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 : 15-12-2023

Time: 3 Hrs.

Max. Marks: 60

INSTRUCTIONS TO CANDIDATES :

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

SECTION-A

- Write briefly :
 - a) What is ECG?
 - b) What are the taste receptors present on the tongue?
 - c) What is the function of urinary bladder?
 - d) What is reflex arc?
 - e) What is reticuloendothelial system?
 - f) Draw the structure of urinary system.
 - g) What is Cardiac Output?
 - h) Draw the structure of typical human cell.
 - i) What are the hormones involved in lactation?
 - j) What are differences between skeletal and smooth muscles?

SECTION-B

- 2. Draw a well labelled diagram of ear.
- 3. Describe the phases of menstrual cycle in detail.
- Write the functions of RBC, WBC and platelets.
- 5. What are the enzymes released from stomach and small intestine?
- 6. How are proteins digested in the body?

SECTION-C

- 7. What is blood pressure? What are its different types? How is blood pressure regulated in the body?
- What is Autonomic Nervous System? Differentiate sympathetic and parasympathetic nervous system.
- 9. Explain the mechanism involved in skeletal muscle contraction.

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Roll No.

Total No. of Pages: 02

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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: 13-12-2023

Time: 3 Hrs.

Max. Marks: 60

INSTRUCTIONS TO CANDIDATES :

- 1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks
- 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) Significance of spores
 - b) Food Microbiology
 - c) Structure of mushroom
 - d) Food intoxication
 - e) Difference between thermal and non-thermal preservation
 - f) TWO names of fungi used in the food industry
 - g) Lag phase in growth curve
 - h) Food spoilage
 - i) Full form of TQM
 - i) Ferment.

SECTION-B

- 2. Discuss the morphology and structure of virus.
- 3. Throw light on the food spoilage due to microbes of:
 - a) Milk
 - b) Fruits.
- Write a note on the manufacturing of traditional Indian foods with respect to fermentation.
- 5. Throw light on any two types of hazards in relation to food safety.
- 6. Discuss various methods of waste disposal.

SECTION-C

- 7. Write notes on any two:
 - a) Factors affecting growth of microorganisms?
 - b) Thermal methods of food preservation?
 - c) Hurdle technology
- Give a detailed overview of HACCP.
- Write a detailed note on the origin, symptoms and prevention or any two food borne infections.

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Roll No.

Total No. of Questions : 09

Total No. of Pages: 02

B.Sc.Hons. (Nutrition and Dietetics) (Sem-1)
INTRODUCTION TO FOOD SCIENCE
Subject Code: BSND-112-18

M.Code: 77209 Date of Examination: 11-12-2023

Time: 3 Hrs.

Max. Marks: 60

INSTRUCTIONS TO CANDIDATES :

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

SECTION-A

- 1. Write briefly :
 - a. Food Science
 - b. Changes in carbohydrates during processing of food
 - c. Ice structure
 - d. Structure of rice
 - e. Changes in germination
 - f. Changes during ripening
 - g. Differentiate between spices and herbs
 - h. Nutritive value of egg volk
 - i. Rigor mortis
 - j. Nutritive value of curd

SECTION-B

- Write a detailed note on microwave cooking as well as its merits and demerits.
- 3. Explain any TWO:
 - a. Functions of proteins
 - b. Collidative properties of water
 - c. Free and bound water and water activity
- 4. Discuss the nutritional value and variety of preparation of wheat.
- 5. Write a note on the nutritive value and antinutritional factors in fruits and vegetables.
- 6. With the help of a neat labelled diagram, explain the structure and composition of an egg.

SECTION-C

- 7. Discuss the different types of cooking methods.
- 8. Discuss the uses of any FIVE herbs and spices.
- Draw a neat labelled diagram of meat. Discuss the effects of different types of processing.

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Roll No. of Questions: 09 B.Sc. Hons (Nutrition and Dietics) PRINCIPLES OF HUMAN NU Subject Code: BSND-111- M.Code: 77208 Date of Examination: 08-12-	TRITION 18
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	
 Write short notes on the following: 	
a) Balanced Diet	
b) Protein Energy Malnutrition	
c) RDA	
d) Carbohydrates	
e) Obesity	
f) Anemia	
g) Reference Man	
h) Anthropometry	
i) Non Conventional Foods	
j) Body Building Foods.	

SECTION-B

- Explain the role of clinical signs and biochemical methods in assessment of nutritional status of an individual.
- Discuss the importance of non-conventional foods and their use in a nutritious diet.
- Write a note of functions and sources of carbohydrates.
- 5. Discuss the metabolism and deficiency of fats in details.
- 6. Explain the functions and sources of Vitamin C in details.

SECTION-C

- Define and explain the functions of food in details.
- 8. Explain the functions, metabolism, sources and deficiency of iron in details.
- 9. Discuss the factors to be kept in mind while formulating RDA.

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