

Session: 2024-2025	Max. Marks: 30
Program Name: UGHN	
Course Code: UGHN 101	Course Name: Fundamentals of Food and Nutrition

SECTION- A				2*6=12 marks
Q. No.	UNIT 1 Short answer type question (approx. 200-300 words)	Marks	Mapped CO	Category
1.	What are the physiological functions of food?	2	1, 3, 5	Remembering & understanding
	UNIT 2 Short answer type question (approx. 200-300 words)			
2.	What are the major nutrients in milk and milk products?	2	1, 5	Remembering & understanding
	UNIT 3 Short answer type question (approx. 200-300 words)			
3.	Mention two ways to minimize nutrient losses during cooking.	2	5	Remembering & understanding
	UNIT 4 Short answer type question (approx. 200-300 words)			
4.	What changes occur in pulses during germination?	2	1, 5	Remembering & understanding
	UNIT 5 Short answer type question (approx. 200-300 words)			
5.	What are two deficiency diseases caused by a lack of proteins?	2	5	Remembering & understanding
	UNIT 6 Short answer type question (approx. 200-300 words)			
6.	What are water-soluble vitamins?	2	1,5	Remembering & understanding
SECTION- B				6*3=18 marks
	UNIT 7 Long answer type question (approx. 500-800 words)	Marks	Mapped CO	Category
7.	Define minerals and discuss their classification, including examples of micro and macro minerals.	6	1, 5	Analyzing & understanding
	UNIT 6 Long answer type question (approx. 500-800 words)			
8.	Describe the consequences of vitamin deficiencies and their impact on human health.	6	1, 5	Analyzing & understanding
	UNIT 5 Long answer type question (approx. 500-800 words)			
9.	Explain the recommended dietary allowances (RDA) and the role of macronutrients in	6	1, 3, 4, 5	Analyzing &

	preventing deficiency diseases.			understanding
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Session: 2025-26	Max. Marks: 30
Program Name: UGHN	
Course Code: UGHN 102	Course Name: Elementary Anatomy and Physiology

SECTION- A				2*6=12 marks
Q. No.	UNIT 1 Short answer type question (approx. 200-300 words)	Marks	Mapped CO	Category

1.	What are mitochondria, and what is their role in the cell?	2	2	Remembering & understanding
	UNIT 2 Short answer type question (approx. 200-300 words)			
2.	What are the main components of blood?	2	1, 2, 5	Remembering & understanding
	UNIT 3 Short answer type question (approx. 200-300 words)			
3.	How is blood pressure regulated in the body?	2	1	Remembering & understanding
	UNIT 4 Short answer type question (approx. 200-300 words)			
4.	Mention the main functions of the liver.	2	1, 3, 5	Remembering & understanding
	UNIT 5 Short answer type question (approx. 200-300 words)			
5.	Explain the process of gas exchange in the lungs.	2	1, 3	Remembering & understanding
	UNIT 6 Short answer type question (approx. 200-300 words)			
6.	What is the role of the glomerulus?	2	1	Remembering & understanding
SECTION- B				6*3=18 marks
	UNIT 7 Long answer type question (approx. 500-800 words)	Marks	Mapped CO	Category
7.	Explain the functions of the thyroid gland and its hormones.	6	1, 2	Analyzing & understanding
	UNIT 8 Long answer type question (approx. 500-800 words)			
8.	Discuss the hormonal regulation of the female reproductive system, including menstruation.	6	1, 3	Analyzing & understanding
	UNIT 9 Long answer type question (approx. 500-800 words)			
9.	Discuss the classification of muscles and their properties.	6	1, 2	Analyzing & understanding

Session: 2025-26	Max. Marks: 30
Program Name: UGHN	
Course Code: UGHN 103	Course Name: Fundamentals of Nutritional Biochemistry

SECTION- A				2*6=12 marks
Q. No.	UNIT 1 Short answer type question (approx. 200-300 words)	Marks	Mapped CO	Category
1.	What is the scope of biochemistry in nutrition?	2	1, 2	Remembering & understanding
	UNIT 2 Short answer type question (approx. 200-300 words)			
2.	How are carbohydrates classified?	2	1	Remembering & understanding
	UNIT 3 Short answer type question (approx. 200-300 words)			
3.	Define saponification value.	2	1, 2	Remembering & understanding
	UNIT 4 Short answer type question (approx. 200-300 words)			

