

(DFN21A)

ASSIGNMENT-1
M.Sc. DEGREE EXAMINATION, DEC. – 2017
Second Year
FOODS & NUTRITIONAL SCIENCE
Nutrition through Life Cycle
MAXIMUM MARKS-30
ANSWER ALL QUESTIONS

- Q1)** Discuss the nutritional well being with respect to socio-cultural and economic aspects.
- Q2)** Discuss the pregnancy outcome effect on the plan of nutrition of the mother and child and write about physical and mental risks.
- Q3)** Explain the importance of growth charts and supplementary foods for growing children.
- Q4)** Discuss the biochemical changes occur in middle age women and suggest solutions for them by taking nutritional foods.
- Q5)** Describe the need and importance of geriatric nutrition for the changes in physiological requirements.

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ASSIGNMENT-2
M.Sc. DEGREE EXAMINATION, DEC. – 2017
Second Year
FOODS & NUTRITIONAL SCIENCE
Nutrition through Life Cycle
MAXIMUM MARKS-30
ANSWER ALL QUESTIONS

- Q1)** Discuss the meal pattern and nutritional values with respect to low cost foods.
- Q2)** Discuss the advantages of breast milk to infants and the latest trends in breast feeding.
- Q3)** Discuss the effects of poor nutrition on the features of adulthood. Suggest improvement methods for well being.
- Q4)** Discuss the psychological problems leading degenerative states among middle age men.
- Q5)** Describe the nutritional requirements for industrial workers of various types.

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ASSIGNMENT-1
M.Sc. DEGREE EXAMINATION, DEC. – 2017
Second Year
FOODS & NUTRITIONAL SCIENCE
Food Chemistry & Chemical Analysis of Foods
MAXIMUM MARKS-30
ANSWER ALL QUESTIONS

- Q1)** Write the physicochemical principles of suspensions and colloidal solutions. Add a note on osmosis.
- Q2)** Describe the sources of proteins. Explain the structure and properties of different proteins.
- Q3)** Explain the composition of fruits and vegetables. Write about the browning reactions in fruits and vegetables.
- Q4)** Explain the principle and applications of Gas Liquid chromatography in food analysis with suitable examples.
- Q5)** Write the principles and applications of colorimetry in food analysis.

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ASSIGNMENT-2
M.Sc. DEGREE EXAMINATION, DEC. – 2017
Second Year
FOODS & NUTRITIONAL SCIENCE
Food Chemistry & Chemical Analysis of Foods
MAXIMUM MARKS-30
ANSWER ALL QUESTIONS

- Q1)** Explain various types of waters and their physicochemical parameters.
- Q2)** Explain the structure and properties of different types of oils.
- Q3)** Discuss various types of enzymes present in foods. Explain their importance and functions.
- Q4)** Describe the principle and applications of column chromatography in food analysis with suitable examples.
- Q5)** How do you check food adulterants in fruits and vegetable by chemical methods?

(DFN22A)

ASSIGNMENT-1
M.Sc. DEGREE EXAMINATION, DEC. – 2017
Second Year
FOODS & NUTRITIONAL SCIENCE
Nutritional Assessment Techniques
MAXIMUM MARKS-30
ANSWER ALL QUESTIONS

- Q1)** Give an account on the overall view of nutritional surveillance.
- Q2)** Discuss the indirect methods of nutritional assessment of middle aged groups.
- Q3)** How do you assess the age of various groups by using local event calendar?
- Q4)** Explain Dietary assessment techniques for assessing dietary intake of household people.
- Q5)** Describe the diagnostic techniques for the sign of various nutritional deficiencies.

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ASSIGNMENT-2
M.Sc. DEGREE EXAMINATION, DEC. – 2017
Second Year
FOODS & NUTRITIONAL SCIENCE
Nutritional Assessment Techniques
MAXIMUM MARKS-30
ANSWER ALL QUESTIONS

- Q1)** Explain the use of Anthropometric equipment in the assessment of Nutritional status.
- Q2)** Discuss the direct methods of nutritional assessment of old aged groups?
- Q3)** Discuss the usage of wasting and stunting classifying scale for the interpretation of growth charts. Mention limitations of various methods.
- Q4)** Write about the factors affecting the accuracy of interpretation of dietary data.
- Q5)** Give an account on the field level techniques for the assessment of nutritional disorders at various group of people.

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ASSIGNMENT-1
M.Sc. DEGREE EXAMINATION, DEC. – 2017
Second Year

FOODS & NUTRITIONAL SCIENCE

Experimental Foods

MAXIMUM MARKS-30

ANSWER ALL QUESTIONS

- Q1)** How do you evaluate food standards? Write about selection of taste panels.
- Q2)** Explain various stages of sugar cookery. Write about the factors affecting sugar crystals.
- Q3)** Discuss the factors affecting the cooked products of egg and meat preparations.
- Q4)** Explain the structure of fruits. Discuss the starches and sugars present in fruits taking examples.
- Q5)** Write and explain the properties and uses of plant pigments. Mention their advantages and disadvantages in foods.

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ASSIGNMENT-2
M.Sc. DEGREE EXAMINATION, DEC. – 2017
Second Year

FOODS & NUTRITIONAL SCIENCE

Experimental Foods

MAXIMUM MARKS-30

ANSWER ALL QUESTIONS

- Q1)** Discuss the sensory evolution on food materials.
- Q2)** Write the chemical properties of oils. How do you determine smoking point and melting point of oils?
- Q3)** Explain germination and fermentation processes in detail.
- Q4)** Write the preparation of cakes and Indian sweets taking examples.
- Q5)** What is peparin? Discuss the effect of peparin on meat browning reactions.

