

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

Bachelor of Science-(Honours) (Nutrition and Dietetics) (Sem.-1)

HUMAN PHYSIOLOGY

Subject Code : BSND-114-18

M.Code : 77211

Date of Examination : 20-12-2024

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is **COMPULSORY** consisting of **TEN** questions carrying **TWO** marks each.
2. SECTION-B contains **FIVE** questions carrying **FIVE** marks each and students have to attempt any **FOUR** questions.
3. SECTION-C contains **THREE** questions carrying **TEN** marks each and students have to attempt any **TWO** questions.

SECTION-A

1. Write briefly :
 - a) Define blood pressure.
 - b) What is menstruation?
 - c) What is tissue?
 - d) What are vessels?
 - e) Write a short note on ECG.
 - f) What is water balance?
 - g) What is meant by pituitary?
 - h) Define physiology.
 - i) What is hemorrhage?
 - j) Write a short note on reflexes.

SECTION-B

2. Briefly explain factors affecting blood pressure.
3. Explain and draw the structure of heart.
4. Discuss in detail body defense against diseases.
5. Explain in detail about thyroid and parathyroid.
6. Write a note on regulation of male reproductive functions.

SECTION-C

7. Write a detailed note on digestion and absorption of carbohydrates and proteins.
8. Describe excretory system. Explain briefly structure of kidney and formation of urine in detail.
9. Discuss nervous system. Draw a well labeled diagram of neurons and functions of different parts of nervous system.

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B.Sc. Hons. (Nutrition and Dietetics) (Sem.-1)

INTRODUCTION TO FOOD SCIENCE

Subject Code : BSND-112-18

M.Code : 77209

Date of Examination: 23-12-2024

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

1. Write briefly:
 - a. Food
 - b. Changes in proteins during processing of food
 - c. Water activity
 - d. Structure of wheat
 - e. Germination
 - f. Ripening of fruit
 - g. Difference between herb and spices
 - h. Proteins in egg
 - i. Curing in meat
 - j. Nutritive value of milk

SECTION-B

2. Write a detailed note on solar cooking as well as its merits and demerits.
3. Explain any TWO :
 - a. Functions of lipids.
 - b. Physical properties of water and ice.
 - c. Types of water solution.
4. Discuss the nutritional value and variety of preparation of rice.
5. Write a note on changes in fruits and vegetables during cooking.
6. Discuss the effects of processing in meat.

SECTION-C

7. Give an account of the classification and functions of food.
8. Elucidate the composition and nutritive value of pulses. Explain the changes that take place during cooking.
9. Draw a neat labeled diagram of egg. Discuss the changes during cooking.

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B.Sc. Hons (Nutrition and Dietetics) (Sem.-1)

PRINCIPLES OF HUMAN NUTRITION

Subject Code : BSND-111-18

M.Code : 77208

Date of Examination : 02-01-2025

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

1. Write briefly:
- a) Goiter
 - b) Malnutrition
 - c) Energy Giving Foods
 - d) Scurvy
 - e) Minimal Nutritional Requirements
 - f) Reference Woman
 - g) RDA
 - h) Nutrition
 - i) Health
 - j) Diet

SECTION-B

2. Explain the role of dietary survey in assessment of nutritional status of an individual.
3. Discuss the functions and sources of fats in details.
4. Write a note on non-conventional foods and their uses.
5. Discuss the role of nutrition education in implementation of nutrition policies
6. Explain the function and sources of Vitamin A in detail.

SECTION-C

7. Discuss the different food groups in details with their functions.
8. Explain the functions, metabolism, sources and deficiency of protein in details.
9. Write a note on scope of nutrition and concept of balanced diet.

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Bachelor of Science (Honours) (Nutrition and Dietetics) (Sem.-1)

FOOD MICROBIOLOGY & FOOD SAFETY

Subject Code : BSND-113-18

M.Code : 77210

Date of Examination : 07-01-2025

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

1. Write briefly:
- a) Spores
 - b) Food safety
 - c) Structure of mold.
 - d) Food infection
 - e) Preservation
 - f) Two names of bacteria used in the food industry.
 - g) Log phase in growth curve.
 - h) Food contamination
 - i) Hygiene
 - j) Full form of ISO.

SECTION-B

2. Write a detailed note on morphology, structure of bacteria.
3. **Throw a light on the food spoilage due to microbes of:**
 - a) Cereals
 - b) Fish
4. Write a note on the manufacture of wine and yogurt with respect to fermentation.
5. Discuss the factors affecting food safety.
6. Discuss the non thermal methods of food preservation.

SECTION-C

7.
 - a) Discuss the scope of food microbiology.
 - b) Explain in detail the growth curve.
8. Write a detailed note ISO series.
9. Write a detailed note on the origin, symptoms and prevention of any TWO food borne diseases.

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