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	**6**	1, 5	**Analyzing &**

	deficiencies and their impact on human health.			**understanding**
	UNIT 5 Long answer type question (approx. 500-800 words)			
9.	Explain the recommended dietary allowances (RDA) and the role of macronutrients in preventing deficiency diseases.	**6**	1, 3, 4, 5	**Analyzing & understanding**

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	6	1, 3	Analyzing &

	female reproductive system, including menstruation.			**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: 2023-2024	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: 2023-2024	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: 2023-2024			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

	recommendations for cancer survivors.			
	Long answer type question (approx. 500-800 words)			
9.	Discuss the dietary guidelines for obesity management.	**6**	1, 3, 4, 5	**Analyzing & understanding**

Session: 2024-2025	Max. Marks: 30
Program Name: B.SC. HUMAN NUTRITION	
Course Code: UGHN-106	Course Name: NORMALAND THERAPEUTIC NUTRITION

SECTION- A				2*6=12 marks
Q. No.	Short answer type question (approx. 200-300 words)	Marks	Mapped CO	Category
1.	What is diet therapy?	2	1, 3, 5	**Remembering & understanding**
	Short answer type question (approx. 200-300 words)			
2.	What are the types of bariatric surgery?	2	1, 5	**Remembering & understanding**
	Short answer type question (approx. 200-300 words)			
3.	What are the clinical symptoms of peptic ulcers?	2	5	**Remembering & understanding**
	Short answer type question (approx. 200-300 words)			
4.	What is nephrotic syndrome?	2	1, 5	**Remembering & understanding**
	Short answer type question (approx. 200-300 words)			
5.	What are the common causes of food allergies?	2	5	**Remembering & understanding**
	Short answer type question (approx. 200-300 words)			
6.	Mention any two lifestyle guidelines for managing hypertension.	2	1,5	**Remembering & understanding**
SECTION- B				6*3=18 marks
	Long answer type question (approx. 500-800 words)	Marks	Mapped CO	Category
7.	Describe the pathophysiology and dietary modifications for diabetes mellitus.	6	1, 5	**Analyzing & understanding**
	Long answer type question (approx. 500-800 words)			
8.	Discuss the role of nutrition in managing cancer, including dietary	6	1, 5	**Analyzing & understanding**

	preservatives in food preservation.			
	Long answer type question (approx. 500-800 words)			
9.	Describe different types of freezing and their applications in preserving fruits and vegetables.	**6**	1, 3, 4, 5	**Analyzing & understanding**

Session: 2024-2025	Max. Marks: 30
Program Name: B.SC. HUMAN NUTRITION	
Course Code: HNSEC-04	Course Name: TECHNIQUES OF FOOD PRESERVATION

SECTION- A				2*6=12 marks
Q. No.	Short answer type question (approx. 200-300 words)	Marks	Mapped CO	Category
1.	Explain the importance and basic principles of food preservation.	2	1, 3, 5	Remembering & understanding
	Short answer type question (approx. 200-300 words)			
2.	What are natural food preservatives?	2	1, 5	Remembering & understanding
	Short answer type question (approx. 200-300 words)			
3.	What is the role of pectin in preserved foods?	2	5	Remembering & understanding
	Short answer type question (approx. 200-300 words)			
4.	What are the stages of sugar cookery?	2	1, 5	Remembering & understanding
	Short answer type question (approx. 200-300 words)			
5.	What is food irradiation?	2	5	Remembering & understanding
	Short answer type question (approx. 200-300 words)			
6.	Name two methods of advanced food preservation.	2	1,5	Remembering & understanding
SECTION- B				6*3=18 marks
	Long answer type question (approx. 500-800 words)	Marks	Mapped CO	Category
7.	Describe different methods of drying and dehydration, along with types of driers used.	6	1, 5	Analyzing & understanding
	Long answer type question (approx. 500-800 words)			
8.	Explain the principles of pickling, types of pickles, and the role of chemical	6	1, 5	Analyzing & understanding

	cereals, legumes, and animal foods.				
	Long answer type question (approx. 500-800 words)				
9.	What are food additives? Describe their classification, uses, and legal aspects.	**6**		1, 3, 4, 5	**Analyzing & understanding**

Session: 2024-2025	Max. Marks: 30
Program Name: B.SC. HUMAN NUTRITION	
Course Code: UGHN-107	Course Name: PRINCIPLESOF FOOD SCIENCE AND COOKING

