## **BACHELOR OF SCIENCE (NURSING) (CBCS-2022)** B.SC. (NURSING) SEM-II: SUMMER: 2023

SUBJECT: APPLIED BIOCHEMISTRY & APPLIED NUTRITION & DIETETICS Time: 10:00 AM-01:00 PM Day: Monday Date: 24-07-2023 Max. Marks: 75 S-25867-2023 N.B.: 1) All questions are **COMPULSORY**. Figures to the right indicate FULL marks. 2) Answers to both the sections should be written in **SEPARATE** answer book. 3) 4) Each MCQ's carries ONE marks. **SECTION-A** (APPLIED BIOCHEMISTRY) Q.1 Multiple Choice Questions: (04)Sucrose has glucose and ----a) Maltose b) Fructose c) Glycogen d) Galactose Rothera's test commonly used to detect of ----- in urine. ii) a) Ketone bodies b) Pyruvic acid c) Cholesterol d) None of these Pepsin is secreted in ----iii) a) Intestine b) Stomach c) Liver d) Pancreas The lipophilic bilirubin is transported in plasma bound to ----iv) a) Globulin b) Albumin c) Both a & b d) Fibrinogen Write Very Short Answers: (ANY THREE) (3x2=06)Sandwich ELISA a) Tests of lipid profile b) c) Obstructive Jaundice Isoenzymes of LDH d) Respiratory acidosis e) Q.3 Write Short Notes: (ANY THREE) (3x5=15)Outline the reactions of Glycolysis and give energetics of the cycle b) Describe types and functions of lipoproteins Describe Urea Cycle c) Blood buffers d) Explain renal function tests e)

## **SECTION - B**

## (APPLIED NUTRITION & DIETETICS)

## Q.4 Multiple Choice Questions:

(08)

- Balance diet means -----
  - Getting right types of food to supply nutrients and energy for a) growth and development
  - Maintaining the food chain required for growth and b) development.
  - Diet which fulfills the caloric requirement. c)
  - d) Diet for all age groups

P. T. O.

	ii)	Which of the following Vitamin is real Vitamin A c) Vitamin C	esponsible for retinol production: b) Vitamin B d) Essential fatty acids	
	iii)	Ghee has more of a) Saturated fatty acids c) Glycerol	b) Polyunsaturated fatty acids d) Essential fatty acids	
	iv)	Chief energy stores fo body area) Proteins c) Vitamins	b) Fats d) Minerals	
	v)	Which of the following is a Macro ma) Zinc c) Chromium	nineral b) Cobalt d) Sodium	
	vi)	Iron deficiency results in a) Tetany c) Anemia	b) Rickets d) Fever	
	vii)	The amount of protein in daily energ a) 10 % - 15% c) 25%- 35%	y intake is b) 15% - 20% d) 10% - 35%	
	viii)	Method of cooking which includes a into pieces and cooked in minimum a a) Brewing c) Poaching		
Q.5	Write Very Short Answer Questions: (Any SIX)			(6x2=12)
	a) b) c) d) e) f) g)	Enlist the factors affecting food and nutrition among adults Define BMR. Enlist the functions of Proteins. Enlist the RDA for fats. What do you understand by Vitamins? Enlist the sources of Calcium. What is liquid diet? Define food safety.		
Q.6	Write Short Notes on: (ANY FOUR)			(4x5=20)
	a) b) c) d) e) f)	Explain Menu Planning /Meal Planning in detail.  Describe deficiency symptoms of Vitamin D.  Explain about soft diet in detail.  Discuss regarding principles of Cooking.  Discuss measures to prevent loss of nutrients during food preparation.  Discuss the dietary modification indicated for a patient with diabetes mellitus.  Write down in brief about National Guidelines on Infant and Young Child Feeding (IYCF).		
<b>Q</b> .7	Long Answers Questions: (ANY ONE)			(10x1=10)
	<ul><li>a)</li><li>b)</li><li>c)</li></ul>	Define Balance diet. Discuss the elements and enlist the principles of balance diet. Describe the food groups in detail.		(02) (04) (04)
	OR			
	a) b) c)	Define Protein-Energy-Malnutrition. Discuss the classification of Protein-Describe in detail regarding Severe	Energy –Malnutrition.	(02) (04) (04)