREE EXAMINATION, NOVEMBER 2010**

**First Semester**

**Home Science (Nutrition Food Service  
Management and Dietetics/Home Science  
with Computer Application)**

**HUMAN PHYSIOLOGY**

(Non-CBCS—2004 onwards)

Time : 3 Hours

Maximum : 100 Marks

**Part - A**

(10 × 2 = 20)

Answer **all** questions.

1. Homeostasis.
2. Tachycardia.
3. Diarrhoea.
4. Antibodies.

5. Vasodilator.
6. Erythrocytes.
7. Clot.
8. Hypertension.
9. Anaemia.
10. Sneeze reflex.

**Part - B** (8 × 5 = 40)

Answer any **eight** questions.

11. Explain myocardial infarction.
12. Mention the types of special senses.

13. Write notes on types of leukocytes.
14. Explain 'Inflammation'
15. What is meant by 'Blood Typing' ?
16. Expand ECG. How is it done ?
17. Illustrate the structure of the lung and label its parts.
18. What is asthma ? How is it caused ?
19. How is pneumonia caused ? Explain the abnormalities caused by pneumonia.
20. What do you mean by 'Cataract' ? How does it occur ?

**Part - C**

(2 × 20 = 40)

Answer any **two** questions.

21. Explain the process of the 'Menstrual cycle'.
  
22. Describe in detail the digestive mechanism of Carbohydrates.
  
23. Briefly explain Diabetes Mellitus.

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**B.Sc. DEGREE EXAMINATION, NOVEMBER 2010**

**Third Semester**

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

**NUTRITIONAL BIOCHEMISTRY**

(Non-CBCS—2004 onwards)

Duration : 3 Hours

Maximum : 100 Marks

**Part - A**

(10 × 2 = 20)

Answer **all** questions.

1. Give any two scopes of studying Biochemistry.
2. What is meant by passive diffusion ?
3. Write the structure of starch.
4. Briefly explain Phospholipids.

5. What is enzyme inhibition ?
6. Write short notes on Ketone bodies.
7. What is meant by high energy  $P_{O_4}$  bond ?
8. List the types of lipo-protein.
9. Mention the composition of nucleic acid.
10. Explain the structure of amino acids.

**Part - B**

(8 × 5 = 40)

Answer any **eight** questions.

11. Explain the molecular transport of nutrients.
12. Discuss the structure and properties of disaccharides.

13. List the significance of iodine value and saponification value.
14. Write short notes on EAA and NEAAs.
15. List the factors affecting velocity of enzyme.
16. Explain  $\beta$  - oxidation of fatty acids.
17. Briefly outline fatty liver.
18. What is oxidative phosphorylation ?
19. Mention the biosynthesis of fatty acids.
20. Write short notes on electrolyte balance.

**Part - C**

(2 × 20 = 40)

Answer any **two** questions

21. Discuss essential fatty acids, in detail.
  
  
  
  
  
  
  
  
  
  
22. Explain 'Biological oxidation with reference to
  - (i) Citric acid cycle and
  
  
  
  
  
  
  
  - (ii) Urea cycle.
  
  
  
  
  
  
  
  
  
  
23. Discuss vitamin 'C' in human nutrition.

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**B.Sc. DEGREE EXAMINATION, NOVEMBER 2010****Fourth Semester****Home Science (Nutrition, Food Service  
Management and Dietetics)****HUMAN NUTRITION**

(Non-CBCS—2004 onwards)

Duration : 3 Hours

Maximum : 100 Marks

**Part - A**

(10 × 2 = 20)

Answer **all** questions.

1. What is direct calorimetry method of measuring energy ?
2. Mention the foods which provide Carbohydrates.
3. Mention any *four* methods of preventing PEM.
4. What is Kwashiorkor ?

5. What is Anaemia ?
6. Enlist the complications in Pregnancy.
7. Give the biological role of macro minerals.
8. What is energy balance ?
9. What are the physiological changes in old age ?
10. What do you understand by the term weaning food ?

**Part - B**

(8 × 5 = 40)

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

11. How will you measure energy through direct calorimetry method ?
12. What are the various causes and symptoms of PEM ?

