

SUBJECT CODE: NUT-1A

CH.S.D.ST. THERESA'S AUTONOMOUS COLLEGE FOR WOMEN: ELURU

I B.Sc. – I SEMESTER END EXAMINATION – OCTOBER 2017

NUTRITION PAPER I
PRINCIPLES OF NUTRITION

Time: 3 hrs.

Max.Marks: 50

SECTION - A

- I Answer any TWO of the following essays: 2x10=20M
1. Discuss the process of digestion and absorption of Carbohydrates and its function.
 2. Write the classification of vitamins and explain about functions of fat soluble Vitamins.
 3. What is BMR. Explain the factors effecting BMR.
 4. What are the functions of water and explain water balance in our body.

SECTION – B

- II Answer any FIVE of the following: 5x4=20M
5. Write the classification of Nutrients and its importance.
 6. What are the clinical manifestations of Protein, Explain.
 7. Write a note on biological functions of Calcium.
 8. Describe the role of Iron in anaemia
 9. What is calorific value of food and how do you assess.
 10. What is acid – base balance.
 11. What is the interrelation between Nutrients and Health.

SECTION – C

- III Answer ALL the following: 10x1=10M
12. What are energy giving foods give examples.
 13. Cellulose is a -----saccharide
 14. Beetroot is a source of -----sugar.
 15. Lysine is missing in -----
 16. What are non essential amino acids.
 17. Provitamin A is -----
 18. Vitamin C helps in the absorption of -----
 19. Iodine deficiency causes -----
 20. What is SDA of food.
 21. Thirst is a stimulation of -----

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NUTRITION PAPER I
PRINCIPLES OF NUTRITION

Time: 3 hrs.

Max.Marks:50

SECTION-A

Answer any TWO of the following Essays:

2x10=20M

1. Define Energy. Elaborate the factors affecting BMR and total energy requirement.
2. Give an account of sources, functions and deficiency symptoms of vitamin A.
3. Describe the distribution of water and water balance in humans.
4. Classify proteins based upon their chemical composition and nutritional aspect along with examples.

SECTION-B

Answer any FIVE of the following:

5x4=20M

5. Brief the role of vitamin E as a potential anti Oxidant.
6. Discuss the sources, functions and deficiency symptoms of niacin.
7. Write the importance of calcium with its food sources.
8. Give a brief note on functions and deficiency symptoms of water.
9. Write about the functions of carbohydrates.
10. Explain Acid Base Balance in brief.
11. Write a short note on Inter relation between nutrients.

SECTION-C

Answer ALL the following:

10x1=10M

12. List the deficiency symptoms of Thiamine.
13. Define SDA
14. Examples of Essential Fatty acids.
15. Define dehydration.
16. Visible symptoms of good health.
17. Sources of Iron rich foods.
18. Deficiency symptoms of Iodine.
19. RDA of protein for infants and Adult male.
20. Define Nutrition.
21. Dietary sources of Vitamin C.

SEMESTER II

PAPER CODE: NUT-1B
CH.S.D.ST. THERESA'S AUTONOMOUS COLLEGE FOR WOMEN: ELURU.
I B.Sc. – II SEMESTER SUPPLEMENTARY EXAMINATION – MARCH
2016
NUTRITION PAPER I
FOOD SCIENCE AND CHEMISTRY

Time: 3 hrs.

Max.Marks: 50

- I Answer any TWO of the following: 2x10=20
1. Draw and label the structure of Cereal grain and write the composition and Nutritive value.
 2. Write the classification of vegetables and explain enzymatic browning reaction.
 3. Draw and label the structure of egg and write the composition of egg.
 4. Write about the uses of spices in cookery.
- II Answer any TWO of the following: 2x5=10
5. Write a note on tonic substances in Pulses.
 6. Give Nutritional values of fruits.
 7. Write the classification of beverages and explain about nourishing drinks.
 8. Write about uses of egg in cookery.
- III Write answers for any FOUR 4x2 ½ =10
9. Break fast cereals.
 10. Lipid classification.
 11. Uses of meat in cookery.
 12. Characteristics of fresh fish.
 13. Roots and Tubers.
 14. Uses of Pepper.

IV Answer ALL the following:

10x1=10

15. Local name of Brinjal-----
16. Precursor of Vitamin A is -----
17. Ascorbic acid is known as -----
18. Missing amino acid in rice is -----
19. Missing amino acid in pulse is -----
20. Pigment in animal blood is -----
21. Enzyme responsible for browning is -----
22. Use of Garlic -----
23. Starch is a -----Saccharide.
24. Fats develop bad odour due to -----

SUBJECT CODE: NUT-2A

CH.S.D.ST. THERESA'S AUTONOMOUS COLLEGE FOR WOMEN: ELURU

II B.Sc. – III SEMESTER END EXAMINATION – OCTOBER 2017

NUTRITION PAPER III
GENERAL NUTRITION

Time: 3 hrs.

