

(6 pages)

Reg. No. :

Code No. : 6542

Sub. Code : ZDMM 11

M.Sc. (CBCS) DEGREE EXAMINATION,
NOVEMBER 2022.

First Semester

Dietetics and Food Management – Core

BIOCHEMICAL TECHNIQUES

(For those who joined in July 2021 onwards)

Time : Three hours

Maximum : 75 marks

PART A — (10 × 1 = 10 marks)

Answer ALL questions.

Choose the correct answer :

1. Which equipment is used to determine the ash content of foods?
(a) Muffle furnace (b) Hot air oven
(c) Hotplate (d) Waterbath

2. _____ is used to eliminate the cause of contamination in a laboratory.
- (a) Sterilization technique
 - (b) Disinfectant technique
 - (c) Aseptic technique
 - (d) Pathogen killing technique
3. The normal blood pH is _____
- (a) 6.8
 - (b) 7.0
 - (c) 7.4
 - (d) 7.8
4. Which one of the following should be added in blood collection tube?
- (a) Antioxidants
 - (b) Anticoagulants
 - (c) Disinfectants
 - (d) Preservatives
5. _____ are the primary constituents of normal urine.
- (a) Protein, sodium and water
 - (b) Urea, water and protein
 - (c) Urea, chloride and water
 - (d) Urea, bilirubin and glucose

6. _____ is used for diagnose infertility in men.
- (a) Hormone assessment
 - (b) Semen analysis
 - (c) Monitored saxual action
 - (d) Sleep study
7. _____ is not used as carrier gas in gas chromatography.
- (a) Oxygen (b) Hydrogen
 - (c) Helium (d) Nitrogen
8. Column chromatography separates molecules according to their _____.
- (a) molecular size (b) polarity
 - (c) solubility (d) matrix
9. Which one of the following reagent is used to estimate the glucose level in blood?
- (a) Lowry's reagent
 - (b) ANSA reagent
 - (c) Orthotoludine reagent
 - (d) Biuret reagent
10. Normal range of creatinine in serum is _____ mgs%.
- (a) 0.1-1.0 (b) 0.6-1.5
 - (c) 1.2-2.0 (d) 1.5-2.5

PART B — (5 × 5 = 25 marks)

Answer ALL questions, choosing either (a) or (b).

Each answer should not exceed 250 words.

11. (a) Describe the care and maintenance of hot air oven.

Or

- (b) Name any five laboratory reagents. Write its uses.

12. (a) What are called as miscellaneous specimens? Discuss.

Or

- (b) How do you collect urine sample for analysis?

13. (a) Find out the blood storage procedure.

Or

- (b) Discuss about renal function tests.

14. (a) Enumerate the uses of radio isotopes.

Or

- (b) Write the principle and procedure of super critical fluid extraction chromatography.

15. (a) How do you estimate urea in blood?

Or

(b) Explain the estimation procedure and clinical interpretations of bilirubin.

PART C — (5 × 8 = 40 marks)

Answer ALL questions, choosing either (a) or (b)

Each answer should not exceed 600 words.

16. (a) List out the uses of breaker and petri dish in laboratory.

Or

(b) Describe the basic needs for a clinical laboratory.

17. (a) How do you clean the glassware used in hematological studies? Explain.

Or

(b) Identify the methods used for the collection of blood sample.

18. (a) Analyse the inferences of routine urine examinations.

Or

(b) Examine the clinical significance and laboratory investigation of semen.

19. (a) Illustrate the structure and working mechanism of gas chromatography.

Or

- (b) What is TLC? Write its principle and types.

20. (a) Recommend the best method to estimate the amount of cholesterol in blood. Write its normal value.

Or

- (b) Explain the blood glucose estimation procedure. Write its clinical interpretations.
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(6 pages)

Reg. No. :

Code No. : 6543

Sub. Code : ZDMM 12

M.Sc.(CBSC) DEGREE EXAMINATION,
NOVEMBER 2022.

First Semester

Dietetics and Food Management – Core

CLINICAL DIETETICS – I

(For those who joined in July 2021 onwards)

Time : Three hours

Maximum : 75 marks

PART A — (10 × 1 = 10 marks)

Answer ALL questions.