13. Define Fiber. Classify fiber and explain its nutritional role.
14. What are Vitamins ? Classify Vitamins.
15. Explain the functions of micro and macro minerals.
16. Bring out the importance of Anthropometry.
17. Define Malnutrition. What are the causes and symptoms of malnutrition ?
18. Plan a menu for preschool and school going children.
19. What are the general problems of old age ?
20. What are supplementary foods ?

**Part - C**

(2 × 20 = 40)

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

21. Explain the following terms :

- (a) Food Fads, Anorexia nervosa.
- (b) Basal metabolism.
- (c) Meal planning.
- (d) Nutrition.

22. What are the various causes, symptoms and prevention of carbohydrate deficiency ?

23. What are the various functions of minerals ?  
Explain the causes, symptoms and prevention of mineral deficiency.

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**B.Sc. DEGREE EXAMINATION, NOVEMBER 2010**

**Fifth Semester**

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

**DIET THERAPY—I**

(Non-CBCS—2004 onwards)

Duration : 3 Hours

Maximum : 100 Marks

**Part - A**

(10 × 2 = 20)

Answer **all** questions.

1. Define Therapeutic diet.
2. Name the members of a health team.
3. Give an example for clear fluid diet and full fluid diet.
4. How do you assess obesity ?

5. List the different types of fevers.
6. Write the food which must be avoided during steatorrhoea.
7. What is short bowel syndrome ?
8. Define mal-absorption syndrome.
9. Write the consequences of sickle cell anemia.
10. Classify Pancreatitis.

**Part - B**

(8 × 5 = 40)

Answer **eight** out of **ten**.

11. Justify the need a team approach in health care.
12. Write the factors influence the formulation of therapeutic diet.

13. Give a brief account on intravenous feeding.
14. What is low residue and high residue diet ?
15. Describe the feeding methods for a patient who underwent a surgery.
16. Write notes on diet for a peptic ulcer patient.
17. Briefly explain constipation.
18. Mention the diet therapy for acquired disaccharide intolerance.
19. Write notes on anemia of nutritional origin.
20. Give the treatment for cholecystitis and gall stones.

**Part - C**

(2 × 20 = 40)

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

21. Write an essay on diet modification.
  
22. Describe the etiology and dietary management of any five diseases of digestive tract.
  
23. Explain in detail about liver diseases and their dietary therapy.

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**B.Sc. DEGREE EXAMINATION, NOVEMBER 2010**

**Fifth Semester**

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

**DIET THERAPY—II**

**(Non-CBCS—2004 onwards)**

Duration : 3 Hours

Maximum : 100 Marks

**Part - A**

(10 × 2 = 20)

Answer **all** questions.

1. What is IGT ?
2. What is hypertension ?
3. Indicate any *four* visible fat sources.
4. What is meant by post prandial ?
5. Explain ischemic heart disease.

6. What is uremia ?
7. Give *four* common food allergens.
8. Explain rheumatoid arthritis.
9. What is meant by trauma ?
10. Explain maple syrup urine disease.

**Part - B**

(8 × 5 = 40)

Answer **eight** out of ten.

11. Explain hyperthyroidism.
12. Write on pre-operative diets.
13. Explain the dietary regimen for a burns patient.

14. How can nephrolithiasis be prevented through dietary modifications ?
15. Discuss about the role of lipid fractions in atherosclerosis ?
16. What are elimination diets ? How can they prevent allergy ?
17. Give in detail the role of diet in hyperlipidemias.
18. Elaborate on diet care for a renal transplant patient.
19. What is the in-born error of metabolism affecting children ? Explain dietary care.
20. Give an account of nutritional care in trauma.

**Part - C**

(2 × 20 = 40)

Answer any **two** out of three.

21. Explain diabetes mellitus under the following heads :

- (a) Etiology.
- (b) Symptoms.
- (c) Dietary treatment.

22. Explain Hypertension under the following heads :

- (a) Causes.
- (b) Symptoms.
- (c) Fibre rich food intake.
- (d) Low sodium diets.

23. Write in detail the nutritional care needed for cancer patients.

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**B.Sc. DEGREE EXAMINATION, NOVEMBER 2010**

**Sixth Semester**

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

**FOOD AND BEVERAGE SERVICE SKILLS**

**(Non-CBCS—2004 onwards)**

Duration : 3 Hours

Maximum : 100 Marks

**Part - A**

(10 × 2 = 20)

Answer **all** questions.

