

Hiralal Mazumdar Memorial College For Women

Department of Food and Nutrition

5th Semester Honours

FNTACORE 11 (T)

CLINICAL NUTRITION AND DIET FOR SPECIAL SITUATIONS IN LIFE (THEORY)

CHAPTER 1. NUTRITIONAL MANAGEMENT OF PSYCHOLOGICAL STRESS

1. Discuss the dietary management of pre and post operative surgical condition.
2. What do you mean by burns? Mention the classification of burns. How complications arise from burns? Discuss the dietary management of a burn patient.

CHAPTER 2. DIETARY MODIFICATION IN FEBRILE CONDITION

3. How fevers can be classified? Define fever. What metabolic changes occur during fever? Describe the mechanism of fever. Discuss the dietary management of a febrile patient.

CHAPTER 4 : MALABSORPTION SYNDROME :-

WRITE SHORT NOTES ON MARKS 5

STEATORRHOEA, CELIAC DISEASE, TROPICAL SPRUE, MALABSORPTION SYNDROME OR INTESTINAL BRUSH BORDER DISEASES, PROTEIN LOSING ENTEROPATHY

CHAPTER 5: GALL BLADDER AND PANCREAS

SHORT QUESTION MARKS 1

1. WHAT IS GALL BLADDER . WRITE ITS FUNCTIONS
2. GIVE EXAMPLES OF PRIMARY AND SECONDARY BILE ACID, BILE SALTS, BILE PIGMENTS.
3. WHAT IS THE Basic differences between GALL BLADDER BILE AND LIVER BILE?
4. DEFINE CHOLECYSTITIS, CHOLELITHIASIS, CHOLECYSTECTOMY, CHOLEDOCOLITHIASIS.
5. WHY FAT SHOULD BE EXCLUDED FORM THE DIET OF A CHOLECYSTITIA PATIENT?
6. IS IT NECESSARY THAT A PERSON HAVING GALL STONE WILL ALWAYS EXPERIENCES PAIN?
7. WHICH DRUG IS USED TO DISSOLVED GALL STONES?

8. WHY WOMEN TAKING ORAL CONTRACEPTIVE PILLS ARE VERY MUCH AT RISK OF HAVING CHOLELITHIASIS?

9. WHAT IS PANCREATITIS?

SHORT NOTES MARKS 5

BILE AND ITS FUNCTIONS, ROLE OF BILE IN FAT DIGESTION, GALL STONE TYPES- CHIOLESTROL STONE, PIGMENT STONE, CHOLECYSTECTOMY, CHOLECYSTITIS AND ITS TYPES, RISK FACTORS OF CHOLELITHIASIS, PANCREATITIS- ITS TYPES, SYMPTOMS, PATHOPHYSIOLOGY, CAUSES, COMPLICATIONS, DIAGNOSIS,

LONG QUESTION MARKS 10

WHAT IS CHOLELITHIASIS? WRITE ITS CAUSES, SYMPTOMS, DIAGNOSIS, TREATMENTS, DIETARY MANAGEMENT WITH A SAMPLE MENU.

WRITE THE NUTRITIONAL MANagements OF A PANCREATITIS PATIENT.

CHAPTER6: LIVER DISEASES :-

SHORT QUESTIONS MARKS 1

1. WHAT IS LFT?
2. WRITE FULL FORM OF SGOT SGPT.
3. WHAT IS NEONATAL JAUNDICE?
4. WHY PHOTOTHERAPY IS USED FOR NEONATAL JAUNDICE TRATMENT?
5. DEFINE DIRECT AND INDIRECT BILIRUBIN?
6. WHAT IS THE NORMAL LEVEL OF BILIRUBIN IN HUMAN BODY?
7. WHICH MINERALS ARE RESTRICTED IN CIRRHOSIS of liver?
8. WHY FIBRE IS RESTRICTED IN CIRRHOSIS OF LIVER?
9. WHAT IS PORTAL HYPERTENSION?
10. DEFINE THE TERM NECROSIS.

SHORT NOTES MARKS 5

FUNCTIONS OF LIVER, RELATION BETWEEN ALCHOL AND CIRRHOSIS, VIRAL HEPATITIS, JAUNDICE AND TYPES, WILSON DISEASE, LIVER FUNCTION TESTS, HEPATIC ENCEPHALOPATHY, biliary dyskinesia

LONG QUESTIONS MARKS 10

Viral hepatitis-its causes, types, symptoms, diagnosis, treatment, dietary management with sample menu and diet chart

Cirrhosis of liver - its causes, complications, symptoms, diagnosis, treatment, dietary

management with sample menu and diet chart.

