

Department of Nutrition
Telangana University, Nizamabad
B.Sc. (Applied Nutrition & Public Health) & B.Sc. (Nutrition & Dietetics)

Practical Examinations - Model question paper

Paper Title & Code:

Max Marks: 50

Duration: 3 hrs

Date:

- | | | |
|------|----------------|--------------|
| I. | Major Question | [20 M] |
| II. | Minor Question | [10 M] |
| III. | Spotters | [5x2 = 10 M] |
| IV. | Record | [5 M] |
| V. | Viva-voce | [5 M] |

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PRACTICAL EXAMINATIONS: QUESTION BANK

I year - I semester –Paper: Basics of Biochemistry (DSC 1A)

I. Major Questions: (students should perform the experiment, write the principle, procedure and record the result)

1. Identify the sugar present in the given sample by qualitative analysis and record the result (sample given to the student should be any sugar *viz.* glucose, fructose, maltose, sucrose, starch, lactose etc).
2. Identify the protein in the given sample using various biochemical tests (qualitative analysis) and record the results (sample given to the student should be any protein *viz.* egg albumin, milk protein, etc).

II. Minor Questions: (students should write the principle, procedure and results)

1. Write the protocol for atomic absorption/emission spectroscopy used to identify the quality of minerals present in different food samples.
2. Write about the importance, scope and limitations of qualitative analysis of different food items (Ask the student to write about any one compound from carbohydrates, proteins and minerals).

III. Spotters: (examiner should provide with diagrammatic/pictorial representation/charts/AV aids etc of the following listed spotters and students are asked to write not more than five points about it)

1. Glycolysis
2. Krebs cycle

3. Alpha naphthol test
4. Millons reagent
5. Sakasguchi test
6. Benedicts reagent
7. Purines
8. Pyrimidines
9. DNA
10. RNA
11. Glucose
12. Saturated fatty acids
13. lipids

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PRACTICAL EXAMINATIONS: QUESTION BANK

II year - III semester – Paper: Food Science & Technology (DSC 1C)

I. Major Questions: (students should perform the experiment, write the principle, procedure and record the result)

1. In the given sample, perform the experiment and identify the stages of sugar cookery (white or brown sugar, jaggery should be given to students)
2. Evaluate the quality of given egg sample by various tests and record your result (fresh and rotten hen/duck egg should be supplied as samples to differentiate)
3. Cookery practical to identify cooking time, nutrient loss, water content, etc.(samples given to students should be
Any one among i) cereals
ii) pulses
iii) milk and its products
iv) fleshy foods (meat, fish and eggs)
v) vegetables
vi) fruits)
4. Estimate the content of gluten in the given flour sample and record the result.

II. Minor Questions: (students should write the principle, procedure and results)

1. Write an account of different standard weights and measures used in a food industry.
2. Write in detail about the different types of knife cuts
3. Write about the types of wheat and uses of flour to make different food items based on gluten content.

III. Spotters: (examiner should provide with diagrammatic/pictorial representation/charts/AV aids etc of the following listed spotters and students are asked to write not more than five points about it)

1. Julienne cut
2. Chiffonade
3. Dice cuts types
4. Types of knives
5. Cage marks on egg (candle test)
6. Grades of egg (quality determination)
7. Chikki (to identify stage of cookery)
8. Marshmallow (to identify stage of cookery)
9. Caramelisation
10. Sipces
11. Milk products

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PRACTICAL EXAMINATIONS: QUESTION BANK

III year - V semester – Elective Paper: Clinical Dietetics (DSC 1E– A)

I. Major Questions: (students should perform the experiment, write the principle, procedure and record the result)

1. Plan and formulate a diet for patients suffering from peptic ulcer and give its nutritive value.
2. Formulate different diet plans for patients under hospitalization for various ailments, include the nutritive value for different diets.
3. Plan and formulate a diet for patients suffering from degenerative diseases and give its nutritive value (give any one degenerative case study)
4. Plan and formulate a diet for patients suffering from renal disorders and give its nutritive value (give any one renal disorder case study)
5. Plan and formulate a diet for patients suffering from liver disorders and give its nutritive value (give any one case study of liver disorder)

II. Minor Questions: (students should write the principle, procedure and results)

1. Design a diet chart appropriate for recommending to a person suffering from the given acute or chronic disorder (give any one form the following: obesity, underweight, hypertension, diabetes, cardiovascular diseases, constipation, diarrhea, liver cirrhosis ...any other from theory syllabus).
2. Write in detail about the various anthropometric measurements or assessments.

