

St Aloysius College (Autonomous) Mangaluru

Semester IV - P.G. Examination - M.Sc. Food Science, Nutrition and Dietetics

July - 2022

NUTRITION IN CRITICAL CONDITIONS AND EMERGENCIES

Time: 3 Hours

Max. Marks: 70

(6×3= 18)

I. Answer any SIX of the following:

1. Which nutrients become conditionally essential in critical illness and why?
2. List out the complications in tube feeding.
3. How the HIV affects the immune system?
4. Write a short note about the classification of burns.
5. Write a short note on nutritional emergencies and management in case of war.
6. Why enteral route is preferred over parenteral route in nutrition support?
7. What is the role of nutrition in palliative care?

II. Answer any FOUR of the following:

(4× 7= 28)

8. Explain the metabolic aspects and nutritional management in gastrectomy.
9. Discuss the role of immune enhancers and immune suppressants in critical care conditions.
10. Discuss on dietary approach in major nutritional deficiencies related to natural disasters.
11. Explain the primary assessment in trauma and trauma triad of death.
12. Explain about the composition of the parenteral solutions.

III. Answer any TWO of the following:

(2×12 = 24)

13. Explain the causes for renal failure and clinical and metabolic aspects.
14. Explain the pathophysiology of Coronary Artery Disease. What is the best nutritional management for CAD?
15. Explain the pathophysiology of sepsis. Explain the stages of sepsis and diagnostic criteria for sepsis.

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PUBLIC HEALTH NUTRITION

Time: 3 Hours

Max. Marks: 70

I. Answer any SIX of the following: (6×3=18)

1. Write a note on the role of public health nutritionist.
2. What are the major nutritional problems during old age?
3. Write in brief organizing process of nutritional surveillance
4. Brief the importance of nutrition education.
5. What are the anthropometric measurements used for nutritional assessment during emergency?
6. Brief on MMR, IMR, morbidity.
7. Write about the interrelationship between nutrition and quality of life

II. Answer any FOUR of the following: (4×7=28)

8. Explain in brief about malnutrition prevention programs in India.
9. Discuss on population dynamics and its role in community nutrition?
10. Explain the different public nutrition strategies for emergencies
11. Differentiate health based and food-based intervention programs.
12. Explain the importance of communication in nutrition education

III. Answer any TWO of the following: (2×12=24)

13. Explain the nutritional requirements of infancy and pre-schooler. Add note on their nutritional problems and management.
14. Explain nutritional relief and rehabilitation with the support of nutritional screening tools.
15. Explain IEC. Add a note on prophylaxis programs in India

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Mangaluru**

Semester IV - P.G. Examination - M.Sc. Food Science, Nutrition and Dietetics

July -

NUTRACEUTICALS AND FUNCTIONAL FOODS

Time: 3 Hours

Max. Marks: 70

I. Answer any SIX of the following: (3×6= 18)

1. Write short notes on world market of nutraceuticals.
2. What is diabetes? Which are the types?
3. Nutraceuticals as a new dietary supplement.
4. Differentiate between Nutraceuticals and Functional foods.
5. What are antioxidants?
6. Write note on regulatory issues of nutraceuticals.
7. Write short notes on angiogenesis.

II. Answer any FOUR of the following: (7× 4= 28)

8. Discuss on the biological significance of nutraceuticals.
9. Explain on types of prebiotics and their effect on gut microbes.
10. Discuss on the development of functional foods.
11. Explain on phytoestrogens and phytosterols.
12. What is nutrigenomics? Explain.

III. Answer any TWO of the following: (12×2 = 24)

13. Describe the role of nutraceuticals in preventing cholesterol and obesity.
14. Elaborate on the different natural pigments.
15. What are Probiotics? Elaborate on fructo-oligosaccharides as probiotic food components.