Choose the correct answer :

1. The newly admitted client has burns on both legs. The burned areas appear white and leather-like. No blisters or bleeding are present, and the client states that he or she has little pain. How should this injury be categorized?
 - (a) Superficial
 - (b) Partial-thickness superficial
 - (c) Partial-thickness deep
 - (d) Full thickness

2. Which vitamin deficiency is the most likely to be a long-term consequence of a full-thickness burn injury?
- (a) Vitamin A (b) Vitamin B
(c) Vitamin C (d) Vitamin D
3. In malabsorption syndrome, there may be deficient absorption of _____
- (a) Fats, Vitamin B₁₂ and calcium
(b) Fats, vitamin A and calcium
(c) Carbohydrate, Vitamin B₆ and iron
(d) Protein, Vitamin B₁₂ and potassium
4. The dietary management for a subject suffering from diarrhoea is
- (a) High fiber diet (b) High calorie diet
(c) High spicy diet (d) Low fiber diet
5. Gestational diabetes is common among _____ woman.
- (a) Pregnant (b) Nursing
(c) Adult (d) Elder
6. During jaundice plasma rises to _____ mg.
- (a) 20 (b) 30
(c) 35 (d) 40

7. Nephrotic syndrome is characterized by _____
- (a) Oedema, proteinuria and lowered albumin level
 - (b) Purines, oliguria and oedema
 - (c) Hematuria, oliguria and high albumin level
 - (d) Purines, oliguria and guanine
8. The principle of diet for nephritis is _____
- (a) High carbohydrate, low protein
 - (b) High carbohydrate liberal fluid
 - (c) High sodium, low protein
 - (d) High carbohydrate, high protein
9. In chronic gout _____ crystals remains in the joints.
- (a) Palmitic acid (b) Uric acid
 - (c) Amino acid (d) Fatty acid
10. Which of these factors increase the risk for cancer of the stomach?
- (a) Obesity
 - (b) Sugar
 - (c) Salt and salt-preserved foods
 - (d) Dietary fibre

PART B — (5 × 5 = 25 marks)

Answer ALL questions, choosing either (a) or (b).

Each answer should not exceed 250 words.

11. (a) Discuss the causes for fever. Illustrate the fever development process.

Or

- (b) Mrs.Asha is a 57 years old woman who has suffered from second degree burns with 33% total body surface area burned. Calculate her energy requirements by using the Currie formula.

12. (a) Write the consequences of obesity.

Or

- (b) Describe the diagnostic techniques used for finding out the peptic ulcer.

13. (a) Discuss the different types of diabetes mellitus.

Or

- (b) Find out the major complications of cirrhosis of liver.

14. (a) Find out the common complications of Coronary Heart Diseases (CHD).

Or

- (b) Proteins of high biological value are recommended in renal failure-comment on the statement.

15. (a) Find out the role of antioxidants in cancer prevention.

Or

- (b) Indicate the risk factors associated with cancer. Discuss the dietary factors that leads to cancer.

PART C — (5 × 8 = 40 marks)

Answer ALL questions, choosing either (a) or (b)

Each answer should not exceed 600 words.

16. (a) Indicate the significance of protein in the diet of burn patients during the anabolic phase.

Or

- (b) Classify burns on the basis of their depth.

17. (a) Describe the various methods used for determining obesity.

Or

- (b) Explain the causes for diarrhoea and constipation.

18. (a) Focus the dietary recommendations for Viral Hepatitis.

Or

- (b) Kumar is a patient suffering from gallstones. Analyse his conditions and provide the dietary guidelines and recommend a suitable menu for him.

19. (a) What are the five phases of atherosclerosis?

Or

(b) Illustrate the different stones in kidney and focus the diet restrictions based on the types of stone.

20. (a) Identify the general signs and symptoms associated with cancer.

Or

(b) Discuss in detail the causes, symptoms and dietary modification of gout.

(6 pages)

Reg. No. :

Code No. : 6544

Sub. Code : ZDMM 13

M.Sc. (CBCS) DEGREE EXAMINATION,
NOVEMBER 2022

First Semester

Dietetics and Food Management

ADVANCED FOOD SCIENCE AND CHEMISTRY

(For those who joined in July 2021 onwards)

Time : Three hours

Maximum : 75 marks

PART A — (10 × 1 = 10 marks)

Answer ALL questions.

Choose the correct answer :

1. Which of the following polysaccharide not fermented by yeast and present n honey?
 - (a) Agar
 - (b) Chitin
 - (c) Pectin
 - (d) Dextrin

2. Which of the following is the source of carbohydrates?
 - (a) plant
 - (b) human
 - (c) animal
 - (d) insect

3. Which of the following do not contain invisible fat?
- (a) butter
 - (b) shortening
 - (c) cooking oil
 - (d) poultry product
4. Development of off-flavor in fats and oils is caused by _____
- (a) auto oxidation
 - (b) lipolysis
 - (c) thermal decomposition
 - (d) all the above
5. Functional properties of protein
- (a) chewiness
 - (b) cohesiveness
 - (c) film forming
 - (d) all
6. Which of the following factors is not responsible for the denaturation of proteins?
- (a) Heat
 - (b) Charge
 - (c) pH change
 - (d) Organic solvents

7. _____ are the antioxidants present in living creatures.
- (a) Vit D and K
 - (b) Vit K and E
 - (c) Vit C and E
 - (d) Vit C and D
8. Vitamin A is used for the fortification of
- (a) margarine
 - (b) hesperidin
 - (c) geranial
 - (d) nootkatone
9. Which enzyme promotes the oxidative rancidity in fatty foods?
- (a) Phosphotase
 - (b) Proteases
 - (c) Lipases
 - (d) Lipoxygenases
10. The red colour of the beet is due to presence of
- (a) Lycopene
 - (b) Beta carotene
 - (c) Curcumin
 - (d) Betalain

PART B — (5 × 5 = 25 marks)

Answer ALL questions, choosing either (a) or (b).