CHAPTER 7: NUTRITION MANAGEMENT OF RENAL DISEASE

SHORT QUESTION

Define Glomerular filtration rate.

Difference between nephrosis and nephritis.

Define acid ash diet ,alkaline ash diet,low oxalate diet

What is urolithiasis?

Full form-CAPD; CCPD;IPD; GRF

What is Glomerulonephritis?

What is the function of Kidney?

What are the unit of Kidney?

What are the blood constituents which pass into the glomerular capule?

What are the Blood constituent which remain in the glomerulas?

SHORT NOTE

How are kidney stone formed?

What do you mean by acute renal failure?Explain the causes and treatment?

What is dialysis? Discuss diet control in dialysis?

Write short note on –Haemodialysis, Peritoneal dialysis

Discuss the factor contributing to oxalate stones. How do you prevent it?

Discuss about Glomerulonephritis? Clinical symptom. Write down the principal of Dietary management and dietary treatment?

What is Nephrotic syndrome? Clinical symptom? Principels of diet and dietary treatment.

What do you mean by dialysis?write down the characteristics of haemodialysis and peritoneal dialysis?

LONG QUESTION

What is Acute renal failure and Chronic renal failure? write their causes ,symptoms and dietary management?

Discuss about Urinary calculi? Causes and Types of calculi? Treatment and dietary management of Urinary calculi?

CHAPTER 8: NUTRITIONAL MANAGEMENT IN ALLERGY

SHORT QUESTION

Define Food allergy.

What are the types of food reaction?

What are the types of food allergy? Or classification.

What do you mean by food intolerance?

SHORT NOTE

Symptoms of food allergy.

Diagnosis of food allergy.

Provocative test.

Elimination diet.

Radio allegro sorbent test

Using the targeted elimination diet.

Treatment of food allergy

Food allergy of infancy

Milk sensitive enteropathy.

Intolerance of breast milk.

Prevention of food allergy.

CHAPTER 8:NEUROLOGICAL DISEASES

What is Alzheimer?

What are the signs and symptoms of Alzheimer?\

Causes of Alzheimer?

Risk factors of Alzheimer?

Write about Nutritional therapy of Alzheimer?

Treatment of Alzheimer?

What is Perkinson's disease?

What are the signs and symptoms of Perkinson's disease?

What are the causes of Perkinson's disease?

Write about the Risk factor of perkinson's disease?

What are the treatment of perkinson's disease?

Dietary management of perkinson's disease?

What is Epilepsy?

Types of Epilepsy?

What are the symptoms of epilepsy?

What are the causes of epilepsy?

Write down the risk factor of epilepsy?

Complication and treatment of epilepsy?

Define Anorexia Nervosa?

Types of Anorexia Nervosa?

What are the causes and symptoms of Anorexia Nervosa?

Discuss about complication of Anorexia Nervosa?

How does you diagnose Anorexia?

Nutritional management of Anorexia Nervosa?

Write down the treatment procedure of Anorexia Nervosa?

What is Bulimia?

Types of Bulimia?

Aetiology ,symptoms of Bulimia?

Diagnosis and dietary management of Bulimia?

Treatment of Bulimia?

SHORT NOTE:5/8

Alzheimer

Anorexia Nervosa

Bulimia

Perkinson's disease

Epilepsy

FNTACOR12

FOOD MICROBIOLOGY AND IMMUNOLOGY THEORY

CHAPTER1 : GENERAL INSTRUCTIONS TO MICROBES(BACTERIA, FUNGI, YEAST)

SHORT QUESTIONS MARKS 1

1. DEFINE GRAM POSITIVE AND GRAM NEGATIVE BACTERIA WITH EXAMPLES.
2. Give EXAMPLES OF AEROBIC AND ANAEROBIC BACTERIA.
3. WHAT IS STRICT, FACULTATIVE, TOLERANT ANAEROBIC BACTERIA? WITH EXAMPLES.
4. DEFINE THERMOPHILIC, psychrophilic, mesophilic, thermoduric bacteria.
5. DEFINE AUTOTROPHIC, HETEROTROPHIC BACTERIA WITH EXAMPLES.
6. WRITE THE FULL FORM OF NAM AND NAG.
7. WHAT IS SLIME LAYER AND CAPSULES?
8. "TNB IS NOT A DYE BUT PICRIC ACID IS A DYE" EXPLAIN.
9. WHAT IS CHROMOGEN?
10. WRITE THE DIFFERENCE BETWEEN DYE AND CHROMOGEN.
11. DRAW THE STRUCTURES OF PICRIC ACID, TNB, METTHYLENE BLUE, CRYSTAL.VIOLET
12. GIVE EXAMPLES OF MORDANTS.
13. WHAT IS ACID FAST STAIN?
14. WHY GRAM POSITIVE BACTERIA TAKES PRIMARY STAIN AND GRAM NEGATIVE BACTERIA TAKES SECONDARY STAIN?