Max.Marks: 50

SECTION – A

I Answer any TWO of the following Essays: 2x10=20M

1. What is the importance of meal planning and explain the points to be considered while planning meal.
2. What is RDA, Explain the factors to be considered in fixing nutritional requirement.
3. Explain the mechanism of Lactation.
4. What is weaning. What are the foods suggested during weaning.

SECTION – B

II Answer any FIVE of the following Short Notes: 5x4=20M

5. What are the factor affecting BMR.
6. What is the effect of food fads and fallacies on Nutritional status.
7. What are the advantages of breast feeding.
8. What are the nutritional problem seen in pre school age.
9. Feeding problems in school age.
10. Write a note on packed lunch.
11. What are the foods suggested for old age.

SECTION – C

III Answer ALL the following: 10x1=10M

12. Body mass Index is calculated by the formula -----
13. RQ is expanded as -----
14. What is anaemia
15. Calcium requirement during pregnancy is -----
16. What is colostrum.
17. What is PCM
18. For old people ----- type of foods are suggested.
19. Name few easily digestible foods -----
20. Give the energy requirement in Lactation -----
21. Nightblindness is caused by ----- deficiency.

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CH.S.D.ST.THERESA'S AUTONOMOUS COLLEGE FOR WOMEN:ELURU

II B.Sc. – III SEMESTER END EXAMINATION – OCTOBER 2016

NUTRITION PAPER III
GENERAL NUTRITION

Time: 3 hrs.

Max.Marks:50

SECTION - A

I Long Answer Questions. Answer any TWO of the following: 2x10=20M

1. Discuss the factors that affect BMR.
2. Explain physiological changes during Pregnancy.
3. Describe nutritional requirements during Adolescence.
4. Compare breast feeding and artificial feeding.

SECTION –B

II Short Answer Questions. Answer any FIVE of the following: 5x4=20M

5. Determine energy output using direct Calorimetry.
6. Give a brief note on menopause.
7. Write the composition of breast Milk.
8. Define weaning. Write the uses of supplementary food?
9. What is packed lunch? Write the procedure of one packed lunch recipe.
10. Write about free radical theory?
11. What is Megaloblastic Anaemia?

SECTION – C

III Answer ALL the following: 1x10=10M

12. Kwashiorkar
13. Meal
14. Expand SDA
15. Food faddism
16. Give the energy value of 1 gram of protein.
17. RDA for Zinc and calcium for early childhood children.
18. Prolactin
19. What is Hyperemises Gravidarum.
20. What is Glycosuria?
21. Puberty.

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II B.Sc. – III SEMESTER END EXAMINATION – OCTOBER 2017

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III Answer ALL the following: 10x1=10M

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PAPER CODE: NUT-2B

CH.S.D.ST. THERESA'S AUTONOMOUS COLLEGE FOR WOMEN: ELURU.

II B.Sc. – IV SEMESTER END EXAMINATION – APRIL 2016

NUTRITION PAPER II
THERAPEUTIC NUTRITION

Time: 3 hrs.

Max.Marks: 50

I Answer any TWO of the following Essays:

2x10=20

1. Define therapeutic diet and discuss the modifications.
2. Discuss the causes, symptoms and dietary principle of Tuberculosis.
3. Describe the clinical features and dietary principle for constipation and diarrhoea.
4. Discuss the causes, symptoms, clinical features and dietary principle for Diabetes Mellitus.

II Answer any TWO of the following short essays.

2x5=10

5. Discuss the dietary principle and nutrition in Typhoid.
6. Write the causes and clinical features of obesity.
7. Discuss the role of nutrition in AIDS.
8. Enumerate the preventive measures of atherosclerosis.

III Answer any FOUR of the following:

4x2 ½ =10

9. State five features of the role of a dietitian.
10. Enumerate five clinical features of nephritis.
11. Discuss the importance of dialysis.
12. Write the dietary principle of hypertension.
13. Discuss diet for food allergy.
14. List five foods of low glycemic index.

IV Answer ALL the following:

10x1=10

15. What is parental feeding?
16. Write two symptoms of hypertension.
17. Mention two causes of peptic ulcer.
18. Where is insulin produced?
19. What are the types of fevers?
20. Mention the technical term for kidney stones.
21. Expand AIDS.
22. Name two liver disorders.
23. Mention the qualification for dietitians.
24. Mention two complications of Diabetes Mellitus.

