

(DFN21A)

ASSIGNMENT - 1

M.Sc. DEGREE EXAMINATION, MAY - 2019

Second Year

FOODS & NUTRITIONAL SCIENCE

Nutrition through Life Cycle

MAXIMUM : 30 MARKS

ANSWER ALL QUESTIONS

- Q1)** a) Discuss the need and importance of agriculture production for the well being nutrition among a family.
- b) Discuss the socio cultural aspects for nutrition well being at National Context.
- Q2)** a) Give an account on the importance of breast milk among infants. Write its advantages in the growth of infants.
- b) Discuss the need of supplementary foods to wear the child. Write about its nutritional values.
- Q3)** a) Write about the nutritional demand among school going children and the existing practices with regard to Andhra Pradesh.
- b) Discuss the importance of growth charts and supplementary foods for School Children.

(DFN21A)

ASSIGNMENT - 2

M.Sc. DEGREE EXAMINATION, MAY - 2019

Second Year

FOODS & NUTRITIONAL SCIENCE

Nutrition through Life Cycle

MAXIMUM : 30 MARKS

ANSWER ALL QUESTIONS

- Q1)** a) Discuss the biochemical changes and effects of malnutrition among adolescents.
- b) Explain the physiological effects and malnutritional effects in pre-adolescents.
- Q2)** a) Discuss the body changes among Geriatric and the need of nutritional changes to be supplemented.
- b) Discuss the nutritional needs among industrial workers.



(DFN21B)

ASSIGNMENT - 1

M.Sc. DEGREE EXAMINATION, MAY - 2019

Second Year

FOODS & NUTRITIONAL SCIENCE

Food Chemistry & Chemical Analysis of Foods

MAXIMUM : 30 MARKS

ANSWER ALL QUESTIONS

- Q1)** a) Write the composition of Water and its Chemical activity in Food Science.
- b) Explain the physico chemical principles of True solutions and Colloidal solutions.
- Q2)** a) Write the physical and chemical properties of starch. Explain the methods of extraction of starches.
- b) Explain the natural sources and types of proteins. Write the structure and properties of proteins.
- Q3)** a) Discuss the chemical changes occur in Fruits and Vegetable during harvesting stage.
- b) What are Food enzymes? Write their functions and importance in food quality.

DFN21B)

ASSIGNMENT - 2

M.Sc. DEGREE EXAMINATION, MAY - 2019

Second Year

FOODS & NUTRITIONAL SCIENCE

Food Chemistry & Chemical Analysis of Foods

MAXIMUM : 30 MARKS

ANSWER ALL QUESTIONS

- Q1)** a) How do you determine the total mineral content of foods? Write the principle and applications of paper chromatography in Food Samples.
- b) Write the principle and applications of HPLC in the analysis of Food Samples.
- Q2)** a) Write the basic instrumentation, working principle and applications of Colorimetry in Food analysis.
- b) Write the instrumentation, working principle and applications of Flame Photometry in Food analysis.



(DFN22A)

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FOODS & NUTRITIONAL SCIENCE

Nutritional Assessment Techniques

MAXIMUM : 30 MARKS

ANSWER ALL QUESTIONS

- Q1)** a) Discuss the methods of assessment of health status.
- b) Make an overview of nutritional surveillance.
- Q2)** a) Explain the direct methods of nutritional assessment of human groups.
- b) Explain the assessment of age using local events Calender.
- Q3)** a) Discuss the methods used for calculation of malnutrition of different groups.
- b) Explain the guidelines for interpretation of growth charts.

(DFN22A)

ASSIGNMENT - 2

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FOODS & NUTRITIONAL SCIENCE

Nutritional Assessment Techniques

MAXIMUM : 30 MARKS

ANSWER ALL QUESTIONS

- Q1)** a) Write about the methods used for assessing dietary intakes of individual household level.
- b) Explain the process of interpretation of dietary data. Write about the accuracy of dietary measurements.
- 25)** a) Write about the techniques for clinical assessment of nutritional status.
- b) Explain the biochemical methods used for major nutritional disorders and standards of comparison.



(DFN22B)

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FOODS & NUTRITIONAL SCIENCE

Experimental Foods

MAXIMUM : 30 MARKS

ANSWER ALL QUESTIONS

- Q1)** a) Write and explain the classifications of foods into basic five groups with suitable examples.
- b) Explain the sensory evolution of foods and selection of taste panel.
- Q2)** a) Write about the stages of sugar cookery and sugar crystallization and mention the factors affecting crystallization.
- b) Write the physical and chemical properties of oils and fats. How do you determine melting point of oils?
- Q3)** a) Discuss various types of starch and the use of starch in the preparation of sauces.
- b) Explain the process of pulse cookery and the factors affecting the quality of coloured products.

(DFN22B)

ASSIGNMENT - 2

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Second Year

FOODS & NUTRITIONAL SCIENCE

Experimental Foods

MAXIMUM : 30 MARKS

ANSWER ALL QUESTIONS

- Q1)** a) Explain the structure of vegetable tissues, starches and sugars.
- b) What are plant pigments and plant enzymes? Write their uses.
- Q2)** a) Write the properties of egg proteins and their uses in egg preparations. How eggs are used as emulsify agent?
- b) Write the properties of milk proteins, cheese and other milk products.



