

(4)

Unit-IV / Food & Nutrition

8. Write the objectives and functions of following:  $6 \times 2 = 12$

उद्देश्य और कार्य के उद्देश्य :  
keā GōM Ueell/SJeb keā Ueell keāes eUeeK eS :

(a) ICDS

DeeF & meer [er Sme

(b) WHO

[yuel S Ue Dee

9. Comment on the following:  $6 \times 2 = 12$

उद्देश्य है कि शिशुओं को पोषण :  
eUeeK eS hej eShheC Ueeb oeepeS :

(a) Role of immunization in prevention of malnutrition.

keāheSeCe mes yeUeeJe ceW Ueej #eekeāj Ce keāer YeUeeK eS-

(b) Importance of correct and timely weaning.

meer meceUe SJeb lejekeā mes mlevel Uepelee keāe cen Ue-

A

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S-745

B.Sc. (Part -III) Examination, 2015

CLINICAL NUTRITION & DIETETICS

First Paper

(Food Service Equipment & Layout & Community Nutrition)

*Time Allowed : Three Hours ] [ Maximum Marks : 75*

Note : Answer five questions in all. Questions No. 1 is compulsory. Attempt one question from each unit.

keāue heeUe UeeUeekeā Gōej oeepeS- UeeUe meb 1 DeeUeeUe neW UeeUeekeā FkeāeF & mes Skeā UeeUe keāeUeepeS-

1. Explain following in brief:  $3 \times 10 = 30$

उद्देश्य के संक्षेप में समझिए :  
eUeeK eS keāes meUeebe ceW meceUeepeS :

(i) Safety considerations for equipments

Ghekeāj CeUeekeā mej #eeUeekeā leUe

(ii) Hazard of bottle feeding

yeUeeUe mes oij UeeUee keā KeUej :

(iii) CFTRI

meer Sheā Šer Deej DeeF

(iv) Weaning foods

mlevel UeeUeekeā KeeAe heeUee

(2)

(v) Clinical assessment

veerekeā hej e#eCe

(vi) Fortification

meākeā j Ce

(vii) Food production and population growth

KeeÅe GIheove SJehevemeKÙee Jeeæ

(viii) Stunting

yeeveheve

(ix) Nutrition exhibition

heeseCe ðeoMteæ

(x) Ventilation in food Service area

KeeÅe medee mehnLeeve cellmellerve

Unit-I / FkeæF-I

2. Mention the materials used for construction and finishing of various equipments. Discuss the advantages and limitations of each. 11  
elæelVe Ghekeā j Ceellkeā efreceeCe SJehev# keāel e nteG Gheveeier heeelæe  
keāe GuueKe Gvekeā elæelMeeleeDeelMDeej meecceDeelkeā meele elæelKeS-  
3. Describe the equipments used for food storage along with their selection criterias. 11  
KeeÅe heeelæeXkeā meheneCe nteG Ghekeā j Ceellkeāer JÙeeKÙee Gvekeā Uegreee  
keā DeeejeJellkeā meele keææpeS-

(3)

Unit-II / FkeæF-II

4. How garbage disposal and pest control contribute in sanitation of food plant area? Explain. 11  
ketil[e efremteej Ce SJehev keāeS efreÙev\$eCe ekeåme ðekeāej KeeÅe medee  
mLeue keāer mJeÙÙtee cellÙeeoeve o\$es nQ mecePeefS-  
5. Discuss the need of rules and legislations in food service unit. 11  
KeeÅe medee efveieðe cellæelreÙee SJehev keāevetre keāer cennòee keāer elæelJeeÙeevee  
keææpeS-

Unit-III / FkeæF-III

6. What are major nutritional problems confronting in our country? Explain briefly. 11  
nceej soMte keāer ðeeKe heesekeāeÙe elæelæel elÙeeKæesme#e e cellhecePeefS-  
7. Elaborate different types of Diet Surveys with their characteristics. 11  
elæelVe ðekeāej keā Deerne j meJæeCeellkeāer JÙeeKÙee Gvekeāer elæelMeeleeDeel  
keā meele keææpeS-