SUBJECT CODE: NUT-4A

CH.S.D.ST. THERESA'S AUTONOMOUS COLLEGE FOR WOMEN: ELURU

III B.Sc. – V SEMESTER END EXAMINATION - OCTOBER 2017

NUTRITION PAPER VI
FOOD SERVICE MANAGEMENT

Time: 3 hrs.

Max.Marks: 50

I Answer any TWO of the following Essays: 2x10=20M

1. What are the types of Catering Services are there explain with detailed pictures.
2. What are equipments, classify the equipment with suitable examples.
3. What is quality? Explain about quantity cooking.
4. What is the importance of personal hygiene in Food Service.

II Answer any FIVE of the following Short essays: 5x4=20M

5. Explain the types of menus followed in followed in food service.
6. What are the uses of computer in food service.
7. Write a detailed note on Banquet Service.
8. Write an organizational chart for canteen.
9. What are the types of Storages.
10. Write a note on telephone etiquettes.
11. What are the skills of a Waiter.

III Answer ALL the following: 10x1=10M

12. What is a Kiosk.
13. Give an example for commercial type of Food Service Institutes.
14. What is a menu
15. Commonly need Kitchen design for homes is -----
16. Give a picture for flow of traffic.
17. What is considered as silver ware -----
18. What is an example for multiple user -----
19. What are the examples for fast food services.
20. Food cost.
21. What are food laws.

PAPER CODE: NUTFM-3A

CH.S.D.ST.THERESA'S AUTONOMOUS COLLEGE FOR WOMEN:ELURU

III B.Sc.(ZNC) – V SEMESTER END EXAMINATION – OCTOBER 2016

NUTRITION PAPER III
FOOD MICROBIOLOGY

Time: 3 hrs.

Max.Marks:50

I Answer any TWO of the following Essays: 2x10=20M

1. What are the causes for food poisoning?
2. Explain various reasons for spoilage of milk and milk products?
3. Describe types of food adulteration and effect of common adulteration in food.
4. Write about hanging drop method in detail with diagram.

II Answer any TWO of the following: 2x5=10M

5. Write any two food preservation methods in brief.
6. What are the diseases transmitted through food poisoning.
7. What is rotten eggs and explain the types of spoilage of eggs.
8. Explain the detection techniques in food adulteration.

III Short note questions. Answer any FOUR of the following: 4x2 ½ =10M

9. What are the methods of tenderizing meat.
10. Explain the process of kitchen sewage disposal by anaerobic digestion.
11. What is selective media.
12. Explain in detail about logarithmic phase.
13. What are the causes for fish contamination.
14. Discuss about Asepsis.

IV Answer ALL of the following: 10x1=10M

15. Define HTST
16. Condensed milk.
17. Botulism
18. Mesophiles
19. Canning
20. Define Broth.
21. Brownian Movement.
22. What is Aflatoxicosis.
23. Favism
24. What is Putrefication.

PAPER CODE: NUT-4A

CH.S.D.ST.THERESA'S AUTONOMOUS COLLEGE FOR WOMEN:ELURU

III B.Sc. – V SEMESTER END EXAMINATION – OCTOBER 2016

NUTRITION PAPER IV

FOOD SERVICE MANAGEMENT

Time: 3 hrs.

Max.Marks:50

I Answer any TWO of the following Essays: 2x10=20M

1. Write the classification of food Service Institutions.
2. Describe the types of food services in detail.
3. Describe the classification of Food Service Equipment and write the Selection criteria.
4. Explain tools of Management in detail.

II Answer any TWO of the following short Essays: 2x5=10M

5. Explain the role of computers in food service management.
6. List telephone etiquettes.
7. Write the methods of purchase in food service equipment.
8. Draw any one type of Kitchen layout and explain the areas.

III Answer any FOUR of the following: 4x2½=10M

9. Write the types of menu.
10. Explain labor cost and food cost.
11. Describe linen table ware.
12. Write about work Simplification.
13. Give the importance of sanitation and hygiene.
14. List the importance of cleaning area in Kitchen.

IV Answer ALL the following: 10x1=10M

15. Define menu card.
16. Write two principles of management.
17. Define waiter Service.
18. What is Self Service
19. Work Schedule
20. Food Environment
21. What is outdoor Catering
22. Buffet
23. Service area
24. Waste disposal

PAPER CODE: HNB-3A

CH.S.D.ST.THERESA'S AUTONOMOUS COLLEGE FOR WOMEN:ELURU
III B.Sc.H.Sc. – V SEMESTER END EXAMINATION - OCTOBER 2016
NUTRITIONAL BIOCHEMISTRY

Time: 3 hrs.

