

**Second Semester B.Sc Nursing Degree Regular/Supplementary
Examinations November 2023
Paper I – Applied Biochemistry and Applied Nutrition & Dietetics**

Time: 3 Hrs

Total Marks: 75

- *Answer all questions to the point neatly and legibly • Do not leave any blank pages between answers*
- *Indicate the question number correctly for the answer in the margin space • Answer all parts of a single question together*
- *Leave sufficient space between answers • Draw table/diagrams/flow charts wherever necessary*
- *Write section A and section B in separate answer books (32 Pages). Do not mix up questions from section A and section B.*

Section A – Applied Biochemistry

Q.P. CODE: 221010

Max. Marks: 25

Multiple Choice Questions

(4x1=4)

(choose the most appropriate answer from the options given)

1. Linoleic acid is
a) MUFA b) PUFA c) Chylomicron d) Lipoprotein
2. The combination of Glutamate, Cysteine and Glycine is
a) Gastrin b) Insulin c) Glutathione d) Glucagon
3. Normal blood pH is
a) 6.35-6.45 b) 7.35-7.45 c) 8.35-8.45 d) None
4. Which Immunoglobulin crosses Placenta
a) Ig G b) Ig M c) Ig A d) Ig D

Short notes

(3x5=15)

5. Explain the structure and functions of Immunoglobulins
6. Classify amino acids based on nutrition giving examples
7. Jaundice

Differentiate the following

(3x2=6)

8. LDL and HDL
9. GTT and GCT
10. Hypo glycemia and Hyper glycemia

(PTO)

Section B – Applied Nutrition and Dietetics

Q.P. CODE: 222010

Max. Marks: 50

Multiple Choice Questions

(8x1=8)

(choose the most appropriate answer from the options given)

1. Yellow and orange coloured fruits and vegetables are rich in _____
a) Retinol b) Carotene c) Ascorbic acid d) Folic acid
2. The mineral which is essential for the formation of haemoglobin is _____
a) Iodine c) Iron
b) Calcium d) Sodium
3. All are macro-nutrients except
a) Carbohydrates b) Protein c) Fats d) Vitamins
4. The formula for body mass indexing is
a) Height /Weight c) Weight (kg) / Height in m²
b) Weight / Height d) Height in m² / Weight (kg)
5. _____ is a method of preserving food
a) Baking b) Steaming c) Salting d) None
6. Which of the following vitamin is soluble in fat
a) Vitamin A b) Vitamin C c) Vitamin B d) None
7. A substance needed by the body for growth, energy, repair and maintenance is called
a) Nutrient b) Carbohydrate c) Calorie d) Fatty acid
8. Citrus fruits are an excellent source of
a) Calcium b) Vitamin C c) Vitamin B d) Calories

Essay

(1x10=10)

9. Define nutritional assessment. Write methods of nutritional assessment

Short notes

(4x5=20)

10. Basic four food groups.
11. Dietary modifications in old age.
12. Functions of proteins.
13. Dietary fibre.

Differentiate the following

(3x2=6)

14. Enteral feeding and Parenteral feeding.
15. Folic acid and Ascorbic acid.
16. Food additives and Food adulteration.

List Down the following.

(3x2=6)

17. Four sources of Vitamin E.
18. Four signs and symptoms of PEM.
19. Four examples of supplementary foods.
