Assignment 1

M.Sc. DEGREE EXAMINATION,
DECEMBER 2020.
Second Year
Food and Nutritional Science

NUTRITION THROUGH LIFE CYCLE

MAXIMUM MARKS: 30

ANSWER ALL QUESTIONS

1. Describe the Agricultural production, meal pattern and food availability for the wellbeing of country.

2. Explain interrelation of socio-cultural and economic aspects and food availability impact on nutritional wellbeing of family.

3. Write an account on the outcome effect on plan of nutrition of the pregnant mother.

4. Describe the growth and development of infant existing practices and suitable method of introducing supplementary foods to wear the child.

5. Describe the effect of poor nutrition on the growth support and feature adult hood.

Assignment 2

(DFN21A)

M.Sc. DEGREE EXAMINATION,
DECEMBER 2020.
Second Year
Food and Nutritional Science

NUTRITION THROUGH LIFE CYCLE

MAXIMUM MARKS: 30

ANSWER ALL QUESTIONS

1. Write an account on the importance and necessity of school feeding programmes with special reference to A.P.

2. Describe the psychological effects leading degenerative changes in the middle aged, suggested dietary modifications.

3. Explain the current concepts of lactation and composition of breast milk.

4. Write an account on Geriatric nutrition.

5. Explain the nutritional needs for industrial workers.

————————————

Assignment 1

M.Sc. DEGREE EXAMINATION,
DECEMBER 2020.
Second Year
Food and Nutritional Science

FOOD CHEMISTRY AND CHEMICAL ANALYSIS OF FOODS

MAXIMUM MARKS: 30

ANSWER ALL QUESTIONS

1. Explain different types of water and their quality and components.
2. Write an account on the physiochemical characters of hydrogen ion concentration and describe osmosis.
3. Write an account on the chemical and physical structure of millets and tubers.
4. Describe the structure and properties of different proteins and their uses.

5. Describe the chemistry and composition of fruits and vegetables.

Assignment 2

M.Sc. DEGREE EXAMINATION,
DECEMBER 2020.
Second Year
Food and Nutritional Science

FOOD CHEMISTRY AND CHEMICAL ANALYSIS OF FOODS

MAXIMUM MARKS: 30

ANSWER ALL QUESTIONS

1.   Describe the functions of enzymes and their importance to food quality.

2.   Enumerate ash as an indicator of total mineral content.

3.   Describe the chemical structure and chemical changes of pigments on cooking

4.   Explain the applications of Flame photometry and procedures in food analysis with examples.

5.   Describe the structure and properties of different fatty acids.

——————

Assignment 1

M.Sc. DEGREE EXAMINATION, DECEMBER 2020.
Second Year
Food and Nutritional Science

NUTRITIONAL ASSESSMENT TECHNIQUES

MAXIMUM MARKS: 30

ANSWER ALL QUESTIONS

1. Describe the development of skills in conducting a dietary survey for pre-school children.

2. Explain the methods of assessment of health status.

3. Write an account on conducting institutional diet survey.

4. Describe the methods of assessing body mass index for University students.

5. Describe the measurement of anthropometry for pre -school children.

Assignment 2

(DFN 22 A)

M.Sc. DEGREE EXAMINATION, DECEMBER 2020.
Second Year
Food and Nutritional Science

NUTRITIONAL ASSESSMENT TECHNIQUES

MAXIMUM MARKS: 30

ANSWER ALL QUESTIONS

1.   Explain the assessment of iron nutritional status of pregnant women.

2.   Describe the methods used for calculation of malnutrition in school children.

3.   Describe the biochemical methods to know the estimation of Hemoglobin.

4.   Explain the methods of conducting nutritional survey in terms of physical activity and energy consumption.

5.   Describe the biochemical methods used for major nutritional disorders and standards of comparison.

————————————

Assignment 1.

M.Sc. DEGREE EXAMINATION, DECEMBER 2020.
Second Year
Food and Nutritional Science

EXPERIMENTAL FOODS

MAXIMUM MARKS: 30

ANSWER ALL QUESTIONS

1. Explain the standardisation of food preparation.
2. Write an account on food evaluation and sensory evolution.

3. Describe the starch as thickness sources of starch, and quality of flour.
4. Describe crystallisation, factors effecting size of crystals formed.

5. Describe the effect of soaking, germination and fermentation on pulse products.

Assignment 2

M.Sc. DEGREE EXAMINATION, DECEMBER 2020.

Second Year

Food and Nutritional Science

EXPERIMENTAL FOODS

MAXIMUM MARKS: 30

ANSWER ALL QUESTIONS

1. Explain the egg as a binding, foaming and emulsify agent.

2. Describe the properties of milk protein, cheese and other milk products.

3. Explain the post mortem changes, changes in cooking of Meat cookery.

4. Describe the structure of fruit tissues, starches, sugars and their effect on texture and palatability.

5. Explain the plant pigments and uses of extraction of papain and effect on meat and browning reactions.

————————

Assignment 1

M.Sc DEGREE EXAMINATION,
DECEMBER 2020.
Second Year
Food and Nutritional Science

CLINICAL NUTRITION AND DIETETICS

MAXIMUM MARKS: 30

ANSWER ALL QUESTIONS

1. Define Dietician, their qualifications. Classification and responsibilities.

2. Write an account on the principles in formulation of therapeutics diets and factors to be considered for therapeutic diets.