4.	What is the role of proteins in the human body?	2	3	Remembering & understanding
	UNIT 5 Short answer type question (approx. 200-300 words)			
5.	What are enzymes?	2	1, 2	Remembering & understanding
	UNIT 6 Short answer type question (approx. 200-300 words)			
6.	What is the main function of vitamin A?	2	3, 4	Remembering & understanding
SECTION- B				6*3=18 marks
	UNIT 7 Long answer type question (approx. 500-800 words)	Marks	Mapped CO	Category
7.	Describe the effects of mineral deficiencies on human health.	6	2, 3	Analyzing & understanding
	UNIT 6 Long answer type question (approx. 500-800 words)			
8.	Explain the role of vitamins in preventing oxidative stress and supporting immune function.	6	1, 2, 3	Analyzing & understanding
	UNIT 3 Long answer type question (approx. 500-800 words)			
9.	Describe the digestion and absorption of lipids in the human body	6	3	Analyzing & understanding

Session: 2025-26	Max. Marks: 30
Program Name: UGHN	
Course Code: HNSEC - 01	Course Name: Life Skills Education

SECTION- A				2*6=12 marks
Q. No.	Topic 1 Short answer type question (approx. 200-300 words)	Marks	Mapped CO	Category
1.	Explain the concept of basic life skills.	2	1, 3	Remembering & understanding
	Topic 1 Short answer type question (approx. 200-300 words)			
2.	Explain the characteristics of the group.	2	1, 2	Remembering & understanding
	Topic 2 Short answer type question (approx. 200-300 words)			
3.	What do you understand by self management skills?	2	5	Remembering & understanding
	Topic 2 Short answer type question (approx. 200-300 words)			
4.	Explain the aspects of developing social competence.	2	5	Remembering & understanding
	Topic 2 5 Short answer type question (approx. 200-300 words)			
5.	What is Dialogue?	2	5	Remembering & understanding
	Topic 2 Short answer type question (approx. 200-300 words)			
6.	Personal practice.	2	5	Remembering &

				understanding
SECTION- B				6*3=18 marks
	Topic 1 Long answer type question (approx. 500-800 words)	Marks	Mapped CO	Category
7.	Define life skills and life skills education and explain its importance in daily life.	6	1, 2, 3	Analyzing & understanding
	Topic 2 Long answer type question (approx. 500-800 words)			
8.	Discuss the importance of communication explaining the role of communication in imparting life skills education.	6	5	Analyzing & understanding
	Topic 1 Long answer type question (approx. 500-800 words)			
9.	Elaborate on the main approaches and strategies for implementing life skills.	6	1, 3, 5	Analyzing & understanding

Session: 2024-2025	Max. Marks: 30
Program Name: UGHN	
Course Code: UGHN 105	Course Name: Elementary Food Microbiology

SECTION- A				2*6=12 marks
Q. No.	UNIT 1 Short answer type question (approx. 200-300 words)	Marks	Mapped CO	Category
1.	What is the role of microorganisms in food?	2	1, 3, 5	Remembering & understanding
	UNIT 2 Short answer type question (approx. 200-300 words)			
2.	Name two types of culture media used in microbiology.	2	1, 5	Remembering & understanding
	UNIT 3 Short answer type question (approx. 200-300 words)			
3.	How does pasteurization help in controlling microorganisms in food?	2	5	Remembering & understanding
	UNIT 4 Short answer type question (approx. 200-300 words)			
4.	What is the role of preservatives in food preservation?	2	1, 5	Remembering & understanding
	UNIT 5 Short answer type question (approx. 200-300 words)			
5.	What are the common microorganisms involved in food spoilage?	2	5	Remembering & understanding
	UNIT 6 Short answer type question (approx. 200-300 words)			

6.	What are the symptoms of salmonella infection?	2	1,5	Remembering & understanding
SECTION- B				6*3=18 marks
	UNIT 7 Long answer type question (approx. 500-800 words)	Marks	Mapped CO	Category
7.	Explain how microbes are used to produce fermented foods and their health benefits.	6	1, 5	Analyzing & understanding
	UNIT 6 Long answer type question (approx. 500-800 words)			
8.	Describe the investigation and detection methods used to identify foodborne diseases.	6	1, 5	Analyzing & understanding
	UNIT 9 Long answer type question (approx. 500-800 words)			
9.	Discuss the contamination process of cereals, fruits, and vegetables by microorganisms.	6	1, 3, 4, 5	Analyzing & understanding

