

# Question Paper

Exam Date & Time: 18-Jun-2024 (10:00 AM - 01:00 PM)



## MANIPAL ACADEMY OF HIGHER EDUCATION

FIFTH SEMESTER B.Sc. (CLINICAL NUTRITION AND DIETETICS) DEGREE EXAMINATION-JUNE 2024  
SUBJECT: CND3101- NUTRITION IN CRITICAL CARE  
(2020 SCHEME)

Marks: 100

Duration: 180 mins.

Answer all the questions.

### Descriptive

- 1) Explain the diet therapy regime for the postoperative/ preoperative patient and rationale for its use. (20)
- 2) Explain palliative care nutrition (20)
- 3) Explain the treatment goals of nutritional care of the burn patient. (10)
- 4) Interpret on the classification of sports activities. (10)

### 5) Short Note:

- 5A) Solve the nutrient needs of a burn patient. (age25, wt. 57, TBSA-30%) (5)
- 5B) Determine the nutritional recommendations for adult bariatric surgery patients (5)
- 5C) What tools are used to evaluate nutritional status? (5)
- 5D) Distinguish between enteral and parenteral feeding (5)
- 5E) What are the symptoms and results of dehydration in a sports person? (5)
- 5F) List five effects of good nutritional status on the outcome of surgery. (5)

### 6) Short Note:

- 6A) What is a dumping syndrome? (2)
- 6B) Why there is a need of extra nutrients during trauma? (2)
- 6C) Explain two causes of burns (2)
- 6D) List the advantage of SGA (2)
- 6E) Define balance exercise (2)

-----End-----

# Question Paper

Exam Date & Time: 21-Jun-2024 (10:00 AM - 01:00 PM)



## MANIPAL ACADEMY OF HIGHER EDUCATION

FIFTH SEMESTER B.Sc. (CLINICAL NUTRITION AND DIETETICS) DEGREE EXAMINATION-JUNE 2024  
SUBJECT: CND3103- FOOD SANITATION AND HYGIENE  
(SCHEME 2020)

Marks: 100

Duration: 180 mins.

Answer all the questions.

- 1) Explain the following: (20)
  - a) Write a note on Pollutants in sewage and explain Up flow Anaerobic Sludge Blanket Reactor (UASB).
  - b) Design of facilities and equipment-food safety.
- 2) What are all the ways to prevent salmonella and clostridium perfringens food poisonings? (20)
- 3) Summarize on disinfection. (10)
- 4) Explain the Difference between food poisoning and food infection. (10)

Short Note:

- 5A) Prioritize on management commitment to food safety. (5)
- 5B) Outline importance of water. (5)
- 5C) Determine coagulation and flocculation. (5)
- 5D) Outline the principles of the good laboratory practice. (5)
- 5E) What are the 5 ways food can be contaminated? (5)
- 5F) Who is at more risk of food poisoning? (5)
- 6A) Define LOT. (2)
- 6B) List any 4 examples for protective clothing. (2)
- 6C) List an example each for physical and biological process of water purification. (2)
- 6D) What is hygiene checklist? (2)
- 6E) Recall one examples each for parasitic & bacterial food borne infections. (2)

-----End-----