

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] |

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

PRACTICAL EXAMINATIONS: QUESTION BANK

I year - II semester –Paper: Nutritional Biochemistry (DSC 1B)

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

1. Identify the amount of sugar present in the given sample by quantitative analysis and record the result (sample given to the student should be any sugar *viz.* glucose, maltose, sucrose, starch, cellulose etc).
2. Estimate the amount of protein in the given sample using Biuret method and record the results (sample given to the student should be any protein *viz.* egg albumin, milk protein, etc).
3. Estimate the content of ascorbic acid in the given sample using 2, 6-dichlorophenol method (sample given to the student should be lemon, cabbage, green chillies etc).
4. Estimate the content of ascorbic acid in the given sample using indophenol method (sample given to the student should be lemon, cabbage, green chillies etc).
5. Estimate the content of calcium in the ash solution of the given sample using titrimetric method (sample given to the student should be any green leafy vegetable etc).

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

1. Write the protocol for estimation of the amount of reducing sugar present in the given sample by Benedict's method.

2. Write the protocol for estimation of the amount of fructose present in the given sample by Resorcinol method.
3. Write the protocol for determination of the saponification number of the given oil sample.

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. Vitamin A
2. Vitamin D
3. Vitamin E
4. Vitamin K
5. Vitamin B complex (any one)
6. Vitamin C
7. Hypokalemia
8. Japanese water therapy
9. Insulin
10. Enzyme inhibition
11. Thyroxine
12. Electrolytes
13. Minerals

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PRACTICAL EXAMINATIONS: QUESTION BANK

II year - IV semester – Paper: Family & Community Nutrition (DSC 1D)

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

1. Formulate, prepare and evaluate a low-cost nutritious diet recipe required for providing a balanced diet to a pre-schooler.
2. Formulate and prepare a low-cost nutritious diet recipe required for providing a balanced diet to a school going kid.
3. Formulate and prepare a low-cost nutritious diet recipe required for providing a balanced diet to an adult male.
4. Formulate and prepare a low-cost nutritious diet recipe required for providing a balanced diet to an adult female.
5. Formulate and prepare a low-cost nutritious diet recipe required for providing a balanced diet to a geriatric group person.
6. Formulate and prepare a low-cost nutritious diet recipe required for providing a balanced diet to a pregnant woman.
7. Formulate and prepare a low-cost nutritious diet recipe required for providing a balanced diet to a lactating woman.

8. Formulate and prepare a low-cost nutritious diet recipe required for providing a balanced diet to breast feeding infants (from 6 months of age).

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

1. Plan a diet chart for an adult sportsperson and write the nutritional significance of the items included.
2. Plan a diet chart for an anemic pregnant woman with gestational diabetes and write the nutritional significance of the items included.
3. Write the protocol for preparation of weaning mix for infants and mention its nutritional significance.
4. Plan a nutritious diet recipe for a lactating mother of a low birth weight baby.
5. Plan a nutritious diet recipe for a lactating mother at post-partum stage.
6. Plan a nutritious diet recipe to be followed by old age group people with high blood pressure.
7. Plan a nutritious diet recipe to be followed by old age group people with arthritis.

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. Balanced diet
2. RDA
3. ICMR food guidelines
4. My food plate
5. Food pyramid
6. Pregnancy induced hypertension
7. Lactation
8. ICDS
9. SNP
10. Direct assessment methods of nutrition (any one)
11. Indirect assessment methods of nutrition (any one)

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PRACTICAL EXAMINATIONS: QUESTION BANK

III year - VI semester – Elective Paper: Public health, food hygiene and sanitation (DSC 1F – A)

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

1. Plan and perform an experiment to identify the adulterants present in cereals and pulses and record the results.
2. Plan and perform an experiment to identify the adulterants present in milk and milk products and record the results.
3. Plan and perform an experiment to identify the adulterants present in ghee, oil and butter and record the results.
4. Plan and perform an experiment to identify the adulterants present in spices and record the results.
5. Plan and perform an experiment to identify the adulterants present in sugar, honey and jaggery and record the results.
6. Plan and perform an experiment to identify the adulterants present in tea and coffee and record the results.