3. Describe the physiology, metabolic changes and complications of under weight and add a note on modification of diet

4. Write an account on the classification of foods and preparation of normal diet.

5. Explain the types of allergens, symptoms, metabolic changes.

(DFN 23 A)

M.Sc DEGREE EXAMINATION,
DECEMBER 2020.
Second Year
Food and Nutritional Science

CLINICAL NUTRITION AND DIETETICS

MAXIMUM MARKS: 30

ANSWER ALL QUESTIONS

1. Describe the diagnostic tests and dietary management for allergens.

2. Explain Dyspepsia, gastritis and Ulcer including their symptoms and remedies.

3. Describe the malabsorbption syndrome, spruce and diverticular disorders.

4. Describe the epidemiology, etiology, symptoms and remedial features of Hepatitis.

5. Write an account on Cirrhosis and its effects including remedial measures.

————————————

Assignment 1

M.Sc. DEGREE EXAMINATION,
DECEMBER 2020.
Second Year
Food And Nutritional Science

FOOD MICROBIOLOGY AND TOXICOLOGY

MAXIMUM MARKS: 30

ANSWER ALL QUESTIONS

1. Describe microorganisms contamination during processing and handling of food.

2. Write an account on the principles underlying spoilage and chemical changes caused by microorganisms.

3. Write an account on classification of mycotoxins and methods of their detection and prevention

4. Describe the factors relating in destruction of naturally present food enzymes.

5. Explain the factors affecting toxicity of foods and disease out beaks.

Assignment 2

(DFN 23 B)

M.Sc. DEGREE EXAMINATION,
DECEMBER 2020.
Second Year
Food And Nutritional Science

FOOD MICROBIOLOGY AND TOXICOLOGY

MAXIMUM MARKS: 30

ANSWER ALL QUESTIONS

1. Describe the growth curves of microorganisms and their death time.

2. Write an account on Allergenicity, and Mutagenecity including their effects.

3. Describe Neuro toxicity, Hepatic toxicity and Nephron toxicity and their implications on human health.

4. Describe the toxins formed from fats by oxidation and Rancidity.

5. Write an account on the toxins formed from proteins and amino acids by alkali treatment.

———————————

(DFN 24 A)

Assignment 1

M.Sc. DEGREE EXAMINATION, DECEMBER 2020.

Second Year

Food and Nutritional Science

DIET THERAPY AND COUNSELING

MAXIMUM MARKS: 30

ANSWER ALL QUESTIONS

1. Describe emotion therapy, reality therapy and impact of counselling on health and diseases of individuals.

2. Write an account on Nutrition support systems.

3. Describe the clinical symptoms, diagnostic tests, diet management and counselling for Febrile conditions.

4. Describe the diet counselling for Obese people.

5. Describe dietary management of Insulin and drugs for Diabetics.

(DFN 24 A)

Assignment 2

M.Sc. DEGREE EXAMINATION, DECEMBER 2020.

Second Year

Food and Nutritional Science

DIET THERAPY AND COUNSELING

MAXIMUM MARKS: 30

ANSWER ALL QUESTIONS

1. Explain Myocardial infraction and consecutive cardiac failure and remedial features.

2. Describe, Hypertension, and Atherosclerosis and their preventive and curative aspects.

3. Explain diet counselling for cardiovascular diseases.

4. Describe the Renal disorders and diet counselling for renal disorders.

5. Write an account on HIV and AIDS and diet counselling for HIV and AIDS patients.

————————————

(DFN 24 B)

Assignment 1

M.Sc. DEGREE EXAMINATION, DECEMBER 2020..
Second Year
Food and Nutritional Science

FOOD SAFETY AND QUALITY ASSURANCE
MAXIMUM MARKS: 30
ANSWER ALL QUESTIONS

1. Describe the biological hazards in food and their effects on health.

2. Write an account on recognised experts in the food quality.

3. Describe the chemical hazards in food and their effects on health.

4. Write an account on the systems and programmes for food quality and food safety

5. Write an account on food adulterants and their types.

Assignment 2

(DFN 24 B)

M.Sc. DEGREE EXAMINATION, DECEMBER 2020..
Second Year
Food and Nutritional Science

FOOD SAFETY AND QUALITY ASSURANCE

MAXIMUM MARKS: 30

ANSWER ALL QUESTIONS

1. Describe food additives such as stabilizers and preservatives and antioxidants.

2. Differentiate between quality programmes and quality systems.

3. Describe the physical hazards in food and their effects on human health.

4. Explain quality system standards and explain ISO 9000 quality system standards.

5. Write an account on GMPs and HACCP prerequisite programme premises and facilities.

_____