(DFN23A)

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M.Sc. DEGREE EXAMINATION, MAY - 2019

Second Year

FOODS AND NUTRITIONAL SCIENCE

Clinical Nutrition and Dietetics

MAXIMUM : 30 MARKS

ANSWER ALL QUESTIONS

- Q1)** a) Write about the origin, history and functions of dietetics association of India.
- b) Explain the principles involved in the preparation of therapeutic diets. Write the uses of therapeutic diets.
- Q2)** a) Write about causes and problems of obesity. Explain the grades of obesity and suggest dietetic controls for obesity.
- b) Discuss the causes for underweight. Write about the metabolic changes and complications due to underweight.
- Q3)** a) Explain food allergy. Write the types of allergy and its symptoms. How do you control food allergy.
- b) Discuss the metabolic changes and diagnostic tests for various types of allergy.

(DFN23A)

ASSIGNMENT - 2

M.Sc. DEGREE EXAMINATION, MAY - 2019

Second Year

FOODS AND NUTRITIONAL SCIENCE

Clinical Nutrition and Dietetics

MAXIMUM : 30 MARKS

ANSWER ALL QUESTIONS

- Q1)** a) Explain the causes and symptoms for Gastro intestinal disorders. Suggest control measures through food for Gastro intestinal disorders.
- b) Explain the diagnostic tests, symptoms and control measures for Ulcers.
- Q2)** a) What are causes for Liver and gall bladder disorders. Write diagnostic tests and control measures for these disorders.
- b) Explain the causes and symptoms for Jaundice and Hepatitis. Write about food precautions to be forward for control these diseases.



(DFN24B)

ASSIGNMENT - 1

M.Sc. DEGREE EXAMINATION, MAY - 2019

Second Year

FOOD AND NUTRITIONAL SCIENCE

Food Microbiology and Toxicology

MAXIMUM : 30 MARKS

ANSWER ALL QUESTIONS

- Q1)** a) Write about the important microorganisms in food presentation. How do you identify yeast and write its characteristics.
- b) Write the causes for food spoilage. Explain control methods for food spoilage.
- Q2)** a) Explain the classification of microtoxins with examples. Write methods for their detection.
- b) Explain the process of micotox in contamination of foods.
- Q3)** a) Explain the classification of food toxicants with examples. Write about the diseases due to food toxicants.
- b) Write about the factors affecting the toxicity of foods.

(DFN24B)

ASSIGNMENT - 2

M.Sc. DEGREE EXAMINATION, MAY - 2019

Second Year

FOOD AND NUTRITIONAL SCIENCE

Food Microbiology and Toxicology

MAXIMUM : 30 MARKS

ANSWER ALL QUESTIONS

- Q1)** a) What is neurotoxicity and hepatic toxicity? Write their effects on human health
- b) Write about mushroom poisoning and types of mushroom poisoning. What are its effects on health.
- Q2)** a) Discuss the food toxins formed due to fats by oxidation and other reactions occurring with contaminants.
- b) Explain the toxins formed due to amino acids by the reactions with alkali and other contaminants



(DFN24A)

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M.Sc. DEGREE EXAMINATION, MAY - 2019

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FOODS AND NUTRITIONAL SCIENCE

Diet Therapy and Counseling

MAXIMUM : 30 MARKS

ANSWER ALL QUESTIONS

- Q1)** a) Define diet counseling. Explain the diet counseling to individual and family. What is the role of diet counselor?
- b) Write the impact of diet counseling on health. Explain emotion therapy and reality therapy.
- Q2)** a) Discuss the diet counseling for obese people both men and women.
- b) Explain types of fertile conditions write metabolic changes observed during fertility.
- Q3)** a) What is diabetes mellitus? Write the diagnostic tests and food suggestions for diabetes.
- b) Write about the treatment methods for diabetes at various stages.

(DFN24A)

ASSIGNMENT - 2

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Second Year

FOODS AND NUTRITIONAL SCIENCE

Diet Therapy and Counseling

MAXIMUM : 30 MARKS

ANSWER ALL QUESTIONS

- Q1)** a) What are cardiovascular diseases? Explain consecutive cardiac failure and its symptoms.
- b) Write about preventive methods for cardiovascular diseases. How diet and fibre foods are useful in this regard?
- Q2)** a) Write about the causes and preventive methods for HIV and AIDS.
- b) What are renal disorders, write the diagnostic tests and treatment through diet control.



(DFN24B)

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FOODS & NUTRITIONAL SCIENCE

Food Safety and Quality Assurance

MAXIMUM : 30 MARKS

ANSWER ALL QUESTIONS

- Q1)** a) How do you explain the quality assurance of food. Explain the need of food quality.
- b) Discuss the biological hazards in foods. Write about the health risks with food hazards.
- Q2)** a) Explain the food quality systems and programmes for food quality.
- b) What are food additives? Write about food stabilizers and preservatives with suitable examples.
- Q3)** a) Explain the physical hazards of foods by taking specific materials.
- b) Write in detail about ISO 9000 quality standard systems on foods.

(DFN24B)

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M.Sc. DEGREE EXAMINATION, MAY - 2019

Second Year

FOODS & NUTRITIONAL SCIENCE

Food Safety and Quality Assurance

MAXIMUM : 30 MARKS

ANSWER ALL QUESTIONS

- Q1)** a) Write about GMP prerequisite programs and GMP assurance practice in food industry.
- b) Discuss HACCP prerequisite programmes and HACCP assurance practice in food industry.
- Q2)** a) Write about chronology of food safety related events.
- b) Construct a process flow diagram for the food product and verify the process flow diagram.

