

BACHELOR OF SCIENCE (NURSING) (CBCS-2022)
B.SC. (NURSING) SEM-II : WINTER : 2023
SUBJECT : APPLIED BIOCHEMISTRY & APPLIED NUTRITION & DIETETICS
(UE UE)

Day : Wednesday

Time : 10:00 AM-01:00 PM

Date : 17-01-2024

W-25867-2023

Max. Marks : 75

N.B.

- 1) All questions are **COMPULSORY**.
- 2) Figures to the right indicate **FULL** marks.
- 3) Answer to both the sections should be written in **SEPARATE** answer book.
- 4) Each **MCQ's** carries **ONE** marks.

SECTION-A
(APPLIED BIOCHEMISTRY)

Q. 1 Multiple choice Questions **(04)**

- i) In anaerobic glycolysis, energy yield from each molecule of glucose is -----
 - a) One
 - b) Two
 - c) Eight
 - d) Thirty
- ii) The lipophilic bilirubin is transported in plasma bound to -----
 - a) Globulin
 - b) Albumin
 - c) Both a and b
 - d) Fibrinogen
- iii) ----- is called as good cholesterol
 - a) HDL
 - b) LDL
 - c) VLDL
 - d) Both a and b
- iv) The functions of plasma albumin are
 - a) Osmosis
 - b) Transport
 - c) Immunity
 - d) Both a and b

Q. 2 Write very short answers (**ANY THREE**) **(06)**

- a) Indirect ELISA
- b) What is BUN test?
- c) Explain briefly enzyme markers in bone disease.
- d) Briefly discuss isoenzymes of LDH

Q. 3 Write short answers (**ANY THREE**) **(15)**

- a) Describe types of diabetes mellitus with complications and management.
- b) Describe urea cycle in detail
- c) Explain steps of β -oxidation of palmitic acid with energetics
- d) Describe respiratory and renal regulation of blood p^H

P.T.O.

SECTION-B
(APPLIED NUTRITION & DIETETICS)

Q. 4 Multiple Choice Questions **(08)**

- i) Foods are generally classified into
 - a) Protective foods, energy yielding foods & body building foods
 - b) Only Energy yielding foods
 - c) Body building foods
 - d) Protective and energy yielding foods

- ii) Non digestible carbohydrates are
 - a) Cellulose
 - b) Hemicelluloses
 - c) Pectin
 - d) Cellulose and hemicelluloses

- iii) A fat in the liquid state at room temperature (20 degree) is called
 - a) Ghee
 - b) Saturated fat
 - c) Oil
 - d) All of the above

- iv) Decrease serum potassium level is called
 - a) Hypocalcemia
 - b) Hypokalemia
 - c) Hypochloremia
 - d) hyperkalemia

- v) Budgeting of food means to provide budget for the nutritional requirement of
 - a) An individual and family
 - b) A family alone
 - c) A community and society
 - d) Individual family and community

- vi) Irradiation of food is also known as
 - a) Cold pasteurization
 - b) Cold storage
 - c) Lye-preservation
 - d) Canning

- vii) Cobalamin is known as
 - a) Vit A
 - b) Vit B12
 - c) Vit C
 - d) Vit D

- viii) All are rich sources of Vit E except
 - a) Wheat germ oil
 - b) Sunflower oil
 - c) Papaya
 - d) Red meat

Q. 5 Very short answer (ANY SIX) **(12)**

- a) What are water soluble Vitamins?
- b) Enlist sources of carbohydrates
- c) Enlist deficiencies of fats
- d) Importance of high fiber diet
- e) List down functions of calcium
- f) Define therapeutic diet
- g) Write down the sources of Iodine
- h) Define Braising as a method of cooking

- Q. 6** Write short notes on (**ANY FOUR**) (20)
- a) Factors affecting Basal Metabolic Rate
 - b) Functions of Protein
 - c) Describe daily allowance, functions and metabolism of Vit B1
 - d) Classify minerals and enumerate the dietary sources of minerals
 - e) Describe about food exchange

- Q. 7** Long Answer Questions (**ANY ONE**) (10)
- a) Define Food Standards (2)
 - b) Discuss steps in safe food handling (4)
 - c) Describe principles of cooking (4)

OR

- a) Define balance diet (2)
- b) Discuss the factors influencing RDA (4)
- c) Write a note on Infant and Young Child Feeding (IYCF guidelines) (4)

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