SECTION- A				2*6=12 marks
Q. No.	Short answer type question (approx. 200-300 words)	Marks	Mapped CO	Category
1.	What is colloidal chemistry in relation to food?	2	1, 3, 5	Remembering & understanding
	Short answer type question (approx. 200-300 words)			
2.	What are the sources of carbohydrates in food?	2	1, 5	Remembering & understanding
	Short answer type question (approx. 200-300 words)			
3.	Define viscosity in relation to starch paste.	2	5	Remembering & understanding
	Short answer type question (approx. 200-300 words)			
4.	What are gums in food?	2	1, 5	Remembering & understanding
	Short answer type question (approx. 200-300 words)			
5.	What is gluten, and how is it formed?	2	5	Remembering & understanding
	Short answer type question (approx. 200-300 words)			
6.	What is the role of leavening agents in cooking?	2	1,5	Remembering & understanding
SECTION- B				6*3=18 marks
	Long answer type question (approx. 500-800 words)	Marks	Mapped CO	Category
7.	Explain the subjective and objective methods of food evaluation.	6	1, 5	Analyzing & understanding
	Long answer type question (approx. 500-800 words)			
8.	Discuss the effects of cooking and processing on the nutritional value of	6	1, 5	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: 2023-2024	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: 2023-2024	Max. Marks: 30
Program Name: UGHN	
Course Code: UGHN 111	Course Name: Maternal and Child Nutrition

SECTION- A		Marks	Mapped CO	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: 2023-2024	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	6	1, 5	Analyzing & understanding

	methods.				
	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: 2023-2024	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	6	1, 3	Analyzing &

	physiology and sports nutrition.			**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: 2023-2024	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: B.SC. HUMAN NUTRITION	
Course Code: UGHN-116	Course Name: FOOD SAFETY AND QUALITY CONTROL

SECTION- A				2*6=12 marks
Q. No.	Short answer type question (approx. 200-300 words)	Marks	Mapped CO	Category
1.	What is quality assurance in food safety?	2	1, 3, 5	**Remembering & understanding**
	Short answer type question (approx. 200-300 words)			
2.	What is HACCP?	2	1, 5	**Remembering & understanding**
	Short answer type question (approx. 200-300 words)			
3.	What is process control in food quality?	2	5	**Remembering & understanding**
	Short answer type question (approx. 200-300 words)			
4.	What is the purpose of statistical quality control?	2	1, 5	**Remembering & understanding**
	Short answer type question (approx. 200-300 words)			
5.	What are food adulterants?	2	5	**Remembering & understanding**
	Short answer type question (approx. 200-300 words)			
6.	What is the role of consumer protection in food safety?	2	1,5	**Remembering & understanding**
SECTION- B				6*3=18 marks
	Long answer type question (approx. 500-800 words)	**Marks**	**Mapped CO**	**Category**
7.	Discuss the importance of quality cost measurement and its analysis in food production.	6	1, 5	**Analyzing & understanding**
	Long answer type question (approx. 500-800 words)			
8.	Explain different methods of product	6	1, 5	**Analyzing &**

	evaluation, including sampling techniques and statistical quality control.			**understanding**
	Long answer type question (approx. 500-800 words)			
9.	Describe various tests used to assess food adulteration and ensure compliance with food standards.	**6**	1, 3, 4, 5	**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	6	1, 5	**Analyzing &**

	communication.			**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: 2023-2024		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: 2024-2025	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**

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	6	1, 3	**Analyzing &**

	their impact on chocolate production.			**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**

Session: 2024-2025	Max. Marks: 30
Program Name: B.SC. HUMAN NUTRITION	
Course Code: UGHN-117	Course Name: PUBLIC HEALTH AND EPIDEMIOLOGY

SECTION- A				2*6=12 marks
Q. No.	Short answer type question (approx. 200-300 words)	Marks	Mapped CO	Category
1.	What is the difference between positive health and the absence of disease?	2	1, 3, 5	**Remembering & understanding**
	Short answer type question (approx. 200-300 words)			
2.	What is meant by "vector-borne disease"?	2	1, 5	**Remembering & understanding**
	Short answer type question (approx. 200-300 words)			
3.	Why is safe drinking water important for community health?	2	5	**Remembering & understanding**
	Short answer type question (approx. 200-300 words)			
4.	What are common methods of waste disposal?	2	1, 5	**Remembering & understanding**
	Short answer type question (approx. 200-300 words)			
5.	What is the role of public education in preventing chronic diseases?	2	5	**Remembering & understanding**
	Short answer type question (approx. 200-300 words)			
6.	What is the purpose of immunization?	2	1,5	**Remembering & understanding**
SECTION- B				6*3=18 marks
	Long answer type question (approx. 500-800 words)	Marks	Mapped CO	Category
7.	Explain the different dimensions of health and their importance in public health.	6	1, 5	**Analyzing & understanding**
	Long answer type question (approx. 500-800 words)			
8.	Discuss the factors affecting community health and the role of different	6	1, 5	**Analyzing & understanding**

	organizations in community well-being.			
	Long answer type question (approx. 500-800 words)			
9.	Describe the epidemiological approach and its significance in studying disease patterns.	**6**	1, 3, 4, 5	**Analyzing & understanding**