Max.Marks:50

I Long Answer Questions. Answer any THREE of the following: 3x8=24M

1. Explain β -oxidation of fatty acids.
2. Explain Aerobic pathway i.e. TCA cycle with energy production.
3. What are the factors affecting enzyme activity with diagrams.
4. Write about biological function of nucleic acids and their importance.
5. Explain the General path way of Proteins?

II Short Answer Questions. Answer any FOUR of the following. 4x4=16M

6. High energy Compounds.
7. Write about classification and Nomenclature of enzymes?
8. Explain role of vitamins and minerals in Carbohydrate metabolism.
9. Write about blood lipids.
10. Functions of Nucleic acids.
11. Explain Ornithine Cycle?

III Answer ALL of the following:

10x1=10M

12. Inhibition
13. F A D
14. Types of RNA
15. Biological Value.
16. Define essential amino acids.
17. Atherosclerosis
18. Ketone bodies.
19. T P P
20. Diabetes Mellitus
21. A T P

PAPER CODE: NUTFP-3A

CH.S.D.ST.THERESA'S AUTONOMOUS COLLEGE FOR WOMEN:ELURU

III B.Sc.(MBN) – V SEMESTER END EXAMINATION - OCTOBER 2016

NUTRITION PAPER III

FOOD PROCESSING AND PRESERVATION

Time: 3 hrs.

Max.Marks:50

I Long Answer Questions. Answer any TWO of the following. 2x10=20M

1. Name the Cereal products commonly used in your area. Explain the manufacturing process of any two of them.
2. What are the different types of milk? Discuss the effect of processing on the nutritive value of milk.
3. Distinguish between jams and jellies Describe the processes involved in preparation of jams and jellies.
4. What are the different methods used to preserve meat? Describe the two most effective methods.

II Short Answer Questions. Answer any TWO of the following: 2x5=10M

5. Preservative coating for fruits and vegetables.
6. Sugar as a preservative.
7. Animal fat processing.
8. Methods of preserving whole egg.

III Short Note Questions. Answer any FOUR of the following: 4x2 ½ =10M

9. Sausages
10. Paneer and its uses
11. Texturised proteins
12. Pickling
13. Dehydrated vegetable products
14. Dried fish
15. Mayonnaise
16. Sauce Vs Ketchup

IV Answer ALL the following:

1x10=10M

17. Gelatinisation
18. Hyderabad Mix
19. Homogenization
20. Chops
21. Maillard Reaction
22. Albumen Index
23. Fish paste
24. Yoghurt
25. Sherbet
26. Semia

PAPER CODE: NUT-4B

CH.S.D.ST. THERESA'S AUTONOMOUS COLLEGE FOR WOMEN: ELURU.

III B.Sc. – VI SEMESTER END EXAMINATION – MARCH 2016

NUTRITION PAPER IV
COMMUNITY NUTRITION

Time: 3 hrs.

Max.Marks:50

I Answer any TWO of the following Essays: 3x10=20

1. Explain four methods of nutritional assessment of the community.
2. Discuss the role of national and international agencies promoting nutrition education.
3. State the objectives and functions of school lunch programmes and MMP.
4. Discuss the developmental role of TRYSEM and DWCRA.

II Answer any TWO of the following short essays: 2x5=10

5. State the objectives and functions of ICDS.
6. Write about ANP.
7. Explain NAEP.
8. Discuss the role of IRDP in community development.

III Answer any FOUR of the following: 4x2 ½ =10

9. Name the tools of data collection.
10. Mention five food fads and fallacies followed in India.
11. What is meant by Prophylaxis programme?
12. Mention the objective of Nutrition Education of the community.
13. What are the various channels of conducting Nutrition Education?
14. Write about FWP.

IV Answer ALL of the following. 10x1=10

15. What is data recording?
16. Name one national agency promoting Nutrition Education.
17. Mention one vulnerable group.
18. Expand abbreviation DWCRA
19. Mention the teaching aid to be suitable for addressing a group of 30 women.
20. What is the objective of SWACHH BHARAT?
21. Prepare a message or slogan to promote use of Green leafy vegetables.
22. Who is the beneficiary in ICDS programme?
23. Name the International agency involved in Nutrition Education programme in India.
24. Write the names of any two vaccines given to children.