15. WHAT IS PURE CULTURE AND MIXED CULTURE?

SHORT NOTES MARKS 5

MORPHOLOGICAL STRUCTURES OF GRAM POSITIVE AND GRAM NEGATIVE BACTERIA

CELL WALL WITH DIAGRAM, DIFFERENCES BETWEEN GRAM POSITIVE AND GRAM NEGATIVE BACTERIA, MORDANT, CLASSIFICATION OF STAIN, ACID FAST STAIN, SIMPLE STAIN, DIFFERENTIAL STAIN. SERIAL DILUTION METHOD, GLYCOCALYX

LONG QUESTION MARKS 10

BRIEFLY DESCRIBE THE STAINING PROCEDURE.

DISCUSS THE CELL WALL STRUCTURES OF GRAM POSITIVE AND GRAM NEGATIVE BACTERIA WITH DIAGRAM.

WRITE THE METHOD OF ISOLATION OF PURE CULTURE FROM A GIVEN FOOD SAMPLES.

HOW COULD YOU DETERMINE THE NO OF LIVE CELLS IN A BACTERIAL CULTURE?

CHAPTER 2 : GROWTH KINETICS OF BACTERIA

What do you mean by bacterial growth curve? Discuss about the segments.

Factors affecting growth curve(Intrinsic and extrinsic factors)

Classification of culture media.

Constituent of culture media.

Definition of Sterilization.

Types of Sterilization.

What is Arnold sterilizer?

Short note on Auto clave? Explain principle,Uses,Precaution.

Difference between moist heat and dry heat method.

Difference between Sterilization and Pasteurization.

Why moist heat is more effective for sterilization than dry heat?

What do you mean by generation time?

What do you mean by Latent Period?

What do you mean by Incubation period?

Calculation of Generation time?

Short note on Moist heat and Dry heat method.

CHAPTER 3 : MICROBIOLOGY OF FOOD

What do you mean by Mycotoxins?

What is Microflora?

Microflora present in milk?

Microflora present in cereals?

Microflora present in vegetable?

Microflora present in Flesh food?

Discuss on seafood poisoning ?

Discuss on Shellfish poisoning?

Microbes commonly present in food and diseases caused by them-

Salmonella, Listeria monocytogenes, Staphylococcus aureus, Campylobacter jejuni, E.coli, Clostridium botulinum, Bacillus cereus, C. Perfringens

CHAPTER 4: MICROBIAL FOOD SPOILAGE

1. Write short notes on:

- a) Milk spoilage
- b) Sea foods spoilage
- c) Spoilage of canned foods
- d) Bacteria
- e) Fungi

2. Explain the sources of microorganisms in foods.

CHAPTER 5: FOOD FERMENTATION

SHORT QUESTIONS MARKS 1

1. WRITE THE DIFFERENCE BETWEEN BACTERIOSIN AND ANTIBIOTICS?
2. GIVE EXAMPLES OF SOME FERMENTED FOOD MADE FROM VEGETABLE, FRUITS, CEREALS, PULSES, SOYA BEAN
3. GIVE EXAMPLE OF A DOUGH IMPROVERS.

Short NOTES MARKS 5

FOOD FERMENTATION, BATCH SYSTEM IN FERMENTATION, CONTINUOUS SYSTEM, FEED BATCH SYSTEM, DISTINGUISH BETWEEN BATCH AND CONTINUOUS SYSTEM, SOLID STAGE FERMENTATION, IMPORTANCE OF FOOD FERMENTATION, OBJECTIVES OF FERMENTATION, SINGLE CELL PROTEINS, YIELD CO EFFICIENT, DIFFERENT COMPONENTS OF FERMENTATION PROCESS, PREBIOTICS AND PROBIOTICS, CURD VS

YOGURT, MICROORGANISMS USED IN THE PRODUCTION OF DIFFERENT FERMENTED PRODUCTS,

LONG QUESTIONS MARKS 10

RAW MATERIALS, STARTER CULTURES, METHODS OF MANUFACTURING CURD, YOGURT, acidophilus milk, BUTTER MILK, BREAD, IDLI, DHOSA, VINEGAR, SAUERKRAUT, TEMPEH, MISO, SOY SAUCE, BEER WINE.