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

1. Write a report on a recent field visit made by you to study about the nutritional status of cereals.
2. Write a report on a recent field visit made by you to study about the nutritional status of pulses and legumes.
3. Write a report on a recent field visit made by you to a dairy industry to study about the nutritional status of milk and milk products.
4. Write a report on a recent field visit made by you to a oil refinery to study about the nutritional status of processed oil and its products.

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. House hold pests
2. Typhoid
3. Cholera
4. Hepatitis
5. Aflatoxins
6. Audio visual aids for health education
7. UNICEF
8. WHO
9. Adulteration

10. HACCP
11. BIS
12. ISO
13. NHP
14. Immunization
15. Botulism

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PRACTICAL EXAMINATIONS: QUESTION BANK

III year - VI semester – Elective Paper: Nutrition therapy in critical conditions (DSC 1F – B)

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

1. Plan and prepare a diet chart for a patient suffering from hyperlipidemia and give the nutritional significance of each recipe.
2. Plan and prepare a diet chart for a patient suffering from congestive heart failure and give the nutritional significance of each recipe.
3. Plan and prepare a diet chart for a patient suffering from acute renal failure and give the nutritional significance of each recipe.
4. Plan and prepare a diet chart for a patient suffering from chronic renal failure and give the nutritional significance of each recipe.
5. Plan and prepare a diet chart for a patient suffering from renal calculi and give the nutritional significance of each recipe.
6. Plan and prepare a diet chart for a burns patient pre and post surgery and give the nutritional significance of each recipe.

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

1. Write a note on causes, symptoms, diagnosis and treatment of hyperlipidemia.
2. What are the complications seen in patients with ARF and CRF undergoing dialysis?
3. Write the epidemiology and management of renal calculi.
4. Write a report on current nutritional management guidelines to be followed for a burns patient.
5. Write a report on role of diet and exercise in management of congestive heart failure in patients.
6. Write about the patho-physiology of burns and classify them.

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)

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|-----------------|-----------------|--------------------|------------------|---------|
| 1. Gastritis | 2. Statins | 3. Atherosclerosis | 4. Dialysis | 5. Gout |
| 6. Pancreatitis | 7. Hepatic coma | 8. Degree of burns | 9. Renal calculi | |
| 10. Cancer | 11. CABG | 12. COPD | 13. ARF | 14. CRF |
| 15. LDLs | | | | |

**Department of Nutrition
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B.Sc. (Nutrition & Dietetics)**

PRACTICAL EXAMINATIONS: QUESTION BANK

I year - II semester –Paper: Nutritional Biochemistry (NFT 251)

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

1. Identify the amount of 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, galactose, lactose, maltose, sucrose, starch, xylose, cellulose etc).
2. Estimate the amount of protein in the given sample by 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 estimation of the amount of reducing sugar present in the given sample.
2. Write the protocol for estimation of the amount of albumin present in the given sample.

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. TCA cycle
3. Vitamin A
4. Vitamin D
5. Vitamin E
6. Vitamin K
7. Vitamin B complex (any one)
8. Vitamin C
9. Fatty acids
10. Enzyme inhibition
11. Electrolytes
12. Minerals

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PRACTICAL EXAMINATIONS: QUESTION BANK

II year - IV semester – Paper: Family Meal Management (NFT 451)

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

1. Formulate, prepare and evaluate a low-cost nutritious diet recipe required for providing a balanced diet to a pre-schooler.
2. Formulate and prepare a low-cost nutritious diet recipe required for providing a balanced diet to a school going kid.
3. Formulate and prepare a low-cost nutritious diet recipe required for providing a balanced diet to an adult male.
4. Formulate and prepare a low-cost nutritious diet recipe required for providing a balanced diet to an adult female.
5. Formulate and prepare a low-cost nutritious diet recipe required for providing a balanced diet to a geriatric group person.
6. Formulate and prepare a low-cost nutritious diet recipe required for providing a balanced diet to a pregnant woman.
7. Formulate and prepare a low-cost nutritious diet recipe required for providing a balanced diet to a lactating woman.
8. Formulate and prepare a low-cost nutritious diet recipe required for providing a balanced diet to breast feeding infants (from 6 months of age).

