

Second semester B.Sc. (Nursing) Examination, Summer - 2023
(Phase - III)

APPLIED BIOCHEMISTRY AND APPLIED NUTRITION & DIETETICS

Total Duration : Section A+B+C = 3 Hours

Section B & C Marks : 63

SECTION - B & SECTION - C

- Instructions :**
- 1) Use **black** ball point pen only.
 - 2) Do not write anything on the **blank portion of the question paper**. If written anything, such type of act will be considered as an attempt to resort to unfair means.
 - 3) All questions are **compulsory**.
 - 4) The number to the **right** indicates **full marks**.
 - 5) Draw diagrams **wherever necessary**.
 - 6) Distribution of syllabus in Question Paper is only meant to cover entire syllabus within the stipulated frame. The Question paper pattern is a mere guideline. Questions can be asked from any paper's syllabus into any question paper. Students cannot claim that the Question is out of syllabus. As it is only for the placement sake, the distribution has been done.
 - 7) Use a common answer book for section B & C.

SECTION "B"

(Applied Biochemistry)

- 2) Short Notes: (Any Three out of Four) [3 × 5 = 15]
 - a) Describe Glycolysis and explain brief about Reaction sequence and energy generation.
 - b) What are blood buffers and explain their role in maintaining blood pH.
 - c) Explain clinical importance of Blood urea.
 - d) Write a note on Electrophoresis.
- 3) Very Short Notes: (Any Three out of Four) [3 × 2 = 6]
 - a) Describe in brief about beta oxidation of fatty acids
 - b) Transamination reactions.
 - c) Properties of isoenzymes
 - d) Immunoglobulins.

SECTION "C"**(Applied Nutrition & Dietetics)**

- 4) Essay/Situation Type Question : (Any One out of Two) [1×10=10]
a) Enumerate major nutritional problems in India. Discuss the methods of nutritional education, Role of Community Health Nurse in implementation of nutritional programs in India.
b) Discuss the Principles of Menu planning. Explain the factors affecting menu planning, Prepare menu plan for diabetic client.
- 5) Short Notes: (Any Four out of Five) [4×5=20]
a) Direct and indirect method of measuring energy.
b) Functions of Ascorbic Acid.
c) Classification of Lipids.
d) Explain in brief about National Nutritional Policy.
e) Explain the role of the food handlers in food borne diseases.
- 6) Very Short Notes: (Any Six out of Seven): [6×2=12]
a) Types of food fortifications.
b) Functions of Riboflavin.
c) Functions of water.
d) Factors influencing food habits.
e) Enumerate Food Groups.
f) Objectives of Midday Meal Programme. (MDMP)
g) Write the difference between Kwashiorkor and Marasmus. (Any Four)