1. Give examples of furniture used in F and B department.
2. Define “Mise-en-scene”.
3. What is meant by High-tea ?
4. Define—“Menu”.

5. Define— “Cover ” with its size.
6. What is a K.O.T ?
7. Define— “Hygiene”.
8. Give *four* examples of special equipments used in F and B.
9. Give the sizes for (i) Napron. (ii) Serviette.
10. Give the courses for a continental breakfast.

**Part - B**

(8 × 5 = 40)

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

11. Write down the Do's and Dont's of a Waiter.
12. Classify Catering establishments.

13. Write ten examples of glassware used with neat diagrams and their size.
14. Explain “Mise-en-Place”.
15. Differentiate Table d’hote and Ala Carte Menus.
16. Draw a neat diagram of a cover for a five course menu with an appetizer, soup, fish, maincourse and a dessert.
17. Write short notes on Japanese cuisine.
18. Write down the courses of English Breakfast and explain.
19. Classify Beverages with a neat chart.
20. Write down the hygiene and safety techniques used in F and B department.

**Part - C**

(2 × 20 = 40)

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

21. Draw the Organizational Hierachy chart of F and B service department and explain the duties and responsibilities of each staff.
  
22. Explain the different F and B service outlets in detail.
  
23. Explain different styles of service used in F and B service department.

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**B.Sc. DEGREE EXAMINATION, NOVEMBER 2010**

**Sixth Semester**

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

**FOOD PRODUCT DEVELOPMENT AND  
MARKETING**

(Non-CBCS—2004 onwards)

Time : 3 Hours

Maximum : 100 Marks

**Section - A**

(10 × 2 = 20)

Answer **all** questions.

1. Classify new food products.
2. What is a market place ?
3. Define idea generation.
4. What are the sources of ideas ?

5. Define Screening.
6. What is MAP ?
7. List the methods of sensory evaluation.
8. What is marketing strategy ?
9. Who is an entrepreneur ?
10. What is project design ?

**Section - B**

(8 × 5 = 40)

Answer any **eight** questions.

11. Explain the factors involved in shaping a new product.

12. Discuss on the Governmental influence in developing a food product.
13. Describe the phase of production of a food product.
14. Discuss on Market place analysis.
15. What are the objectives of screening ?
16. Explain labelling of a food product.
17. Explain the different standards used for screening procedure.
18. Give a brief account of analysis of test marketing.
19. Write a note on project finance.

20. Explain the limitations in a new project in food service industry.

**Section - C**

(2 × 20 = 40)

Answer any **two** questions.

21. Discuss on the impact of technology in developing a new food product.
22. Give a detailed account on market research.
23. Explain the various methods of shelf life testing.
24. Write a proposal for launching a new food product related to food service industry.

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**B.Sc. DEGREE EXAMINATION, NOVEMBER 2010****Sixth Semester****Home Science (Nutrition Food Service  
Management and Dietetics)****HOUSEKEEPING AND FRONT OFFICE  
MANAGEMENT**

(Non-CBCS—2004 onwards)

Time : 3 Hours

Maximum : 50 Marks

**Part - A**

(10 × 1 = 10)

Answer **all** questions.

1. What is Lost and Found ?
2. Valet Drivers.
3. List the four types of reservation.
4. Define—Skipper.

5. What is Errand card ?
6. Brief on—Group arrival.
7. Control desk—Explain.
8. Check-in.
9. FIFO.
10. List the types of Carpets.

**Part - B**

(4 × 5 = 20)

Answer any **four** questions.

11. What are the points to be considered while purchasing Bed Linen for Guest Room ?

12. Explain—Preventive Maintenance.
13. Duties of Telephone Department.
14. Draw the Format of Registration Form used in Front Office for the Guest.
15. Procedures regarding-Uniform issue.
16. Explain the method of window cleaning.
17. What are the types of furnitures and brief about its application/usages ?

**Part - C**

(2 × 10 = 20)

Answer any **two** questions.

18. Explain in detail about the uses of Automation in Front Office department.
  
19. Draw the layout of Laundry department and explain the duties of Laundry Valet.
  
20. Write in detail about the duties of an Executive house keeper.

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