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

1. Plan a diet chart for an adult sportsperson and write the nutritional significance of the items included.
2. Plan a diet chart for an anemic pregnant woman with gestational diabetes and write the nutritional significance of the items included.
3. Write the protocol for preparation of weaning mix for infants and mention its nutritional significance.
4. Plan a nutritious diet recipe for a lactating mother of a low birth weight baby.
5. Plan a nutritious diet recipe for a lactating mother at post-partum stage.
6. Plan a nutritious diet recipe to be followed by old age group people with high blood pressure.
7. Plan a nutritious diet recipe to be followed by old age group people with arthritis.

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. Balanced diet
2. RDA
3. sieving
4. My food plate
5. Food pyramid
6. Pregnancy induced hypertension
7. Lactation
8. peeling
9. grating
10. infant supplementary foods (any one)
11. ICDS

Department of Nutrition
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B.Sc.(Applied Nutrition & Public Health) & B.Sc.(Nutrition & Dietetics)
III-Year, Semester-VI
Project Guidelines

Title: Project

Credits: 4

1. Number of students who will be offered project work will vary from batch to batch depending upon infrastructural facilities and may vary each year (Not exceeding 5 students per group).
2. Students will be asked their choice for project work at the beginning of 6 semester and all formalities of topic and Guide selection will be completed within a week.
3. Project work will involve Theoretical or Experimental work related to Nutrition and dietetics. The student will have to complete this in stipulated time.
4. Project work will be offered to lieu of expertise and infrastructural facilities of the department and will be evaluated for 4 credits.
5. The final evaluation of the project work will be assessed by a panel involving internal and external examiners as per the instructions of Telangana University Examination branch.
6. The distribution of marks for project work will be: Project work: 100 Marks (50 Marks for dissertation+ 25 Marks for research skills+25 Marks for research work Presentation).

Important points:

- Project Group: Divide the students in to groups based on the project work. Each group should not have more than 5 students. For each group one Guide is allocated and project topic should be selected based on the student interest and facilities available.
- Guide Allocation: Any full-time faculty (Ratified by TU) working in Telangana University/Affiliated colleges is eligible to Guide the students.
- The number of students under a guide should not exceed 40 (8 batches). Guide can be from the same college or from different college.
- The faculty who are interested in guiding the students for projects should obtain Formal approval from BoS. Department of Nutrition, TU.
- Weekly review of project work Discussion with guide maintained in Project log book and project booklet.
- Progress Monitoring shall be done through Pre-Seminar/s & Reviewing of Project work by Departmental Project Evaluation & Review committee (PERC) and Feedback & Suggestions must be given by Examiners to Student.
- Participation in Project Based Events (Optional) Project Exhibition. Poster Presentation, Paper Publication in Journals and Conferences etc. must be encouraged
- Submission of Project Report should be in the Prescribed format given below
- University Semester-VI Exam Final evaluation of the project work will be through a panel involving internal and external examiners

Format for writing the Project Report

1. Title Page
2. Certificate Page
3. Declaration page
4. Acknowledgements
5. Index Page
6. List of Tables
7. List of Figures
8. List of Abbreviations
9. Abstract
10. Introduction (2-4 pages), Problem Statement, Objectives
11. Literature Survey
12. Methodology
13. Results and Discussion
14. Conclusion & Outcome of the project
15. References/ Bibliography