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Second Semester B.Sc. (Nursing) Examination, Summer - 2024

Phase - II

**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 the 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 all section B & C.

**SECTION - "B"**

(Applied Biochemistry)

2. Short Notes (Any Three out of Four) : [3 × 5 = 15]
- a) Discuss in brief about digestion and absorption of lipids.
  - b) Discuss types and functions of immunoglobulins.
  - c) Classification of Enzymes with suitable examples.
  - d) Explain cardiac cycle in detail.  
*Kreb's*
3. Very Short Notes : (Any Three out of Four) [3 × 2 = 6]
- a) Explain four factors affecting enzyme activities.
  - b) Enumerate four products derived from cholesterol.
  - c) What are the biochemical tests to assess renal function?
  - d) Classification of proteins.

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

4. **Essay / Situation Type Question : (Any One out of Two) [1 × 10 = 10]**
- Define Hypervitaminosis. Explain the various vitamin deficiency disorders. Discuss. Why vitamin D is essential for our body?
  - List down the nutrients that supply energy and the basic factors influencing the energy needs of the body.
5. **Short Notes : (Any Four out of Five) [4 × 5 = 20]**
- Discuss monitoring and evaluation of ICDS programme.
  - Classification of lipids.
  - Discuss the dietary sources of protein.
  - Discuss factors affecting food and nutrition.
  - Explain Principles of Cooking.
6. **Very Short Notes: (Any Six out of Seven) : [6 × 2 = 12]**
- Beriberi.
  - Therapeutic Diet.
  - Oral Rehydration Therapy.
  - Food Standards.
  - Macro elements of food.
  - Enumerate the methods Pasteurization.
  - Enlist the sources of Calcium.

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