

SUBJECT CODE: DHFS-11

ROLL No. **DHFS I**

**FOOD CRAFT INSTITUTE, AMU CAMPUS ALIGARH
ACADEMIC YEAR 2023-24**

COURSE : Post Graduate Diploma in Dietetics & Hospital Food Service

SUBJECT : Human Physiology

Semester: 1st Semester/End Term

TIME ALLOWED : 2 Hours

MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

Q.1(a) Draw a schematic illustration of the circulatory system.

(5 Marks)

OR

Draw a well-labeled diagram of the respiratory pathway.

(b) Define any 2 of the following.

(2.5x2=5 Marks)

- (i) Double circulation
- (ii) Tidal volume
- (iii) Blood Pressure
- (iv) Respiration

Q.2 Justify the statement: The pituitary gland is sometimes called the "Master gland" of the Endocrine system.

(10 Marks)

OR

Explain the Versatility of Adrenal Glands.

Q.3 Write short notes on any 4 of the following.

(2.5x4=10 Marks)

- (a) Kidney Transplant
- (b) Common Digestive problems
- (c) Types of contraception
- (d) Erythropoiesis
- (e) Anemia

Q.4 Explain the Chloride Shift with the help of a diagram.

(10 Marks)

OR

Briefly explain the digestion of Protein, Fat, and Carbohydrate.

Q.5 State True or False.

(10 Marks)

1. Animal cells have cell walls.
2. People who are AB-positive are universal recipients.
3. Pleura is the layer of tissue that covers the heart.
4. Insulin is also known as hypoglycemic hormone.
5. Jaundice is a sexually transmitted disease.
6. Homeostasis is a self-regulatory process by which organisms maintain internal stability.
7. Normal GFR is 215ml/minute.
8. Follicle stimulating hormone (FSH) manage menstrual cycle and ovulation.
9. Blood pressure is measured as diastolic pressure over systolic pressure.
10. Bile juice does not contain any enzyme.

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FOOD CRAFT INSTITUTE, AMU CAMPUS ALIGARH
ACADEMIC YEAR 2023-24

COURSE : Post Graduate Diploma in Dietetics & Hospital Food Service

SUBJECT : Applied Biochemistry

Semester: 1st Semester/End Term

TIME ALLOWED : 2 Hours

MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

Q.1 Define any four of the following:

[4X2.5=10 marks]

- a) Gluconeogenesis
- b) Cori's cycle
- c) Lipogenesis
- d) Transamination
- e) Ketonemia

Q.2 Explain the pathway of glycolysis in detail with complete reactions.

[10 marks]

OR

Discuss in detail the urea cycle.

[10 marks]

Q.3 Draw the structure of any five of the following:

[5X2=10 marks]

- i. Tyrosine
- ii. Sucrose
- iii. Amylopectin
- iv. Prostaglandins
- v. Cholesterol
- vi. Arachidonic acid
- vii. Cysteine

Q.4 What are hormones? Explain how hormones are classified in our system.

[10 marks]

OR

What are enzymes? Explain the mechanism of enzyme action with the help of models.

[10 marks]

Q.5 Match the following:

- | | |
|------------------------------|---|
| i. Enzymes | (a) mitochondria |
| ii. Bromelain | (b) peptide bond |
| iii. Glucose | (c) furan |
| iv. Proteins | (d) pineapple |
| v. Lactose | (e) W. Kuhne |
| vi. Cori cycle | (f) saturated fat |
| vii. Fructose | (g) disaccharide |
| viii. Glucose | (h) toxic ammonia to urea |
| ix. Urea cycle | (i) muscle lactic acid to liver glucose |
| x. Fatty acid beta-oxidation | (j) metabolic fuel of the brain |

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FOOD CRAFT INSTITUTE, AMU CAMPUS ALIGARH
ACADEMIC YEAR 2023-24

COURSE : Post Graduate Diploma in Dietetics & Hospital Food Service

SUBJECT : Nutrition Industry Management-I

Semester: 1st Semester/End Term

TIME ALLOWED : 2 Hours

MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

Q.1. Define Financial Accounting and discuss the scope of Financial Management. (10)

OR

Briefly describe the Institutional Food Management.