Session: 2025-26	Max. Marks: 30
Program Name: UGHN	
Course Code: HNSEC-02	Course Name: Food Safety and Standards

SECTION- A				2*6=12 marks
Q. No.	UNIT 1 Short answer type question (approx. 200-300 words)	Marks	Mapped CO	Category
1.	How do environmental pollutants enter the food chain?	2	2	Remembering & understanding
	UNIT 2 Short answer type question (approx. 200-300 words)			
2.	What is food toxicology?	2	1, 2, 5	Remembering & understanding
	UNIT 3 Short answer type question (approx. 200-300 words)			
3.	What are microbial toxins?	2	1	Remembering & understanding
	UNIT 4 Short answer type question (approx. 200-300 words)			
4.	What is FSSAI, and what role does it play in food safety?	2	1, 3, 5	Remembering & understanding
	UNIT 1 Short answer type question (approx. 200-300 words)			
5.	How do xenobiotics affect cellular function?	2	1, 3	Remembering & understanding
	UNIT 2 Short answer type question (approx. 200-300 words)			
6.	What are the harmful effects of aflatoxins?	2	1	Remembering & understanding
SECTION- B				6*3=18 marks
	UNIT 3 Long answer type question (approx. 500-800 words)	Marks	Mapped CO	Category
7.	Explain how chemical toxins such as pesticides and insecticides contaminate food, including their residual effects.	6	1, 2	Analyzing & understanding
	UNIT 4 Long answer type question (approx. 500-800 words)			
8.	Describe how food packaging materials can introduce contaminants into food and the regulatory measures to control them.	6	1, 3	Analyzing & understanding

	UNIT 1 Long answer type question (approx. 500-800 words)			
9.	Define the kinetics of xenobiotics.	6	1, 2	Analyzing & understanding

Session: 2024-2025	Max. Marks: 30
Program Name: UGHN	
Course Code: UGHN 109	Course Name: Diet Therapy

SECTION- A				2*6=12 marks
Q. No.	UNIT 1 Short answer type question (approx. 200-300 words)	Marks	Mapped CO	Category
1.	What are the primary purposes of a therapeutic diet	2	1, 3, 5	Remembering & understanding
	UNIT 2 Short answer type question (approx. 200-300 words)			
2.	What is bariatric surgery?	2	1, 5	Remembering & understanding
	UNIT 3 Short answer type question (approx. 200-300 words)			
3.	What is the etiology of peptic ulcers?	2	5	Remembering & understanding
	UNIT 4 Short answer type question (approx. 200-300 words)			
4.	What are the types of dialysis?	2	1, 5	Remembering & understanding
	UNIT 5 Short answer type question (approx. 200-300 words)			
5.	How does lactose intolerance affect digestion?	2	5	Remembering & understanding
	UNIT 1 Short answer type question (approx. 200-300 words)			
6.	Define diet counseling.	2	1,5	Remembering & understanding
SECTION- B				6*3=18 marks
	UNIT 2 Long answer type question (approx. 500-800 words)	Marks	Mapped CO	Category
7.	Describe the pathophysiology of diabetes mellitus and the dietary modifications required to manage it.	6	1, 5	Analyzing & understanding
	UNIT 3 Long answer type question (approx. 500-800 words)			

8.	Discuss the pathophysiology, symptoms, and dietary management of diarrhea and dysentery.	6	1, 5	Analyzing & understanding
	UNIT 4 Long answer type question (approx. 500-800 words)			
9.	Explain the lifestyle and dietary recommendations for managing hypertension using DASH diets.	6	1, 3, 4, 5	Analyzing & understanding

Session: 2025-26	Max. Marks: 30
Program Name: UGHN	
Course Code: UGHN 110	Course Name: Food Analysis

