

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

B.Sc. (Nutrition & Dietetics) (Sem.-4)

RESEARCH METHODOLOGY

Subject Code : BSND-227-18

M.Code. : 79527

Date of Examination : 16-12-2023

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. Research Process
- b. Strategies used in any Research
- c. Rating scale
- d. Questionnaire and Schedule
- e. Reference values
- f. Techniques of data collection
- g. Cross tabulation of data
- h. Difference between Large sample and Small sample
- i. Data management and analysis
- j. Hypothesis testing.

SECTION-B

2. What do you mean by research design? Explain various types of research designs.
3. Explain various methods of data collections.
4. Write short note on the following :
 - a. Attitude scale
 - b. Methods of sampling.
5. Define hypothesis testing with an example.
6. How collected data is presented before users.

SECTION-C

7. What do you mean by sampling techniques? Explain them with relevant examples and their advantages.
8. How an investigator can ensure the validity of any diagnostic test conducted by him during any course of investigation?
9. Draft an imaginary interview process for evaluating the nutrition habits of sportsmen.

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B.Sc. Hons. (Nutrition and Dietetics) (Sem-4)

MATERNAL AND CHILD NUTRITION

Subject Code : BSND222-18

M.Code : 79522

Date of Examination : 12-12-2023

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. Answer briefly :

- a. Infant
- b. RDA
- c. Colostrum
- d. Artificial feeding
- e. Any two complications during pregnancy
- f. Foetus
- g. Exclusive breastfeeding
- h. Two important pointers for feeding of low term babies
- i. Development
- j. Transition in consistency of supplementary foods.

SECTION-B

2. Pregnancy leads to physiological changes. Discuss.
3. Discuss the inter relationship of maternal nutrition and foetal outcome.
4. Throw light on the formulae foods available in the market for feeding infants.
5. What do you understand by weaning? Discuss its advantages.
6. Throw light on the regulations of marketing breast milk substitutes in India.

SECTION-C

7. Write a detailed analysis of importance of maternal and infant nutrition.
8. Discuss the complications along with dietary management that may occur during pregnancy.
9. The Ministry has given guidelines on infant and young child feeding practices. Discuss.

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B.Sc. - Honours (Nutrition and Dietetics) (Sem.-4)
FOOD STANDARDS AND QUALITY CONTROL

Subject Code : BSND-221-18

M.Code : 79521

Date of Examination : 09-12-2023

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

I. Answer briefly :

- a) Food sampling
- b) Food evaluation
- c) Food standards
- d) GHP
- e) Chemical hazards
- f) Concept of HACCP
- g) Objective of Food Quality Management System
- h) AGMARK
- i) Adulteration test for milk
- j) Adulteration test for black pepper.

SECTION-B

2. What do you understand by food quality? Discuss the grading and marketing standards.
3. Write a note on the physical and bacterial hazards in food.
4. Discuss in detail, Food Safety and Management system.
5. Define and classify food additives.
6. Write notes on :
 - a) BIS
 - b) GRAS.

SECTION-C

7.
 - a) Discuss the factors affecting food quality.
 - b) Discuss the objectives of FSSAI
8. Write notes on :
 - a) Oxalates and phytates
 - b) Food Quality and Management System and Food Safety Management System.
9. Discuss in detail food laws and regulations of various international agencies.

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