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ASSIGNMENT-1
M.Sc. DEGREE EXAMINATION, DEC. – 2017
Second Year
FOODS & NUTRITIONAL SCIENCE
Clinical Nutrition and Dietetics
MAXIMUM MARKS-30
ANSWER ALL QUESTIONS

- Q1)** a) Write about the qualifications to become a member in Indian dietetic Association and its board Registration process.
- b) Write in detail about the classification and preparation of normal diets
- Q2)** a) Discuss the metabolic changes and complications in obesity patients.
- b) Explain the grades of obesity and under weight. Suggest dietary modifications in both the cases.
- Q3)** Discuss the factors to be considered in the preparation of Therapeutic diets for food allergy patients.

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ASSIGNMENT-2
M.Sc. DEGREE EXAMINATION, DEC. – 2017
Second Year
FOODS & NUTRITIONAL SCIENCE
Clinical Nutrition and Dietetics
MAXIMUM MARKS-30
ANSWER ALL QUESTIONS

- Q1)** a) Describe the causes and symptoms of diverticular disorders. Explain clinical nutritional diets for the patients.
- b) Explain the causes and symptoms of Dyspepsia gastritis diseases. Write about the clinical nutritional diets for these patients.
- Q2)** a) Explain the symptoms and causes for Hepatitis and clinical nutrition requirement for its cure.
- b) Discuss the causes and symptoms for liver and gallbladder diseases. Suggest dietary modifications in these cases.
- Q3)** Write about various types of Food Allergy and their intolerance. Explain the dietary management for Allergy persons.

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ASSIGNMENT-1
M.Sc. DEGREE EXAMINATION, DEC. – 2017
Second Year
FOODS & NUTRITIONAL SCIENCE
Food Microbiology and Toxicology
MAXIMUM MARKS-30
ANSWER ALL QUESTIONS

- Q1)* a) Describe the classification and identification of microorganisms for food preservation with suitable examples.
- b) Write about the food enzymes caused for food spoilage. Explain the factors relating to their destruction.
- Q2)* a) Discuss the preventive methods of micotoxic contamination of foods.
- b) Discuss the chemical changes caused by microorganisms for the spoilage of food.
- Q3)* Discuss the factors affecting the toxicity of foods.

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ASSIGNMENT2
M.Sc. DEGREE EXAMINATION, DEC. – 2017
Second Year
FOODS & NUTRITIONAL SCIENCE
Food Microbiology and Toxicology
MAXIMUM MARKS-30
ANSWER ALL QUESTIONS

- Q1)** a) Discuss the toxicology of Marine foods.
- b) Explain food toxin implications on the following :
- i) Hepatic toxicity
 - ii) Haemo toxicity
 - iii) Carcinogenic toxicity
- Q2)** a) Explain the mechanism of derived toxicants formed by reactivity with contaminants in foods.
- b) Discuss the formation of derived toxicants due to proteins and amino acids in foods.
- Q3)** Discuss the diseases caused due to the food toxicants.

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ASSIGNMENT-1
M.Sc. DEGREE EXAMINATION, DEC. – 2017
Second Year
FOODS & NUTRITIONAL SCIENCE
Diet Therapy and Counseling
MAXIMUM MARKS-30
ANSWER ALL QUESTIONS

- Q1)** a) Write in detail about Nutrition support systems.
- b) Explain Diet counseling strategies for individuals. Write about the impact of counseling in Hospitals.
- Q2)** a) Explain various types of Etiology. Write about their diagnosis and metabolic changes in etiology.
- b) Discuss the methods and techniques of diet counseling for obese people.
- Q3)** Explain dietary Management and insulin treatment for diabetes at different stages.

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ASSIGNMENT-2
M.Sc. DEGREE EXAMINATION, DEC. – 2017
Second Year
FOODS & NUTRITIONAL SCIENCE
Diet Therapy and Counseling
MAXIMUM MARKS-30
ANSWER ALL QUESTIONS

- Q1)** a) Explain the causes and symptoms of consecutive cardiac failure. Write about the change of diet at various stages for these people.
- b) Explain the role of diet and fiber for the prevention and cure of certain cardiovascular diseases.
- Q2)** a) Explain the Tests for diagnosis of Acute and chronic Renal disorders. Write about the metabolic changes in Renal disorder patients.
- b) Discuss the Diet counseling for cancer patients and nutritional food therapy.
- Q3)** What is Mellitus diabetes? Discuss the metabolic changes in Mellitus diabetes.

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ASSIGNMENT-1
M.Sc. DEGREE EXAMINATION, DEC. – 2017
Second Year
FOODS & NUTRITIONAL SCIENCE
Food Safety and Quality Assurance
MAXIMUM MARKS-30
ANSWER ALL QUESTIONS

- Q1)** a) Write in detail about the Recognised experts in the food quality field.
b) Give an account on the overview of food quality and safety.
- Q2)** a) Explain various types of food adulterants and its impact on health.
b) Discuss the scope of food quality and food safety.
- Q3)** Give an account on the natural chemical hazards in foods and its impact on health.

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ASSIGNMENT-2
M.Sc. DEGREE EXAMINATION, DEC. – 2017
Second Year
FOODS & NUTRITIONAL SCIENCE
Food Safety and Quality Assurance
MAXIMUM MARKS-30
ANSWER ALL QUESTIONS

- Q1)** a) Give an account on the HACCP prerequisite programs on food safety and hazards.
- b) Discuss GMP's prerequisite programs on food quality and hazards.
- Q2)** a) Discuss the origin and evolution of HACCP system for consumer foods. Write about the recognition of HACCP system.
- b) Discuss the chronology of food safety and its related events.
- Q3)** Make a comparison between food quality programs and food quality systems. Write ISO 9000 food quality standards.