Q.2. Write short notes on (2X5=10)

a) Classical approach

b) Neo-classical approach

OR

a) Planning

b) Evaluating

Q.3. Describe the following- (2X5=10)

a) Staff management

b) Energy management

OR

a) Diabetes Mellitus

b) Coronary heart disease

Q.4. Discuss the risk factors and diet management of Coronary heart diseases. (10)

OR

Briefly discuss the complications and diet management of diabetes.

Q.5. Fill in the blanks- (1X10= 10)

1) JIT stands for _____.

2) _____ diabetes develops during pregnancy.

3) _____ is a coronary artery disease.

4) A management approach to long-term success through customer satisfaction known as _____.

5) LDL stands for _____.

6) _____ is a lipoprotein disorder in the blood.

7) Food that provides medical or health benefits known as _____ food.

8) Creating a plan to spend your money known as _____.

9) _____ is a rating system for foods containing carbohydrates.

10) _____ approach focuses on centralized authority, and incentives to optimize productivity.

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ALIGARH
ROLL No.

PROJECT CODE: DHFS-16

ROLL No.....

**FOOD CRAFT INSTITUTE, AMU CAMPUS ALIGARH
ACADEMIC YEAR 2023-24**

COURSE: Post Graduate Diploma in Dietetics & Hospital Food Service

SUBJECT: Food Safety in Food Service Establishment **Semester:** 1st Semester/End Term

TIME ALLOWED: 2 Hours

MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

1. Write short notes on any four (04)? (4x2.5=10)

- (a) Antibiotics (b) Wine (c) ISO 22000 (d) Parasites (e) Structure of Bacterial cell

2. Explain the significance of packaging. What are the different types of packaging methods? (10)
OR

Explain the role of microbiology in genetically modified tomatoes.

3. Briefly explain any two (02) of the following. (2x5=10)

- a. Types of Hazards
- b. GMP
- c. HACCP

4. Explain the role of microbiology in the production of Sauerkraut? (10)
OR

Explain the main types of microorganisms found in food.

5. Fill in the blanks. (1x10=10)

- a. All food business operators need to apply for the
- b. is a traditional Indonesian food made from soya beans.
- c. HACCP Stands for
- d. and are examples of chemical preservatives.
- e. is a fermented product of cabbage.
- f. is the most common milk adulterant to show higher protein content in it.
- g. TQM Stands for
- h. Cell wall of fungi is made up of
- i. The Prevention of Food adulteration act is implemented in year
- j. Father of Food microbiology is

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SUBJECT CODE- DHFS-13

ROLL NO.....

FOOD CRAFT INSTITUTE, AMU CAMPUS ALIGARH

ACADEMIC YEAR 2023-24

COURSE: PG Diploma in Dietetics & Hospital Food Service.

Semester: 1st Semester End Term

SUBJECT: Therapeutic Diet -I

MAX .MARKS: 100

TIME ALLOWED: 3 Hours

(Marks allotted to each question are given in brackets)

Q.1- What do you mean by the nutrition care process, Explain the various steps involved in NCP. (10)

OR

Discuss various dietary adaptations. Which are required to meet the therapeutic needs.

Q.2- What are routine hospital diet? State with suitable examples. (10)

OR

Explain special feeding methods in nutrition support.

Q.3- what are the health hazards of overweight and obesity (10)

OR

What do you mean by weight imbalance? Explain its prevalence and its classification.

Q.4- Define enteral nutrition Explain various Enteral feeds. (10)

OR

What metabolic changes occur during infection?

Q.5- Give salient features of the diet you would prescribe for Enteric fever and Tuberculosis. (10)

OR

Describe the nutritional management of a patient suffering from tuberculosis.

