



বিদ্যাসাগর বিশ্ববিদ্যালয় VIDYASAGAR UNIVERSITY

Question Paper

B.Sc. Honours Examinations 2020

(Under CBCS Pattern)

Semester - VI

Subject: NUTRITION

Paper: DSE - 3(T + P)

(Geriatric Nutrition – Theory + Practical)

(Nutrition Communication for Health Promotion – Theory + Practical)

(Personnel Management and Food Service Management –

Theory + Practical)

Full Marks: 40 (Theory) + 20 (Practical) = 60 Time: 4 Hours

Candiates are required to give their answer in their own words as far as practicable.

Questions are of equal value.

Answer any **one question** [within 250 words] from each Part.

Part A: Geriatric Nutrition (Theory)

- 1. Explain the nutritional requirement in old age with dietary modification.
- 2. Enumerate your idea about Drug, food, and nutrient interaction in geriatric people.
- 3. Write the different behavior therapies implemented for elder person. Write the effect of music therapy on them.



- 4. Briefly discuss about different degenerative disorders in elderly.
- 5. What are the physiological & biochemical changes which occur during old age?
- 6. Write a note on different geriatric services in both western countries & India.
- 7. What are the major nutritional & health problems during old age?
- 8. Discuss the roles of different governmental organizations and NGOs in the promotion of socio-economic status of elderly people?
- 9. Define Dependency Ratio and Generational equality? How do physiology & social process interact & effect on ageing process?
- 10. How does ageing occur through biological process? Write briefly different theories of ageing.
- 11. What is demography? Write the mortality & morbidity rate of geriatric population in India.
- 12. Mention different ethical issues related to medicine application on geriatric population? Discuss briefly. Discuss different life sustaining measures required for elderly person?

Part B: Geriatric Nutrition (Practical)

- 1. Submit a field visit report on old age home. [In report you should mention proper procedure for assessing nutritional status & diet counseling]
- 2. Write the method of preparation of any soft diet useful for older person. Describe the nutritional importance of soft diet.
- 3. Prepare a semi-solid menu for an older person above age group of 65 years.
- 4. Prepare a nutritious & calorie dense balanced daily menu. Write the nutritional aspects of this specific menu.



Part A: Nutrition Communication for Health Promotion (Theory)

- 1. Define Indian Adult "Reference Man" and "Reference Woman"? Discuss the food based dietary guidelines of India.
- 2. Discuss the guidelines of WHO regarding fortification of rice with vitamins and minerals.
- 3. Elaborate the influence of different factors regulating food choice.
- 4. Discuss the role of nutrients in the regulation of health behaviour.
- 5. List the Dietary Guidelines for an Indian Adult Reference Woman.
- 6. What do you mean by stakeholders? Describe the role of stakeholders in nutrition promotion.
- 7. Define Nutrition Advocacy. Mention the different types of advocacy tools and techniques you can use for good breastfeeding practices.
- 8. Discuss the social and cultural food myths and taboos that may contribute to malnutrition in pregnant mothers.
- 9. Define Ethics. Elaborate the different ethical issues applicable for nutrition and health communication.
- 10. Discuss the different criteria in the formulation of training strategies for trainers and their capacity building.
- 11. Discuss the different methods of evaluation of social and behaviour change communication Programmes.
- 12. What do you mean by communication system? Discuss the role of effective communication system on public perceptions and willingness to use products with health claims.



Part B: Nutrition Communication for Health Promotion (Practical)

- 1. How would you plan a communication strategy on IDA (Iron Deficiency Anemia) for pregnant mothers visiting a Primary Health Care Centre?
- 2. Explain any one method you have used in the field for Nutrition communication.
- 3. Discuss about one public health problem that you have faced in your hometown.
- 4. List and explain briefly, the various types of visual aids you have used for Nutrition Communication in the community.
- 5. Write about one communication strategy being used in any one public health nutrition programme in the community.
- 6. How would you plan a communication strategy for Nutrition Education among students in the age group of 13-17years?



Part A: Personnel Management and Food Service Management (Theory)

- 1. Describe the functions and tool of management. What is organization? Write the types of organization.
- 2. Discuss about the technique of effective management and its application to food preparation and science.
- 3. Write the importance of food material management. Write down the factors influences the selection and purchase of food in a food service unit.
- 4. Describe the function and responsibility of a storekeeper. How do the storekeepers follow the quality control inside a food service unit?
- 5. What do you mean by personnel management? Enumerate your idea about different motivation incentives in the way of improvement of the work performance in a company.
- 6. What is budgeting? Write the objectives and function of budgeting. Describe the features of labour legislation.
- 7. Discuss the criteria of recruitment, selection and training of personalities.
- 8. What is food law? Discuss about the operational function of food-service management.
- 9. How sanitation and hygiene is maintained in a food service unit?
- 10. Describe about different types of menu served in a food service establishment.
- 11. Briefly discuss about the process of food material management. What are the strategic decisions should be adopted in organization?
- 12. Discuss about the equipment and infrastructure set up in a food service unit?
- 13. What do you mean by leadership? Discuss the role of successful leadership on Human Resource Management and Performance Improvement.



Part B: Personnel Management and Food Service Management (Practical)

- 1. Give a plan of costing and budget making in a food service unit.
- 2. Enumerate the criteria of maintaining personal hygiene as well as clothing of the staff involved in kitchen area of a food service unit.
- 3. Prepare a report for Personnel recruitment in a food sector.
- 4. Prepare an inventory for evaluating staffs' personal hygiene.
- 5. Give a report of your visit to a professional Food Service Outlet
- 6. Make a plan of inventory of requirements and budgeting of a forthcoming Conferencing & Banqueting.