SECTION- A				2*6=12 marks
Q. No.	UNIT 1 Short answer type question (approx. 200-300 words)	Marks	Mapped CO	Category
1.	Define the role of FSSAI in food analysis.	2	2	Remembering & understanding
	UNIT 2 Short answer type question (approx. 200-300 words)			
2.	What is the principle of colorimetry?	2	1, 2, 5	Remembering & understanding
	UNIT 3 Short answer type question (approx. 200-300 words)			
3.	What is the role of electrophoresis in food analysis?	2	1	Remembering & understanding
	UNIT 4 Short answer type question (approx. 200-300 words)			
4.	Define the principle of chromatography.	2	1, 3, 5	Remembering & understanding
	UNIT 1 Short answer type question (approx. 200-300 words)			
5.	What is a standard solution?	2	1, 3	Remembering & understanding
	UNIT 2 Short answer type question (approx. 200-300 words)			
6.	Define spectrophotometry.	2	1	Remembering & understanding
SECTION- B				6*3=18 marks
	UNIT 3 Long answer type question (approx. 500-800 words)	Marks	Mapped CO	Category
7.	Explain flame photometry and its role in the detection of minerals in food.	6	1, 2	Analyzing & understanding
	UNIT 4 Long answer type question (approx. 500-800 words)			
8.	Discuss the principle, techniques, and applications of paper chromatography in food analysis.	6	1, 3	Analyzing & understanding
	UNIT 1 Long answer type question (approx. 500-800 words)			
9.	Discuss the importance of sampling techniques in food analysis and explain the different methods used.	6	1, 2	Analyzing & understanding

Session: 2025-26	Max. Marks: 30
Program Name: UGHN	
Course Code: UGHN 111	Course Name: Maternal and Child Nutrition

SECTION- A				2*6=12 marks
Q. No.	UNIT 1 Short answer type question (approx. 200-300 words)	Marks	Mapped CO	Category
1.	What are the consequences of poor maternal nutrition?	2	1, 2	Remembering & understanding

	UNIT 2 Short answer type question (approx. 200-300 words)			
2.	Define folic acid and its significance in pregnancy.	2	1	Remembering & understanding
	UNIT 3 Short answer type question (approx. 200-300 words)			
3.	How does under-nutrition affect fetal development?	2	1, 2	Remembering & understanding
	UNIT 4 Short answer type question (approx. 200-300 words)			
4.	What physiological changes occur during pregnancy?	2	3	Remembering & understanding
	UNIT 5 Short answer type question (approx. 200-300 words)			
5.	What are the increased caloric needs during pregnancy?	2	1, 2	Remembering & understanding
	UNIT 6 Short answer type question (approx. 200-300 words)			
6.	How does adolescent pregnancy affect nutritional needs?	2	3, 4	Remembering & understanding
SECTION- B				6*3=18 marks
	UNIT 9 Long answer type question (approx. 500-800 words)			
7.	Discuss the causes and consequences of intra-uterine growth retardation.	6	1, 2, 3	Analyzing & understanding
	UNIT 10 Long answer type question (approx. 500-800 words)			
8.	Discuss the common complications of pregnancy and their management strategies.	6	3	Analyzing & understanding
	UNIT 13 Long answer type question (approx. 500-800 words)			
9.	Write the importance of breastfeeding and complementary feeding in infant nutrition.			

Session: 2025-26	Max. Marks: 30
Program Name: UGHN	
Course Code: HNSEC - 03	Course Name: Computer Application and Statistics

SECTION- A				2*6=12 marks
Q. No.	Topic 1 Short answer type question (approx. 200-300 words)	Marks	Mapped CO	Category
1.	What is standard deviation?	2	1, 3	Remembering & understanding
	Topic 1 Short answer type question (approx. 200-300 words)			
2.	What type of distribution is the normal distribution?	2	1, 2	Remembering & understanding
	Topic 2 Short answer type question (approx. 200-300 words)			
3.	What do you understand by Hypothesis?	2	5	Remembering & understanding
	Topic 2 Short answer type question (approx. 200-300 words)			

4.	What do you understand by ANOVA?	2	5	Remembering & understanding
	Topic 2 5 Short answer type question (approx. 200-300 words)			
5.	Write the type of Experimental designs.	2	5	Remembering & understanding
	Topic 2 Short answer type question (approx. 200-300 words)			
6.	What is Factorial design?	2	5	Remembering & understanding
SECTION- B				6*3=18 marks
	Topic 1 Long answer type question (approx. 500-800 words)	Marks	Mapped CO	Category
7.	Define statistics while explaining the word statistics. Discuss its importance.	6	1, 2, 3	Analyzing & understanding
	Topic 2 Long answer type question (approx. 500-800 words)			
8.	What do you understand by coordination? Explain correlation coefficient with example.	6	5	Analyzing & understanding
	Topic 1 Long answer type question (approx. 500-800 words)			
9.	What do you understand by Latin square design? Describe it in detail.	6	1, 3, 5	Analyzing & understanding

