

May-24-05-7005

B.SC Nursing Sem.-II Examination

May -2024

APPLIED BIOCHEMISTRY AND APPLIED NUTRITION AND DIETETICS

Time : 3 Hours

Total Marks : 75

Instructions:

1. The number to the right indicates full marks.
2. Draw diagram wherever necessary.
3. Answer each section in the respective answer sheet only.
4. Answer written in the inappropriate sectional answer book will not be assessed in any case.

Section : I (25 Marks)

Que. 1 Multiple choice question. (1 x 4 = 4)

- 4
1. The Number of Isomers of glucose is
- A. 2 B. 4  
C. 8 D. 16
2. Specific gravity of urine increases in
- A. diabetes mellitus  
B. Chronic glomerulonephritis  
C. Compulsive polydipsia  
D. Hyper calcemia
3. Haemoglobin is a type of
- A. simple protein B. Conjugated protein  
C. Coagulated Protein D. Derived protein
4. Which one of the following is a monosaccharide?
- A. maltose B. sucrose  
C. Fructose D. starch

Que. 2 Write Short Note (Any Three)

- 8
1. Glucose Tolerance Test
  2. TCA Cycle
  3. ELISA
  4. Ketone Bodies

Que. 3 Write short Questions Answer

1. Functions of Amino acid
2. Name the primary and secondary bile acids
3. What is enzyme inhibition? Classify

Section : II (50 Marks)

Que. 4 Fill in the blanks

- 7
1. 1 gm of fat is 9 kcal?
  2. deficiency of vitamin D leads to Rickets
  3. lack of iodine in our body causes hypothyroidism

4. Daily requirement of protein in adult is 0.8 gram
5. Deficiency diseases can be prevented by taking balanced Diet.
6. BMI stand for Body Mass Index
7. K vitamin is useful in blood clotting.
8. PEM has its two clinical forms kwashiorkor and marasmus

24  
12  
12

5 Que. 5

1. Define Nutrition & Write details of importance of nutrition in Nursing

4 Que. 6

Short Notes (Any Four).

1. Methods of Cooking
2. Balance Diet
3. Scurvy
4. Classification of Vitamins with Example
5. Role of Fiber in Diet.

7+6+7+11

4 Que. 7

Very Short Answer

1. Clinical features of kwashiorkor
2. Principles of food preservation
3. Functions of Calcium
4. List out two function of Fat
5. List out Nutritional program
6. Classification dietary sources

24  
14  
38

14  
9  
24

12

12  
24  
36

21

~~Section~~

A + B  
12 + 24

7+6+7+11

14  
11  
25  
12  
37