B.M.S COLLEGE FOR WC BENGALURU	
SEMESTER END EXAMINATION	- JANUARY/FEBRUARY 2023
B.Sc Clinical Nutrition and Paper 1: Fundament (NEP Scheme 2021	als of Nutrition
Course Code: CND1DSC01	<b>QP Code: 1042</b>
Duration: 2 <sup>1</sup> / <sub>2</sub> Hours	Max. Marks: 60
Instructions: All parts are compulsory	

# I. Answer any four of the following

- 1. What is therapeutic nutrition.
- 2. What is kilocalorie in nutrition? How many Joules is equal to one kilocalorie?
- 3. Mention Harris-Benedict equation for women.
- 4. What is meant by smoking point of oil?
- 5. List out any two importance of sprouting.
- 6. Define specific dynamic action. Give an example for thermogenic food.

## PART - B

PART - A

#### II Answer any four of the following

- 1. Write a note on my plate.
- 2. Mention any five dietary guidelines.
- 3. Define nutritional status. Mention the categories.
- 4. Explain how the following methods enhance cooking value of food.
  - i) Pressure-cooking
  - ii) Use of fat as a medium of cooking
- 5. Explain the energy requirements of the body with reference to moderately active adult.

(4x2=8)

(4x5=20)

Reg. No.

6. Write a note on factors influencing the energy requirement.

## PART - C

### III. Answer any four of the following

1.Explain the methods of energy measurement and expenditure under:

- i. Direct calorimetry
- ii. Indirect calorimetry
- 2. i. Explain the inter-relationship between food, nutrition, and health.
  - ii. What are the physiological, psychological and social factors affecting food intake?
- 3. Describe the factors affecting the body composition.
- 4. i. Explain the factors affecting the Basal metabolic rate.
  - ii. Give the relationship between basal metabolic rate and physical activity level.
- 5. Define the following:
  - a) Body mass index, b) Diet diversity, c) Daily value, d) Nutrient density
- 6. Write a note on preliminary preparation of food and give their advantages.

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