Session: 2024-2025	Max. Marks: 30
Program Name: UGHN	
Course Code: UGHN 113	Course Name: Nutritional Assessment and Surveillance

SECTION- A				2*6=12 marks
Q. No.	UNIT 1 Short answer type question (approx. 200-300 words)	Marks	Mapped CO	Category
1.	Define direct nutritional assessment.	2	1, 3, 5	Remembering & understanding
	UNIT 2 Short answer type question (approx. 200-300 words)			
2.	Discuss the importance of RDA in dietary assessments.	2	1, 5	Remembering & understanding
	UNIT 3 Short answer type question (approx. 200-300 words)			
3.	Discuss the signs and symptoms of vitamin A deficiency.	2	5	Remembering & understanding

	UNIT 4 Short answer type question (approx. 200-300 words)			
4.	What is nutritional anthropometry?	2	1, 5	Remembering & understanding
	UNIT 5 Short answer type question (approx. 200-300 words)			
5.	What are rapid assessment procedures (RAP)?	2	5	Remembering & understanding
	UNIT 6 Short answer type question (approx. 200-300 words)			
6.	Discuss the importance of vital statistics in nutrition assessment.	2	1,5	Remembering & understanding
SECTION- B				6*3=18 marks
	UNIT 7 Long answer type question (approx. 500-800 words)	Marks	Mapped CO	Category
7.	Discuss the etiology of malnutrition and its implications for public health.	6	1, 5	Analyzing & understanding
	UNIT 8 Long answer type question (approx. 500-800 words)			
8.	Discuss the importance of surveillance systems in monitoring nutritional status methods.	6	1, 5	Analyzing & understanding
	UNIT 7 Long answer type question (approx. 500-800 words)			
9.	Discuss the various methods of direct nutritional assessment and their applications.	6	1, 3, 4, 5	Analyzing & understanding

Session: 2025-26	Max. Marks: 30
Program Name: UGHN	
Course Code: UGHN 114	Course Name: Nutrition and Physical Fitness

SECTION- A				2*6=12 marks
Q. No.	UNIT 1 Short answer type question (approx. 200-300 words)	Marks	Mapped CO	Category
1.	Define fitness in the context of health.	2	2	Remembering & understanding
	UNIT 2 Short answer type question (approx. 200-300 words)			
2.	What is the role of nutrition in physical fitness?	2	1, 2, 5	Remembering & understanding
	UNIT 3 Short answer type question (approx. 200-300 words)			
3.	What are the specific nutrient requirements for athletes?	2	1	Remembering & understanding
	UNIT 4 Short answer type question (approx. 200-300 words)			
4.	Discuss the theories of aging related to nutrition.	2	1, 3, 5	Remembering & understanding
	UNIT 5 Short answer type question (approx. 200-300 words)			
5.	What are the common methods for assessing weight management?	2	1, 3	Remembering & understanding
	UNIT 1 Short answer type question			

	(approx. 200-300 words)			
6.	Describe one technique for measuring body composition.	2	1	Remembering & understanding
SECTION- B				6*3=18 marks
	UNIT 2 Long answer type question (approx. 500-800 words)	Marks	Mapped CO	Category
7.	Discuss nutritional guidelines that support health and fitness, citing specific examples.	6	1, 2	Analyzing & understanding
	UNIT 3 Long answer type question (approx. 500-800 words)			
8.	Discuss the relationship between exercise physiology and sports nutrition.	6	1, 3	Analyzing & understanding
	UNIT 4 Long answer type question (approx. 500-800 words)			
9.	Discuss aging theories and their implications for nutritional interventions.	6	1, 2	Analyzing & understanding

Session: 2025-26	Max. Marks: 30
Program Name: UGHN	
Course Code: UGHN 115	Course Name: Food Processing Technology

