

F. Y. P. B. B. SC. (NURSING) : SUMMER - 2018
SUBJECT : NUTRITION & DIETETICS

Day : Wednesday
Date : 02/05/2018

S-2018-3897

Time : **10.00 AM TO 11.30 00 AM**
Max. Marks : 05

N.B.

- 1) All questions are **COMPULSORY**.
- 2) Put a tick mark in the appropriate box.
- 3) Use blue/black ball point pen, only.
- 4) Section – I should be completed in 05 minute.
- 5) Each question carries 1 marks.
- 6) Students will not be allotted any marks if he/she overwrites strikes or puts ink on the box once marked.

Seat No. _____

Marks Obtained _____

Signature of Junior Supervisor _____

Signature of Examiner _____

SECTION – I

Q.1 Choose appropriate answer from the option given below; **(05)**
<https://www.freshersnow.com/previous-year-question-papers/>

- 1) Which of the following is not the household method of food preservation and storage?
 - a) Cold storage (refrigerators)
 - b) Salting and pickling
 - c) Irradiation
 - d) Smoking

- 2) Which of the following is not included in naturopathy
 - a) Physiotherapy
 - b) Use of antibiotics
 - c) Use of herbal medicines
 - d) Homoeopathy

- 3) Protein energy malnutrition (PEM) is detected by
 - a) Weight for age %
 - b) Weight /Height %
 - c) Height/Age%
 - d) All of the above

P.T.O.

4) Mid day meal programme was initiated in the year

a) 1962 – 63

b) 1967 – 68

c) 1972 – 73

d) 1977 – 78

5) During her total pregnancy period, a pregnant women gains her weight from

a) 5 – 8 kg

b) 7 – 10 kg

c) 9 – 12 kg

d) 11 – 14 kg

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FY P.B. Bsc Nursing : SUMMER-2018

SUBJECT : NUTRITION & DIETETICS

Day : Wednesday
Date : 02-05-2018

Time : 10.00 AM To 11.30 AM
Max. Marks : 30

S-2018-3897

N.B.

- 1) All questions are **COMPULSORY**.
- 2) Figures to the right indicate **FULL** marks.
- 3) Answers to both the sections should be written in **SEPARATE** answer book.

SECTION - II

Q.2 Write short notes on **ANY THREE** of the following: **(15)**

- a) Functions of Iron
- b) Differentiate between Marasmus and Kwashiorkor
- c) Mid day meal programme
- d) Weaning diet
- e) Diet during Lactation

SECTION - III

Q.3 Write any **ONE** of the following questions:

- a) Write three functions of carbohydrate, proteins and fat. **(07)**
- b) What are the various methods of nutritional assessment? **(08)**

OR

- a) Dietary management in chronic renal failure. **(07)**
- b) Write the nutritional needs of the pregnant women with the menu plan. **(08)**

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(51)

RAJMACHI - I: APRIL / MAY, 2011
SUBJECT: NUTRITION AND DIETETICS

Day: Saturday
Date: 30-04-2011

Time: 9:00 A.M. To 10:30 A.M.
Max. Marks: 35

N.B.:

- 1) All questions are **COMPULSORY**.
- 2) Put a tick mark in the appropriate box.
- 3) Use **BLUE/ BLACK** ballpoint pen, only.
- 4) Section I should be completed in 10 minutes.
- 5) Each question carries 1 mark.
- 6) Students will not be allotted any marks if he/ she overwrites, strikes or puts ink on the box once marked.

SECTION-A

Q.1 Choose appropriate answer from the option given below: **(05)**

1. Excess amino acids is converted into
 - a) Glucose
 - b) Urea
 - c) Uric acid
 - d) All of the above

2. One of the following is incorrect in the list of food recommended for cardiovascular diseases.
 - a) Whole grain cereals and pulses
 - b) All vegetable and all fruits high fibre
 - c) Whole milk, butter, cheese, cream
 - d) Meat, egg white and fish

3. The water content of plasma is
 - a) 77%
 - b) 82%
 - c) 87%
 - d) 92%

P. T. O.

4. The richest sources of Iodine is

a) Green leafy vegetables

b) Meat

c) Sea foods

d) Milk

5. _____ is a diet which contains all nutrients in correct proportion.

a) Balanced

b) Healthy

c) Nutritious

d) None

* * *

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SECTION-B

Q.2 Write short notes on **ANY THREE** of the following: (15)

- a) Fat soluble vitamins
- b) Carbohydrate metabolism
- c) High protein diet
- d) Methods of food preservation
- e) Food hygiene

SECTION-C

- Q.3**
- a) Define therapeutic diet and explain the purpose and types of therapeutic nutrition. (07)
 - b) Explain the dietary management to a patient with chronic renal failure who is on regular hemodialysis. (08)

OR

- a) Dietary management for pre operative and post operative patient. (08)
- b) Dietary management of patient with fever. (07)

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RAJMACH - I: APRIL / MAY - 2012
SUBJECT : NUTRITION & DIETETICS

93

Day : Saturday
Date : 28-04-2012

Time : —
Max. Marks : 05

N.B.:

- 1) All questions are **COMPULSORY**.
- 2) Put a tick mark in the appropriate box.
- 3) Use blue/black point pen, only.
- 4) Section - I should be completed within 5 minutes.
- 5) Each question carries **ONE** mark.
- 6) Students will not be allotted marks if he or she overwrite, strikes or puts ink on the box once marked.

Seat No: _____

Total Marks Obtained: _____

Jr. Signature: _____

Examiner signature: _____

SECTION - I

Q.1 M.C.Qs:

- 1) For growth and repair of our body we require _____
 - a) Fats
 - b) Proteins
 - c) Carbohydrate
 - d) Vitamins
- 2) 1 teaspoon of sugar will give _____ kcal.
 - a) 40 kcal
 - b) 35 kcal
 - c) 30 kcal
 - d) 20 kcal
- 3) Green leafy vegetables are rich in _____.
 - a) Protein
 - b) Carbohydrate
 - c) Fibre
 - d) Fats
- 4) The richest source of Iodine is _____.
 - a) Green leafy vegetables
 - b) Sea foods
 - c) Meat
 - d) Milk
- 5) Fatty acids which are liquid at room temperature is _____.
 - a) Unsaturated fatty acids
 - b) Polyunsaturated fatty acids
 - c) Saturated fatty acids
 - d) Essential fatty acids

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RAJMACH - I: APRIL / MAY - 2012
SUBJECT : NUTRITION & DIETETICS

94

Day : Saturday
Date : 28-04-2012

Time : 9:00 AM TO 10:30 AM
Max. Marks : 30

N.B.:

- 1) All questions are **COMPULSORY**.
- 2) Figures to the right indicate **FULL** marks.
- 3) Draw diagrams **WHEREVER** necessary.
- 4) Answers to both the sections should be written in the **SEPARATE** answer books.

SECTION - II

Q.2 Write short notes on **ANY THREE** of the following:

[15]

- a) Mid Day Meal Programme ✓
- b) Nutrition during Pregnancy
- c) Digestion of food in Mouth ✓
- d) Community Nutrition Programme ✓
- e) Methods of Food Preservation ✓

SECTION - III

Q.3 Answer **ANY ONE** of the following:

You are posted as Public Health Nurse at a PHC. You have been instructed to plan a nutritional assessment programme for pre-school children.

- a) Enlist different assessment methods. [08]
- b) Explain dietary management at home for protein energy malnutrition. [07]

OR

- a) What are the factors affecting menu planning? [07]
- b) What steps do you follow while preparing infant food? [08]

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