

Total No. of Questions : 5]

DFN21A

M.Sc. DEGREE EXAMINATION, JUNE/JULY - 2019
(Second Year)
FOOD & NUTRITIONAL SCIENCES
Nutrition Through Life Cycle

Time : 3 Hours

Maximum Marks : 70

Answer any Five Questions.
All questions carry equal marks.

UNIT - I

- Q1)** a) Describe the population pressure and food availability and its impact on nutritional wellbeing in the National context.
- b) Write an account on Agriculture production and economic aspects on wellbeing of the country.

UNIT - II

- Q2)** a) Write an account on the growth and development of infants feed on breast milk and trends in breast feeding.
- b) Explain the growth and development of infant existing practices and suitable method of introducing supplementary foods to wear the child.

UNIT - III

- Q3)** a) Describe the effect of poor nutrition on the growth support and feature adult hood.
- b) Describe the importance and necessity of school lunch programmes with special reference to Andhra Pradesh.

UNIT - IV

- Q4)** a) Explain the psychological effects leading to biochemical changes in the middle aged, and suggest the dietary modifications for good health.
- b) Describe the current concepts of lactation and composition of breast milk.

UNIT - V

- Q5)** a) Describe the effects of under nutrition and infections and dangers of malnutrition on the growth and development of child.
- b) Write an account on sports nutrition and nutritional needs for industrial workers.



Total No. of Questions : 5]

DFN21B

M.Sc. DEGREE EXAMINATION, JUNE/JULY - 2019

(Second Year)

FOOD & NUTRITIONAL SCIENCE

Food Chemistry & Chemical Analysis of Foods

Time : 3 Hours

Maximum Marks : 70

Answer any Five Questions.

All questions carry equal marks.

UNIT - I

- Q1)** a) Describe the different types of water and its activity.
OR
b) Write an account on the physiochemical characters of colloidal solutions and suspensions.

UNIT - II

- Q2)** a) Write an account on the chemical and physical structure of cereals and legumes.
OR
b) Explain the proteins of wheat and its importance in the preparation of flour products.

UNIT - III

- Q3)** a) Describe the changes in post harvesting stages including storage of fruits and vegetables.
OR
b) Describe the type of enzymes in foods, their functions and importance to food quality.

UNIT - IV

- Q4)** a) Describe the applications of chromatographic techniques in food analysis.
OR
b) Describe the chemical structure and chemical changes of Chlorophylls and Carotenoids on cooking.

UNIT - V

- Q5)** a) Describe the applications of Spectroscopy and procedures in food analysis with examples.
OR
b) Write an account on the structure and properties of different fats.

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DFN22A

M.Sc. DEGREE EXAMINATION, JUNE/JULY - 2019
(Second Year)
FOOD & NUTRITIONAL SCIENCE
Nutritional Assessment Techniques

Time : 3 Hours

Maximum Marks : 70

Answer any Five Questions.
All questions carry equal marks.

UNIT - I

- Q1)** a) Explain the development of skills in conducting a dietary survey for school children.
b) Describe the methods of assessment of health status for University ladies.

UNIT - II

- Q2)** a) Describe the methods of conducting institutional diet survey for employees.
b) Describe the methods of assessing body mass index for University male students.

UNIT - III

- Q3)** a) Describe the measurement of anthropometry for children.
b) Describe the assessment of iron nutritional status of pregnant women in community.

UNIT - IV

- Q4)** a) Describe the methods used for calculation of malnutrition in street children.
b) Explain the biochemical methods to estimate Haemoglobin in pregnant women.

UNIT - V

- Q5)** a) Describe the methods of conducting nutritional survey in terms of physical activity and energy consumption.
b) Write an account on the biochemical methods used for major nutritional disorders and standards of comparison.

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M.Sc. DEGREE EXAMINATION, JUNE/JULY - 2019
(Second Year)
FOOD & NUTRITIONAL SCIENCE
Experimental Foods

Time : 3 Hours

Maximum Marks : 70

Answer any Five Questions.
All questions carry equal marks.

UNIT - I

- Q1)** a) Write an account on the classification of foods of basic five groups.
b) Describe food evaluation and selection of taste panels.

UNIT - II

- Q2)** a) Describe the factors effecting gelatin and dough gluten formation.
b) Describe the properties of fats and oils and add a note on hydrogenation.

UNIT - III

- Q3)** a) Describe the factors affecting the quality of cooked pulse products.
b) Explain the properties of egg proteins and uses of egg preparations.

UNIT - IV

- Q4)** a) Describe the fish types and changes during heat treatment.
b) Explain the role of sugar in the preparation of cakes and Indian sweets.

UNIT - V

- Q5)** a) Describe the structure of vegetable tissues, starches, sugars and their effect on texture and palatability.
b) Write an account on the plant enzymes and uses of extraction of papain and effect on meat.