5th Sem H

Food and Nutrition

FNTADSE02 (T)

ENTREPRENEURSHIP IN FOOD INDUSTRY

CHAPTER 1: ENTREPRENEURIAL DEVELOPMENT

Short Notes

Entrepreneurial development case studies, sensing opportunities, entrepreneurial skill assessment test, entrepreneurial skill development techniques, positive self image, locus of control.

CHAPTER 2: FOOD BUSINESS MANAGEMENT

Short Notes

Food processing business, food business management case studies, business opportunity identification and assessment techniques, business idea generation and evaluation, market assessment study analysis of competitive situation.

CHAPTER 3: PERSONALITY DEVELOPMENT AND COMMUNICATION SKILLS

1. What is Communication?

2. Write down the types of Communication Skills?

3. Write down definition of Personality Development?

4. Write down the different stages of Personality Development?

5. What is Intrapersonal Communication?

6. What is Interpersonal Communication?
7. Short note on Non-Verbal Communications-Interpreting Other's Body Language?
8. Write down the relation between Interpersonal Communication and Human Relationship?
9. What are the Leadership skills?
10. Why are leadership skills Important?
11. Write down the Six Leadership Skills?
12. What do you mean by Team Building ? Discuss the process of Team Building.
13. Write down the Advantages of Team Building?
14. What do you mean by Public Speaking?
15. What is Corporate Grooming? Discuss about Grooming process?
16. What is Corporate Grooming Etiquette?
17. Short note on Preparation for Interviews.
18. How to Prepare for a Job Interview ?
19. What is Emotional Quotient?

FNTADSE03(T)

FOOD BORNE DISEASES AND FOOD TOXICOLOGY THEORY

CHAPTER 1: FOOD BONE DISEASES

Give the definition of – infection, contamination, decontamination, disinfection, direct transmission, indirect transmission, pandemic, endemic, epidemic.

Short notes

Salmonella, shigella, typhoid, botulism, cholera, E.coli food poisoning, staphylococcal food poisoning, clostridium infection, bacillary infection, lathyrism.

CHAPTER 2: LACTOSE INTOLERANCE

Lactose intolerance its mechanism and enzyme deficiency

CHAPTER 3: MECHANISM OF FOOD BONE DISEASE

Long questions

Mechanism of food born disease. Molecular mechanism of food born disease .

CHAPTER 4: FOOD SAFETY

1. What do you mean by food safety? Discuss the factors affecting food safety.

CHAPTER 5: HYGIENE AND SANITATION

Long questions MARKS 10

1. WHAT ARE THE TYPES OF CONTAMINATION?
2. What are the sources of food poisoning bacteria?
3. Write a short notes on cross contamination ,danger zone thawing, correct use of refrigerator ,pest controll, personal hygiene
4. How can we protects food from contaminations?
5. How can we maintain hygiene during food handling?
6. Discuss different methods of conroll using physical and chemical.
7. Write short notes on autoclave
8. Why moist heat method is more effective than dry heat method?

Short questions marks 1

1. What is the ideal temp and time at autoclave sterilisation?
2. What precautionary methods are taken during working at autoclave?
3. What is cold sterilisation?
4. DIFFERENCE between pasteurisationans sterilisation?
5. WHAT IS CLASS 1 AND CLASS 2 PRESERVATIVE? GIVE EXAMPLES
6. WHAT PRESERVATIVE IS USED IN JAM JELLY SAUCE PICKLE?
7. WHY POTASSIUM METABISULPHITE IS USED FOR PRESERVATION OF WHITE FRUITS?
8. WHY SODIUM BENZOATE IS NOT USED FOR PRESERVING COLURED FRIUTS?
9. IN SQASH MAKING WHY A SPACE IS LEFT AT THE BOTTLE OPENING?
10. WHY CITRIC ACID IS USED IN SQUASH PREPARATION?

CHAPTER 6: FOOD SAFETY MANAGEMENT

1. Mention the different types of hazards influencing food safety? Explain the impact they poses on human health. Discuss the ways to be followed to control hazards.

CHAPTER 7: TOXIC AGENTS IN FOOD

Ciguatoxins,tetrodotoxins, saxotoxins, conotoxins, antivitamins, haemagglutins, cyanogenic glycosides, strochnine, solanina,atropine, muscarine.