Q.6- Define therapeutic diet. How therapeutic diet is different from normal diet (10)

OR

Define nutrition assessment. How do you assess an obese and underweight individual?

Q.7- What is HIV infection? What are the dietary recommendations for a patient suffering from AIDS (10)

Q.8- Write a short note on any two:- (5x2=10)

- Health hazards of underweight
- Soft diet
- Guidelines for calculating IBW
- Nutritional and Immune response.

Q.9- Differentiate between (any two) (5x2=10)

- Acute fever & Chronic fever
- Overweight & Obesity
- Liquid diet & Soft diet
- Enteral feed & Parenteral feed

Q.10- Fill in the blanks:-

(10 x1=10)

- a) is the first step in the nutrition care process.
- b) is an intermediate between a clear liquid diet and a soft diet.
- c) In solid flexible polyurethane and silicon tube is passed through the nose into the stomach.
- d) A guides the patient and their family about the role of diet in their daily life.
- e) is an illness in which a person keeps eating too much and then making himself vomit to control his weight.
- f) is a process by which the nutrition of an individual is determined.
- g) A is a diet that leaves no residue and it is non-gas forming, nonirritating, non-stimulating to peristaltic action.
- h) BMI can be calculated by.....
- i) Clear liquid diet provides about k cal and gms of protein.
- j) Grade II obesity can be mentioned when the BMI of a person is between and kg/m^2

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SUBJECT CODE: DHFS-14

ROLL No.....

FOOD CRAFT INSTITUTE, AMU CAMPUS ALIGARH
ACADEMIC YEAR 2023-24

COURSE : Post Graduate Diploma in Dietetics & Hospital Food Service

SUBJECT : Nutritional Perspective in Community-I

Semester: Ist Semester/End Term

TIME ALLOWED : 3 Hours

MAX. MARKS 100

(Marks allotted to each question are given in brackets)

- Q1. Write short notes on any two (5x2=10)
i. BMI formula and its classification.
ii. Glycemic Index and its ranges.
iii. Primary healthcare system.
- Q2. Briefly explain any two. (5x2=10)
i. Comprehensive exchange list in meal planning.
ii. Demography.
iii. One serving portion of food.
- Q3. Discuss the nutritional needs of adulthood, write down the RDA (10x1=10)
for energy, protein, fat, CHO, Calcium, fiber.
OR
Explain the GI Role in diabetic patients, why follow a low GI diet?
- Q4. Discuss the physiological changes of complications during pregnancy. (10x1=10)
OR
Write the nutritional requirements and RDA of lactating women.
- Q5. Write the nutritional requirement of protein at various stages of life and method (10x1=10)
of improving protein quality in diet.
OR
What is fat? Write down its types and functions.
- Q6. Explain the fundamentals of meal planning. (10x1=10)
OR
Define CHO and its types.
- Q7. Write down the function sources and deficiency disease of any two of the (5x2=10)
following minerals.
(a) Sodium
(b) Calcium
(c) Potassium
(d) Iron
- Q8. What is dietary fiber? Write down its sources and components. (10x1=10)
OR
Write the nutritional needs and diet feeding pattern of childhood or adolescence.
- Q9. Write a Short note on any two. (5x2=10)
(i) Tips to reduce fat intake.
(ii) Digestibility coefficient.
(iii) Vitamins and their types.

Q10. Fill in the blanks.

(1x10=10)

- i. There are _____ exchanges in 105 grams of pulses
- ii. Formula of BMI _____.
- iii. _____ sugar found in malt grain.
- iv. _____ is the cheapest source of energy in the diet.
- v. _____ a condition in which bone becomes, weak and brittle.
- vi. Consumption of non-food items like clay, and chalk is known as _____.
- vii. The sugar present in mammalian milk is _____.
- viii. The RDA for Iron in adults is _____.
- ix. Amino acids are linked together through _____ bonds.
- x. _____ is the first milk after giving birth for baby feed.

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