0818E325 First Year B.Sc. (Nursing) Examination Date: 30-08-2018, Thursday] Candidate's Seat No: Nutrition & Biochemistry [Time: 3 Hours Instructions: (1) Figure to the right indicates marks. [Max. Marks: 75 (2) Draw diagram wherever necessary. (3) Write legibly. (4) Use Separate answer books for each section. Section - I (Nutrition - 45 Marks) Q-1. (A) Write digestion of protein (B) Explain about nutritional assessment (5)Q-2. Define tollowing terms (Any Four) (5) 1) Digestion (2X4=08)2) Malnutrition 3) Carbohydrate 4) Basal Metabolic Rate . 5) Electrolytes. Q-3. Write short note (Any Two) (i) Methods of cooking. 2) Types of diet (5X2=10)3) Vitamin A Q-4. (A) Enlist the functions and dietary sources of carbohydrates (B) Write about nutritional problems of India (3+3=6)(6)Q-5. Fill in the blanks (1X5=5)1. Scurvy is due to deficiency of vitamin \_\_\_\_\_ 2. BMI stand for \* 3. On metabolism, 1gm of fat gives \_\_\_\_\_ K.cal. vitamin is useful in blood clotting 5. Deficiency of mineral \_\_\_\_\_ produces microcytic, hypochromic anaemia Section - II (Biochemistry - 30 Marks) 0-5. (A) What is Protein? Write the modical and biological importance of protein (2+3=5)(B) Write about blood buffers (5)Q-6. Write short note (Any Four) (2.5X4=10)(i) Classification of vitamins with example. 2) Importance of Biochemistry in Nursing 3) Sources and deficiency diseases of Vitamin (4) Function of fat 5) Use of prostaglandins (1X10=10)Q-7. Define following terms 3) Gluconeogenesis 2) Glycolysis 1) Hormone 6) Saturated fatty acid 5) Electrophoresis 4) Vitamin 9) Glycosidic bond 8) Coenzyme 7) Catalyst 10) Oligosaccharide

0817E012 First Year B.Sc. (Nursing) Examination **Nutrition & Biochemistry** [Max. Marks: 75 Date: 24-08-2017, Thursday] [Time: 3 Hours **Instructions**: (1) Answer to the point. (2) Figure to the right indicates marks. · (3) Draw diagrams wherever necessary. (4) Write legibly. (5) Use separate answer books for each section. **SECTION I** 5 (a) Briefly Describe the Relationship of Nutrition to Health. 5 (b) Discuss Role of Nurses in Nutrition Education. 2x4=8Q.2. Enlist four Deficiency Diseases of the following -(ii) Calcium (i) Vitamin A (iv) Protein (iii) lodine 5x2=10Q.3. Write short Notes on Any two of the following -(i) Methods of cooking (ii) Mid-day meal program (e) Balanced diet Q.4. (a) Prepare a Menu plan for Mrs. Radhika 22yrs old, 50kg weight, moderate worker and Lactating mother of a 5 months old baby. 8 4 (b) State the Principles of Menu Planning.

Q.5. Fill in the hlanks-

1x5=5

(iii) ..... are the complexes of proteins and lipids.

(iv) .....is the main storage form of carbohydrate in plants.

(v) Vit. D deficiency in children is called as ......

[P.T.O.