SECTION- A				2*6=12 marks
Q. No.	UNIT 1 Short answer type question (approx. 200-300 words)	Marks	Mapped CO	Category
1.	What are the primary principles of food processing operations?	2	1, 2	Remembering & understanding
	UNIT 2 Short answer type question (approx. 200-300 words)			
2.	What are the key processing technologies for cereals?	2	1	Remembering & understanding
	UNIT 3 Short answer type question (approx. 200-300 words)			
3.	What is the role of fermentation in food processing?	2	1, 2	Remembering & understanding
	UNIT 4 Short answer type question (approx. 200-300 words)			
4.	What is the importance of quality control in the food industry?	2	3	Remembering & understanding
	UNIT 1 Short answer type question (approx. 200-300 words)			
5.	How does radiation processing affect food safety and quality?	2	1, 2	Remembering & understanding
	UNIT 2 Short answer type question (approx. 200-300 words)			
6.	How are fruits and vegetables processed for storage?	2	3, 4	Remembering & understanding
SECTION- B				6*3=18 marks
	UNIT 3 Long answer type question (approx. 500-800 words)	Marks	Mapped CO	Category
7.	Discuss the principles and applications of fermentation, malting, and germination in food processing.	6	2, 3	Analyzing & understanding
	UNIT 4 Long answer type question (approx. 500-800 words)			
8.	Discuss the significance of waste management and sanitation in maintaining food safety.	6	1, 2, 3	Analyzing & understanding

	UNIT 1 Long answer type question (approx. 500-800 words)			
9.	Compare and contrast different food processing methods and their applications in the food industry.	6	3	Analyzing & understanding

Session: 2024-2025	Max. Marks: 30
Program Name: UGHN	
Course Code: UGHN 118	Course Name: Nutrition and Health communication

SECTION- A				2*6=12 marks
Q. No.	UNIT 1 Short answer type question (approx. 200-300 words)	Marks	Mapped CO	Category
1.	Define health communication.	2	1, 3, 5	Remembering & understanding
	UNIT 2 Short answer type question (approx. 200-300 words)			
2.	What is Behavior Change Communication (BCC)?	2	1, 5	Remembering & understanding
	UNIT 3 Short answer type question (approx. 200-300 words)			
3.	Compare NHC practices in developed and developing nations.	2	5	Remembering & understanding
	UNIT 4 Short answer type question (approx. 200-300 words)			
4.	Describe the role of NHC in the Integrated Child Development Services (ICDS).	2	1, 5	Remembering & understanding
	UNIT 1 Short answer type question (approx. 200-300 words)			
5.	What are the key theories related to Nutrition and Health Communication (NHC)?	2	5	Remembering & understanding
	UNIT 2 Short answer type question (approx. 200-300 words)			
6.	Explain how mass media can be used in health communication.	2	1,5	Remembering & understanding
SECTION- B				6*3=18 marks
	UNIT 3 Long answer type question (approx. 500-800 words)	Marks	Mapped CO	Category
7.	Discuss the changes in NHC practices over the years in India and their implications for public health.	6	1, 5	Analyzing & understanding
	UNIT 4 Long answer type question			

	(approx. 500-800 words)			
8.	Evaluate the effectiveness of NGO programs in promoting nutrition and health communication.	6	1, 5	Analyzing & understanding
	UNIT 1 Long answer type question (approx. 500-800 words)			
9.	Assess the relevance of different communication theories in addressing nutrition-related issues.	6	1, 3, 4, 5	Analyzing & understanding

Session: 2025-26	Max. Marks: 30
Program Name: UGHN	
Course Code: UGHN 05	Course Name: Nutritional Challenges in life cycle

SECTION- A				2*6=12 marks
Q. No.	UNIT 3 Short answer type question (approx. 200-300 words)	Marks	Mapped CO	Category
1.	List the advantages of breast milk.	2	2	Remembering & understanding
	UNIT 4 Short answer type question (approx. 200-300 words)			
2.	Plan a packed lunch for a 12 year old boy.	2	1, 2, 5	Remembering & understanding
	UNIT 9 Short answer type question (approx. 200-300 words)			
3.	Alzheimer syndrome.	2	1	Remembering & understanding
	UNIT 5 Short answer type question (approx. 200-300 words)			
4.	Write a note on binges eating disorder.	2	1, 3, 5	Remembering & understanding
	UNIT 1 Short answer type question (approx. 200-300 words)			
5.	Give the nutritional importance in adolescent	2	1, 3	Remembering & understanding
	UNIT 3 Short answer type question (approx. 200-300 words)			
6.	Give the RDA for an adult man.	2	1	Remembering & understanding
SECTION- B				6*3=18 marks
	UNIT 2 Long answer type question (approx. 500-800 words)	Marks	Mapped CO	Category
7.	What do you understand by maternal Nutrition? Describe about the requirements associated with nutrition in the first 1000 days.	6	1, 2	Analyzing & understanding
	UNIT 7 Long answer type question (approx. 500-800 words)			
8.	Differentiate between childhood and adolescence. Explain about Nutrition and problems related to any one of them.	6	1, 3	Analyzing & understanding
	UNIT 6 Long answer type question (approx. 500-800 words)			
9.	Explain in detail about the medicines and psychotic problems in old age.	6	1, 2	Analyzing & understanding

