ADMISSIONS TEST – Model QP
Postgraduate Programme

M.Sc. in Food and Nutritional Sciences

Time: 2 Hours **Max. Marks: 25 + 50 = 75**
No. of Pages: 6

Note:

1. Time allotted for **PART I** is **30 minutes;** hand over **PART I** of the Question Paper back to the Invigilator, after answering it in the **first thirty minutes**.
2. Time allotted for **PART II** is **90 minutes;** Answers should be written separately in the answer sheets provided.
3. Comply with the instructions given in the Question paper carefully.

PART I
Common for all groups of candidates

Time: 30 minutes Max. Marks 25

I. Answer any <u>TWENTY-FIVE</u> of the following questions. Each question carries ONE mark. (25 x 1 = 25 Marks)

Sample questions:

1. Penicillin was discovered by: ( )

   A) Leeuwenhoek B) Robert Hooke C) Alexander Flemming

   D) Rudolf Virchow E) William Harve

2. Glycogenesis is promoted by: ( )

   A) Insulin B) Epinephrine C) Estrogen D) Norepinephrine E) Glucagon

3. The daily requirement of calcium during lactation as per ICMR is: ( )

   A) 1000mg B) 1200 mg C) 1600mg D) 800mg E) 600mg

4. The amount of NaOH (solute) present in 1 lit of 0.1M NaOH solution is: ( )

   A) 4g B) 40g C) 0.4g D) 8 g E) 20g

5. One of the following is an International Organization: ( )

   A) ANP B) FAO C) NAEP D) DWCRA E) ICDS

6. The buffer systems in blood are: ( )

A) Bicarbonate buffer B) Protein buffer C) Phosphate buffer

D) All the above E) None of the above

7. One of the following is a compound lipid: ( )

A) Triglyceride B) Lecithin C) Cholesterol D) Cholic acid E) All the above

8. Syneresis in a jelly is because of: ( )

A) Low sugar content B) Faulty pectin setting C) High salt content

D) Mixing of two fruit juices E) High sugar content

9. The last step in the sequence for conducting of 24-hour dietary recall is: ( )

A) Comparing the intakes of energy and nutrients with RDA
B) Listing all the foods and beverages consumed in previous 24 hours
C) Determining per day energy and nutrient intake
D) Calculating the energy and nutrient content of raw foods
E) Converting cooked foods into amounts of raw ingredients

10. Chlorophyll degrades on heating at a low pH to: ( )

A) Pyrrolidine B) Pheophytin C) Chlorophyllin
D) Mesochlorophyll E) Chlorophyllide

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PART II

Common for all groups of candidates

Time: 90 minutes **Max.Marks:50**

Note: Answers should be written separately in the answer sheets provided.

II Answer any TEN of the following questions. Each question carries 5 marks.

(10 x 5 = 50 Marks)

Sample Questions:

1. Discuss the activities and programs of any two national organizations in combating malnutrition in India.
2. Define isomerism? Discuss types of isomerism with suitable examples.
3. What are therapeutic diets? How will you modify a normal diet to a therapeutic condition?
4. Explain different types of spoilage in foods.
5. What are various metabolic fates of acetyl CoA? Explain any one.

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