#### First Year B.Sc. (Nursing) Examination

	rirst Year B.S	c. (Nursing) Exami	nation		
Date : 23 07 2014 11	Nutritio	n and Biochemistry		Max. Marks :	76
Date: 23-07-2014, V Time: 3 Hours	Wednesday]	•		MIAX. MIAIKS .	. 73
Instructions: (1)	Answer to the point. (3)	ollowing (an) fiv	Bit 6 answer	1-0	
(2)	Figure to the right indic	cate marksig neews	a. Difference be	1 1/4	
(2)	137	35		1	
(4)	Draw diagrams wherev	er necessary.	10 -1-01		
. (5)	Use separate answer bo				
*			d Enlist types of		
•	<u>S</u> c	ccharries noito	e . Define polysa		K 13.
Q-1 Define f	1 narsing.	f bio chemistry in	f. Enlist scope o	12 5	(10)
	following (any five).	(any two).	Write short note	2-()	(10)
a. Maln	noitrition tion and classify contr	antibody produc	a. Mechanism of	à	
b. Reco	ommended daily allow	vance (RDA)	b. PH buffer.		
1 c. Macr	ronutrients	lippoprotein and t	Cive a note on		
Q d. Dehy	dration		Long essay		
1 e/Nutri	ition	licente di alma			
f. Ricke	ets	Tisian in acak	a. Explain urea c	~ K	
Q-2 Write sh	hort notes (any four)	1			(20)
U a. Metho	ods of food preservati	re and sources of	1 Types, structu	<b>b</b>	(40)
	adulteration & its act		•		
c. List o	out various national	nutritional pregr	ammes and expl	lain about	
<b>ICDS</b>			_		
3 d./Proces	ess of digestion of pro	tein.			
9. e. Factor	rs affecting food and	nutrition.	•		
Q-3 Long ess	say				(15)
a. Define	e vitamins.(02)				(10)
b. Classi	ify vitamins based on	their solubility.((	)5)		
	in in detail about vita			¥I	
£ ±	. "	OR	•	1001	
. What a	are the principles of c	cooking?(05)			
8 b. Write	down methods of coo	oking.(10)	ν,	1.0	0 T + <sup>†</sup>

### 0815E161

## F. V. R.Sc. (Nursing) Examination Nutrition and Riochemistry

# Oats : 06-08-2015, Thursday

Time: 3 Hours

instructions: (1) Figure to right indicate full marks

- (2) Use separate unswers book for each section
- (3) Draw diagram wherever necessary
- (4) Write legibly.
- (5) Answer to the point.

### SECTION 1



# Define following (any three):

- Malnotrition
- Balanced diet (6)
- Rickets (c)
- Food standards
- Recommended dictary allowance (d) (e)

# 2 Discuss briefly any two of the following:

- Over hydration & water intoxication
- (b) Fat soluble vitamins & it's deficiency diseases.
- ICDS programme 101

# Write short notes (any three):

- (a) Ben ber
- (b) Pellagra
- (c) Kwashiotkor
- (d) Basal metabolism.

# 4 Explain the following (any three):

- (a) B.M.I. and factors affecting B.M.R.
- (b) Methods of cooking
- Le 1 List the fat soluble vitamins & their five sources
- (d) Discuss in detail the role of the nurse in the community for prevention of vitamin A deliciency.

#### SECTION II

5 Describe area cycle. Name the pathological conditions under which blood area is affected.

## 6 Write short notes on (any four):

- Ketosis (a)
- (b) Mechanism of antibody production
- (c) Enzymes and co-enzymes
- (d) Beta exidation of fany acids
- (c) Transport mechanism.

### 0116E101

Candidate " "

#### F.Y. B.Sc. (Nursing) Examination Nutrition & Biochemistry

### 29-01-2016 Friday)

#### 3 Hours

furtions : (1) Answer to the point.

- (2) Figure to the right indicates marks
- (3) Draw diagrams wherever necessary
- (4) Write legibly. (5) Use separate unswer books for each section.

(5)	Use separate unswer	4×2=8
Q-I	Define following (Any four)  1) Macronutrient 2) Nutrition 3) Therapeutic diet 4) Hypervitaminosis 5) Recommended Daily Allowance 4) Hypervitaminosis 5) Recommended Daily Allowance	3X5=15
Q-2	A Factors affecting BMI  B Digestion process of fat	3x2=6
Q-3	C. Electrolyte imbalance D. Assessment of nutritional status. Write dietary sources of following. (Any three) L. Vitamin B. 2. Calcium Carbohydrates 4. Vitamin A.	4
Q-4	<ul> <li>a. Explain principles of cookery.</li> <li>b. Write prevention of food adulteration act.</li> <li>c. Explain methods of cooking.</li> </ul>	8 4x2=8
Q-5	Section- II  Briefly answer following. (Any four)  1. Biochemical role of vitamin A  2. Biochemical functions of Zinc.  3. Factors affecting iron absorption.  4. Function of essential fatty acids.	442.0
Q-6	Define glycolysis.  Write short notes. (any two)      Significance of biochemistry in nursing.  b. Structure of cell membrane.	2×5=10
Q-7	e Buffers of the body fluid.  Describe following (any two)  a. Regulation of blood glucose level.  b. Ph buffer.	2x6=12

Mechanism of antibody production.