Session: 2025 -26	Max. Marks: 30
Program Name: B.Sc. Human Nutrition	
Course Code: UGHN-119	Course Name: Institutional Food Management

SECTION -A		2*6=12 marks
Q. No.	Short answer type question (approx. 200 -300 words)	Marks
1.	What is food service management? खाद्य सेवा प्रबंधन क्या है?	2
2.	Define menu planning. मेनू नियोजन की परिभाषा दीजिए।	2
3.	What is HACCP? HACCP क्या है?	2
4.	Brief any two types of kitchens. रसोई के कोई दो प्रकार लिखिए।	2
5.	What is standardization of recipes? व्यंजनों के मानकीकरण से क्या अभिप्राय है?	2
6.	Why is personnel hygiene important in food services? खाद्य सेवा में व्यक्तिगत स्वच्छता क्यों महत्वपूर्ण है?	2
SECTION -B		6*3=18 marks
Q. No.	Long answer type question (approx. 500 -800 words)	Marks

7.	<p>Explain types of food services and tools of food service management. Briefly mention FSSAI and Codex guidelines.</p> <p>खाद्य सेवा के प्रकार तथा खाद्य सेवा प्रबंधन के उपकरणों का वर्णन कीजिए। FSSAI एवं Codex दिशानिर्देशों का संक्षेप में उल्लेख कीजिए।</p>	6
8.	<p>Discuss record keeping in food services including personnel management, cost control, and HACCP.</p> <p>खाद्य सेवा में अभिलेख रखरखाव (रिकॉर्ड कीपिंग) पर चर्चा कीजिए, जिसमें कार्मिक प्रबंधन, लागत नियंत्रण तथा HACCP शामिल हों।</p>	6
9.	<p>Explain quantity food production and planning of a food service unit including kitchen types, layout, and hygiene.</p> <p>बड़े स्तर पर खाद्य उत्पादन तथा खाद्य सेवा इकाई की योजना का वर्णन कीजिए, जिसमें रसोई के प्रकार, लेआउट तथा स्वच्छता शामिल हों।</p>	6

Session: 2025 -26	Max. Marks: 30
Program Name: B.Sc. Human Nutrition	
Course Code: UGHN-120	Course Name: Policy Program and Interventions

SECTION -A		2*6=12 marks
Q. No.	Short answer type question (approx. 200 -300 words)	Marks
1.	Define poverty line and its significance. गरीबी रेखा की परिभाषा एवं उसका महत्व लिखिए।	2
2.	What are the major nutritional problems in India? भारत में प्रमुख पोषण संबंधी समस्याएँ क्या हैं?	2
3.	Write about any two nodal ministries responsible for health and nutrition policies in India. भारत में स्वास्थ्य एवं पोषण नीतियों के लिए उत्तरदायी किसी दो नोडल मंत्रालयों के बारे में लिखिए।	2
4.	What is the role of environmental sanitation in health? स्वास्थ्य में पर्यावरणीय स्वच्छता की क्या भूमिका है?	2
5.	What is meant by “target group” in government schemes? सरकारी योजनाओं में “लक्षित समूह” से क्या अभिप्राय है?	2
6.	Write any two objectives of nutrition-related programs. पोषण संबंधित कार्यक्रमों के कोई दो उद्देश्य लिखिए।	2
SECTION -B		6*3=18 marks
Q. No.	Long answer type question (approx. 500 -800 words)	Marks
7.	Describe the current health, nutrition, and food availability situation in India. Briefly explain the role of poverty. भारत में स्वास्थ्य, पोषण एवं खाद्य उपलब्धता की वर्तमान स्थिति का वर्णन कीजिए। गरीबी की भूमिका संक्षेप में बताइए।	6

