

Rajiv Gandhi University of Health Sciences, Karnataka

First year B.Sc. Nursing Degree Examination – Sept / Oct 2008

Time: Three Hours

Max. Marks: 100 Marks

NUTRITION & BIOCHEMISTRY

(Revised Scheme – 2)

Q.P. CODE: 1748 & 1749

Your answers should be specific to the questions asked. Draw neat labeled diagrams wherever necessary

Use separate answer books for section A and section B

Q.P. Code: 1748 – Section 'A' - Nutrition (60 Marks)

LONG ESSAYS

2 x 10 = 10 Marks

1. Discuss the various methods of cooking and its effects on nutrients. How can you preserve the nutrients while cooking the foods?
2. Discuss proteins under the following heading:
a) Classification b) Dietary sources and requirements c) Functions d) Deficiency

SHORT ESSAYS

5 x 5 = 25 Marks

3. Define food adulteration. What are the various food adulterants commonly found in foods and how can it be prevented?
4. Discuss the digestion and absorption of carbohydrates
5. C.F.T.R.I
6. Short notes on pressure cooking and simmering
7. Write the functions and imbalance of sodium in the body

SHORT ANSWERS

5 x 3 = 15 Marks

8. Various food standards used to ensure food quality
9. Rickets
10. What are macronutrients? Write its calorific value
11. Clear liquid diets
12. Functions of fat in the body

Q.P. Code: 1749 – Section 'B' - Biochemistry (40 Marks)

Use separate answer book

LONG ESSAYS

1 x 10 = 10 Marks

1. Describe the sources, biochemical functions normal requirements and deficiency manifestations of thiamine

SHORT ESSAYS

3 x 5 = 25 Marks

2. Classify enzymes, give examples of each class
3. Homeostasis of blood calcium
4. Hexose monophosphate shunt and its significance

SHORT ANSWERS

5 x 3 = 15 Marks

5. Bile salts in urine
6. Polysaccharides
7. Metabolic role of zinc
8. Pyruvate dehydrogenase enzyme complex
9. Normal levels of a) Glucose b) Uric acid and Creatinine in blood
