

Exam Code: 306202
(20)

Paper Code: 2245

Programme: Post Graduate Diploma in Nutrition and Dietetics
Semester-II

Course Title: Hygiene and Food Microbiology

Course Code: PNDL-2281

Time Allowed: 3 Hours

Max Marks: 70

Candidates are required to attempt 5 questions in all, selecting at least one question from each section. The fifth question may be attempted from any section. Each question carries 14 marks.

Section A

1. Write a note on industrial hygiene with respect to environment, sanitation and public health. (14)
2. a) Write a note on immunity and immunisation? (7)
b) Define hygiene. Write a note on personal hygiene with special reference to food industry. (7)

Section B

3. (a) Discuss in brief sub-disciplines of microbiology. (7)
(b) What are anti—microbial agents? Discuss the requirements of an ideal anti microbial agents? (7)

4. What are the food hazards of microbial origin? Discuss their growth and activity? (14)

Section C

5. Discuss in brief:
- a) Salmonella food poisoning (7)
 - b) Clostridium perfringens. (7)
6. What are food contaminants? Discuss briefly. (14)

Section D

7. Write a note on food spoilage and preservation of fruits and vegetables. (14)
8. Discuss classification, food safety issues and functional role of food additives. (14)

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Paper Code: 2246

Programme: Post Graduate Diploma in Nutrition and Dietetics
Semester-II

Course Title: Diet Therapy and Applied Nutrition

Course Code: PNDL-2282

Time Allowed: 3 Hours

Max Marks: 70

Attempt five question in all selecting, one question at least from section A to D. Fifth question may be selected from any of the section. All question carry equal marks (14).

Section-A

1. What are dietary consideration for diets in fevers and infection. Explain in well the diet in Tuberculosis.
2. Explain the role of calories in
 - (i) Under nutrition
 - (ii) Over nutrition.

Section-B

3. Explain the following-
 - (i) Sprue-Coeliac diseases
 - (ii) Crohn disease

4. Explain the following-
 - (i) Jaundice
 - (ii) Cirrhosis and hepaticoma

Section-C

5. Explain Kidney failure in detail. Discuss the diets for dialysis and non-dialysis Patient.
6. Explain Hypertension and heart disease in detail.

Section-D

7. Explain types, causes, symptoms and dietary management in diabetes.
8. Explain well the nutrition in-
 - (i) AIDS
 - (ii) Skin Diseases

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Paper Code: 2247

Programme: Post Graduate Diploma in Nutrition and Dietetics
Semester-II

Course Title: Nutritional Science

Course Code: PNDL-2283

Time Allowed: 3 Hours

Max Marks: 70

Note:- Attempt five question in all, selecting atleast one question from each section and fifth question can be from any section. Each question carries 14 marks.

Section A

1. Define dietary fiber. Write a note on role of fiber in prevention of diseases. 14 Marks
2. What are lipids? Write a note on functions, digestion and absorption of fats. 14 Marks

Section B

3. Write a note on functions of Calcium and hypocalcemia. 14 Marks
4. Write a note on functions of any two micronutrients. 14 Marks

Section C

5. Write a note on
 - a) Vitamin E 7 Marks
 - b) Vitamin A 7 Marks
6. Write functions of Vitamin K and explain role of Vitamin K in blood clotting. 14 Marks

Section D

7. Write a note on
 - a) Water and electrolyte balance in body? 7 Marks
 - b) Functions of folic acid and Vitamin B12. 7 Marks
8. What are antioxidants? Write a note on antioxidants and define system. 14 Marks

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Paper Code: 2248

Programme: Post Graduate Diploma in Nutrition and Dietetics
Semester-II

Course Title: Principles of Food Science

Course Code: PNDM-2284 ✓

Time Allowed: 3 Hours

Max Marks: 50

Note:- Students are required to attempt a total of five questions, one question from each section and fifth question can be from any section. Each question carries 10 marks.

Section A

1. Explain the methods of cooking. Explain the effect of processing and cooking on nutritive values of food.
2. Explain sugar cookery. Write it's sources and uses.

Section B

3. Write short note to on
 - a) starchy cookery and it's uses.
 - b) Gelatinization
4. Explain the changes in fats during storage and cooking.
What are the uses and sources of fats

Section C

5. Explain the following
 - a) Composition and constitution of milk
 - b) Curd
 - c) Butter and cheese
6. a) Draw and explain the structure of Egg.
b) Explain cooking of egg in shell and parched egg.

Section D

7. Explain the terms:
 - a) Germination of pulses and legumes
 - b) Fermentation of pulses and legumes
 - c) Roasting of pulses and legumes
8. Explain the theory of pectin gel formation and factors affecting gel formation.

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Paper Code: 2249

Programme: Post Graduate Diploma in Nutrition and Dietetics
Semester-II

Course Title: Meal Management

Course Code: PNDM-2288



Time Allowed: 3 Hours

Max Marks: 60

Candidates are required to attempt 5 questions in all, selecting at least one question from each section. The fifth question may be attempted from any section. Each question carries 12 marks.

Section A

1. Classify foods on the basis of functions (12)
2. Write a note on five food groups. (12)

Section B

3. Define meal planning. Discuss its principles and advantages. (12)
4. What are the points to be borne in mind while planning a meal? (12)

Section C

5. A) Discuss the nutritional needs of a lactating woman. (6)
B) Plan a balanced meal for a lactating female. (6)
6. What is weaning? What points should be kept in mind while weaning? Discuss some weaning foods that can be given. (12)

Section D

7. What is the importance of diet during teenage? What are the points to be kept in mind while planning a diet for a teenager. (12)
8. A) What are the physiological changes that take place during the old age. (6)
B) What are the points to be kept in mind while preparing food for an aged. (6)