

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2015-2016

COURSE : 2nd Semester of Post Graduate Diploma in
Dietetics & Hospital Food Service
SUBJECT : Nutritional Perspective in Community-II
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Give etiology of the following nutritional problems:
(a) Vit. A deficiency (b) Iron deficiency anaemia
(5+5=10)

Q.2. Give clinical features of:
(a) IDD (b) PEM
(c) Vit. A deficiency (d) Iron deficiency anaemia
(4x2 ½ =10)

Q.3. Give the symptoms of food allergy. Explain the diagnosis criteria used for food allergy.
(4+6=10)

OR

Explain any **one** inborn error of metabolism with its dietary management.
(10)

Q.4. Explain the following dietary assessment techniques:
(a) 24 hour recall (b) FFQ
(c) Weighment method (d) Food balance sheet
(4x2 ½ =10)

OR

Explain how indirect assessment methods are used to assess nutritional status.
(10)

Q.5. Explain the anthropometric measurements conducted to assess nutritional status of preschoolers.

OR

Explain the role of biochemical tests in assessing nutritional status.
(10)

Q.6. Enumerate the steps involved in planning a nutrition education training program. (10)

OR

- (a) Enlist **five** guidelines for designing effective messages.
 - (b) Explain the different types of audiences that can be targeted for nutrition education.
- (5+5=10)

Q.7. Explain term supplementary feeding and its relevance as a strategy to combat malnutrition. (10)

- Q.8. (i) Enumerate the objectives of CBC
(ii) List the criteria to be adopted for selection of communication channels. (5+5=10)

Q.9. Write short notes on **any two**:
(a) Clinical assessment
(b) Dietary diversification
(c) Prevention and treatment of IDD
(d) Indicators of nutritional status (2x5=10)

Q.10. Define following:
(a) ARF
(b) Skinfold thickness
(c) Gomez classification
(d) Fortification
(e) Edema (5x2=10)