III. Spotters: (examiner should provide with diagrammatic/pictorial representation/charts/AV aids etc of the following listed spotters and students are asked to write not more than five points about it)

1. Soft diet
2. Bland diet
3. Clear fluid diet
4. Full fluid diet
5. Atherosclerosis
6. Low sodium diet
7. Low protein diet
8. Jaundice
9. Cirrhosis
10. BMI

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PRACTICAL EXAMINATIONS: QUESTION BANK

III year - V semester – Elective Paper: Food Safety & Quality Control (DSC 1E – B)

I. Major Questions: (students should perform the experiment, write the principle, procedure and record the result)

1. Examine the given food sample and detect the presence of artificial color by TLC method and record the result (fruit juice, jams, soups, sauces or any other available market food item can be given as sample).
2. Examine the given spoiled food sample and detect the presence of contaminants or microbes by direct examination (fruit juice, jams, soups, sauces or any other available market food item which is spoiled can be given as sample).
3. Examine the given spoiled food sample and detect the presence of contaminants or microbes by microscopic culture technique (fruit juice, jams, soups, sauces or any other available market food item which is spoiled can be given as sample).
4. Write a report on the packaging material and its characteristics, nutritional labeling of the given food item (provide any packaged food item like canned, tinned, wrapped, bottled, foiled etc).

II. Minor Questions: (students should write the principle, procedure and results)

1. Write a note on Indian laws on food packaging
2. Write a protocol on how to do a market survey of any two processed food items.
3. Write a protocol on how to identify the nutritional labeling, certification, misleading descriptions and claims on the processed and/or packaged food items.

III. Spotters: (examiner should provide with diagrammatic/pictorial representation/charts/AV aids etc of the following listed spotters and students are asked to write not more than five points about it)

1. HACCP
2. GMP
3. ISO 9000
4. Bt corn
5. Physical contaminants (any one)
6. Chemical contaminants (any one)
7. Colorants
8. flavors
9. Gelling agents
10. Thickening agents

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PRACTICAL EXAMINATIONS: QUESTION BANK

I year - I semester –Paper: Introduction to foods (NFT 151)

I. Major Questions: (students should perform the experiment, write the principle, procedure and record the result)

1. In the given sample, perform the experiment and identify the stages of sugar cookery (white or brown sugar, jaggery should be given to students)
2. Formulate, prepare and give the nutritional significance of different recipes prepared using cereals (give any one or combination of cereals)
3. Formulate, prepare and give the nutritional significance of different recipes prepared using pulses (give any one or combination of pulses)
4. Formulate, prepare and give the nutritional significance of different recipes prepared using combination of cereals and pulses (give any one combination of cereals and pulses)
5. Formulate, prepare and give the nutritional significance of different recipes prepared using fruits to store them for long term use (give any one or combination of fruits)
6. Formulate, prepare and give the nutritional significance of different recipes prepared using vegetables to store them for long term use (give any one or combination of vegetables)

II. Minor Questions: (students should write the principle, procedure and results)

1. Write the protocol for preparation of processed fruit products to facilitate their preservation.
2. Write the protocol for preparation of processed vegetable products to facilitate their preservation.
3. Write the protocol for determining the quality and freshness criteria of eggs.

III. Spotters: (examiner should provide with diagrammatic/pictorial representation/charts/AV aids etc of the following listed spotters and students are asked to write not more than five points about it)

1. Squash
2. Jams
3. Pickles
4. Candle test for eggs
5. Floating test- eggs
6. Hard crack
7. Caramel
8. Soft ball
9. Pulses
10. cereals

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PRACTICAL EXAMINATIONS: QUESTION BANK

II year - III semester – Paper: Human Physiology (NFT 351)

I. Major Questions: (students should perform the experiment, write the principle, procedure and record the result)

1. Determine the content of hemoglobin in the given blood sample by using Sahli's or acid hematin method and record the result.
2. Determine the content of hemoglobin in the given blood sample by using cyanmethemoglobin method and record the result.
3. Identify the blood group of the given blood sample and record the result.
4. Estimate the amount of glucose present in the given blood sample using biochemical tests.
5. Estimate the amount of glucose present in the given urine sample using biochemical tests.
6. Determine the content of albumin present in the given urine sample by using standard Esbach method and record the result.

II. Minor Questions: (students should write the principle, procedure and results)

1. Write the protocol for determining the count of RBC present in a sample of blood.
2. Write the protocol for determining the count of WBC present in a sample of blood.
3. Write the protocol for determining the packed cell volume in a sample of blood.

III. Spotters: (examiner should provide with diagrammatic/pictorial representation/charts/AV aids etc of the following listed spotters and students are asked to write not more than five points about it)

1. Composition of blood
2. RBC
3. WBC
4. Hemoglobin
5. Platelets
6. Serum
7. Antibodies present in blood group A
8. Antigens in blood group B
9. Composition of urine
10. CBP test