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DFN23A

M.Sc. DEGREE EXAMINATION, JUNE/JULY - 2019

(Second Year)

FOOD & NUTRITIONAL SCIENCE

Clinical Nutrition and Dietetics

Time : 3 Hours

Maximum Marks : 70

Answer any Five Questions.
All questions carry equal marks.

UNIT - I

- Q1)** a) Explain the code of ethics and obligations of Dietecian.
b) Write an account on origin and history of Dietics association, membership and Registration.

UNIT - II

- Q2)** a) Describe the etiology, physiology, metabolic changes and complications of obesity.
b) Describe the classification of foods and preparation of normal diet.

UNIT - III

- Q3)** a) Describe the types of allergens, symptoms, metabolic changes.
b) Explain the diagnostic tests and dietary management for allergens.

UNIT - IV

- Q4)** a) Write an account on Dyspepsia, gastritis and Ulcer including their symptoms and remedies.
b) Explain the malabsorption syndrome, spruce and diverticular disorders.

UNIT - V

- Q5)** a) Describe the epidemiology, etiology, symptoms and remedial features of jaundice.
b) Write an account on Pancreatitis and its effects.

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DFN23B

M.Sc. DEGREE EXAMINATION, JUNE/JULY - 2019
(Second Year)
FOOD & NUTRITIONAL SCIENCE
Food Microbiology and Toxicology

Time : 3 Hours

Maximum Marks : 70

Answer any Five Questions.
All questions carry equal marks.

UNIT - I

- Q1)** a) Describe the moulds, Yeasts, and bacteria contaminated during preservation of foods.
b) Describe the methods of controlling microorganisms in food preservation process.

UNIT - II

- Q2)** a) Write an account on the methods of detection and prevention of mould and mycotoxin contamination.
b) Describe the factors relating in destruction of naturally present food enzymes.

UNIT - III

- Q3)** a) Describe the factors affecting toxicity of foods and disease out breaks.
b) Explain the physicochemical factors influencing destruction of microorganisms and their death time.

UNIT - IV

- Q4)** a) Write an account on Allergenicity, and Mutagenicity including their effects.
b) Explain Haemo toxicity, skeletal toxicity and Reproductive toxicity and their implications on human health,

UNIT - V

- Q5)** a) Describe the incidence of mushroom poisoning and types of mushroom poisoning.
b) Write an account on the toxins formed from proteins and amino acids by alkali treatment and produced by reacting with contaminants.

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DFN24A

M.Sc. DEGREE EXAMINATION, JUNE/JULY - 2019
(Second Year)
FOOD & NUTRITIONAL SCIENCES
Diet Therapy and Counseling

Time : 3 Hours

Maximum Marks : 70

Answer any Five Questions.
All questions carry equal marks.

UNIT - I

- Q1)** a) Describe the meaning and significance of diet counselling and explain the types of counselling
b) Describe the impact of counselling on health and diseases of individuals and role of counselling in hospitals.

UNIT - II

- Q2)** a) Write an account on the diet counselling for Obese people.
b) Describe the types of Febrile conditions, etiology and metabolic changes.

UNIT - III

- Q3)** a) Describe etiology, diagnosis, complications, types and metabolic changes of Diabetes mellitus.
b) Describe the dietary counselling for cardio vascular disease.

UNIT - IV

- Q4)** a) Write an account on Hypertension, and Atherosclerosis and their preventive and curative aspects.
b) Explain Myocardial infraction and consecutive Heart failure and their preventive and curative measures.

UNIT - V

- Q5)** a) Describe diagnosis, metabolic changes in Renal disorders and diet counselling.
b) Write an account on Nutritional cancer and diet counselling for cancer.

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M.Sc. DEGREE EXAMINATION, JUNE/JULY - 2019

(Second Year)

FOOD & NUTRITIONAL SCIENCE

Food Safety and Quality Assurance

Time : 3 Hours

Maximum Marks : 70

Answer any Five Questions.
All questions carry equal marks.

UNIT - I

Q1) a) Describe the definitions and explanation of terms of food quality.

OR

b) Write an account on recognised experts in the food quality.

UNIT - II

Q2) a) Write an account on the responsibilities of food quality and food safety.

OR

b) Describe the systems and programmes for food quality and food safety.

UNIT - III

Q3) a) Write an account on food adulterants and their types.

OR

b) Explain food additives such as stabilizers and preservatives.

UNIT - IV

Q4) a) Describe food safety hazards and health risks.

OR

b) Write an account on physical hazards in food.

UNIT - V

Q5) a) Explain quality management systems and Quality assurance systems.

OR

b) Write an account on GMPs as business practice in the food industry.