8.	Explain the need for policies in improving health and nutrition. Mention key factors responsible for current problems. स्वास्थ्य एवं पोषण सुधार हेतु नीतियों की आवश्यकता स्पष्ट कीजिए। वर्तमान समस्याओं के प्रमुख कारण बताइए।	6
9.	Describe major programs/schemes for improving health and nutrition and mention their objectives and challenges. स्वास्थ्य एवं पोषण सुधार हेतु प्रमुख योजनाओं/कार्यक्रमों का वर्णन कीजिए तथा उनके उद्देश्य एवं चुनौतियाँ / बताइए।	6

Session: 2025-26	Max. Marks: 30
Program Name: UGHN	
Course Code: UGHN 121	Course Name: Family Meal Management

SECTION- A				2*6=12 marks
Q. No.	UNIT 1 Short answer type question (approx. 200-300 words)	Marks	Mapped CO	Category
1.	What does RDA stand for, and why is it important?	2	1, 3, 5	Remembering & understanding
	UNIT 2 Short answer type question (approx. 200-300 words)			
2.	What hormones play a role in lactation?	2	1, 5	Remembering & understanding
	UNIT 3 Short answer type question (approx. 200-300 words)			
3.	Discuss the composition of human milk and its benefits.	2	5	Remembering & understanding
	UNIT 4 Short answer type question (approx. 200-300 words)			
4.	What are the growth patterns for preschool and school-aged children?	2	1, 5	Remembering & understanding
	UNIT 5 Short answer type question (approx. 200-300 words)			
5.	Define the terms "Reference Man" and "Reference Woman."	2	5	Remembering & understanding
	UNIT 1 Short answer type question (approx. 200-300 words)			

6.	Why is dietary diversity important in a balanced diet?	2	1,5	Remembering & understanding
SECTION- B				6*3=18 marks
	UNIT 2 Long answer type question (approx. 500-800 words)	Marks	Mapped CO	Category
7.	Evaluate the dietary problems and complications that can arise during pregnancy.	6	1, 5	Analyzing & understanding
	UNIT 3 Long answer type question (approx. 500-800 words)			
8.	Discuss the advantages and disadvantages of bottle feeding compared to breastfeeding.	6	1, 5	Analyzing & understanding
	UNIT 4 Long answer type question (approx. 500-800 words)			
9.	Evaluate the impact of growth spurts on the nutritional needs of adolescents.	6	1, 3, 4, 5	Analyzing & understanding

Session: 2025-26	Max. Marks: 30
Program Name: UGHN	
Course Code: UGHN 06	Course Name: Bakery and Quantity Cookery

SECTION- A				2*6=12 marks
Q. No.	UNIT 1 Short answer type question (approx. 200-300 words)	Marks	Mapped CO	Category
1.	What is the current status of the bakery industry in India?	2	2	Remembering & understanding
	UNIT 2 Short answer type question (approx. 200-300 words)			
2.	Compare the bread-making process in household vs. commercial settings.	2	1, 2, 5	Remembering & understanding
	UNIT 3 Short answer type question (approx. 200-300 words)			
3.	What are the different methods used for preparing biscuits and cookies?	2	1	Remembering & understanding
	UNIT 4 Short answer type question (approx. 200-300 words)			
4.	Define the term "menu" in the context of food service.	2	1, 3, 5	Remembering & understanding
	UNIT 5 Short answer type question (approx. 200-300 words)			
5.	What are the key functional areas in quantity cookery?	2	1, 3	Remembering & understanding
	UNIT 1 Short answer type question (approx. 200-300 words)			
6.	What are the basic ingredients used in baking?	2	1	Remembering & understanding
SECTION- B				6*3=18 marks
	UNIT 2 Long answer type question (approx. 500-800 words)	Marks	Mapped CO	Category
7.	Discuss the impact of ingredient quality on the preparation and evaluation of cakes.	6	1, 2	Analyzing & understanding
	UNIT 3 Long answer type question (approx. 500-800 words)			

8.	Discuss the processing methods of cocoa and their impact on chocolate production.	6	1, 3	Analyzing & understanding
	UNIT 4 Long answer type question (approx. 500-800 words)			
9.	Discuss the various factors that influence menu choices in different food service environments.	6	1, 2	Analyzing & understanding