Each answer should not exceed 250 words.

11. (a) Describe the classification of carbohydrates.

Or

- (b) Site the applications of starches in the food industry.

12. (a) Discuss the classification and composition of lipids.

Or

- (b) Identify the different types of rancidity occurred in food.

13. (a) Write the foaming properties of proteins.

Or

- (b) How is protein coagulation different from protein denaturation?

14. (a) Discuss about the bioavailability of Iodine.

Or

- (b) Find out the functional roles of minerals in the food industry.

15. (a) Focus the methods of stabilization of natural colourants.

Or

- (b) Trace the role of biotechnology in food industry.

PART C — (5 × 8 = 40 marks)

Answer ALL questions, choosing either (a) or (b).

Each answer should not exceed 600 words.

16. (a) Discuss the characteristics and functional properties of native and modified starches.

Or

- (b) Discuss the functional role of sugar in food industry.

17. (a) Elaborate on rancidity.

Or

- (b) Illustrate the methods of foam formation in food.

18. (a) Identify the functional properties of proteins.

Or

- (b) Find out the applications of Soy protein isolates

19. (a) Elaborate on bioavailability of minerals.

Or

(b) Discuss the application of calcium and phosphorus in food industry

20. (a) Identify the novel sources of natural colourants.

Or

(b) Classify enzymes and explain with examples.

(6 pages)

Reg. No. :

Code No. : 6545

Sub. Code : ZDMM 14

M.Sc. (CBCS) DEGREE EXAMINATION,
NOVEMBER 2022.

First Semester

Dietetics and Food Management – Core

FOOD MICROBIOLOGY AND SAFETY

(For those who joined in July 2021 onwards)

Time : Three hours

Maximum : 75 marks

PART A — (10 × 1 = 10 marks)

Answer ALL questions.

Choose the correct answer :

1. Which of the following scientist tried to disprove Spontaneous generation theory by using simple **goose necked flasks**?
 - (a) Franz Schulze
 - (b) H. Schroder and T. Von Dusch
 - (c) Louis Pasteur
 - (d) Theodor Schwann

2. Which foods use genetically modified organisms in their production to the largest extent?
- (a) Cheese (b) Vegetables
(c) Meat (d) Cereals
3. _____ is an example for chemical hazards in food.
- (a) Lint
(b) Foils
(c) Equipment lubricants
(d) Jewellery pieces
4. _____ is dairy mold.
- (a) Trichothecium
(b) Geotrichum
(c) Thamnidium
(d) Penicillium
5. The a_w for pure water is _____.
- (a) 1.00 (b) 9.99
(c) 0.9823 (d) 0.1
6. An important source of heat resistant spore forming bacteria is from _____.
- (a) air (b) sewage
(c) soil (d) water

7. Chocolate brown decoloration in fish is caused by _____
- (a) Serratia
 - (b) Bacillus
 - (c) Proteus
 - (d) Asporogenous yeast
8. Pseudomonas syncyanea causes _____ milk.
- (a) yellow (b) red
 - (c) brown (d) blue
9. The diarrheal syndrome and emetic syndrome are characteristics of
- (a) Staphylococcal food poisoning
 - (b) Salmonellosis
 - (c) Shigellosis
 - (d) Bacillus cereus food Poisoning
10. Lathyrism is caused by excess consumption of
- (a) Khesari Dal
 - (b) Mustard oil
 - (c) Mushrooms
 - (d) Polished rice

PART B — (5 × 5 = 25 marks)

Answer ALL questions, choosing either (a) or (b).

Each answer should not exceed 250 words.

11. (a) Express about the golden age of microbiology.

Or

- (b) Show the concept of fermentation technology.

12. (a) Explain in detail Growth curve of bacterial population.

Or

- (b) Summarise the general characteristics of virus.

13. (a) Determine the role of radiation in microbial control.

Or

- (b) Indicate the role of water in the growth of microorganisms.

14. (a) Examine the flavour changes caused by microbes in milk.

Or

- (b) Assess the physical changes observed in the spoilage of poultry meat. Outline the spoilage of fruit juices.

15. (a) Differentiate between food infection and food intoxication.

Or

- (b) Explain staphylococcal food intoxication.

PART C — (5 × 8 = 40 marks)

Answer ALL questions, choosing either (a) or (b).

Each answer should not exceed 600 words.

16. (a) Analyse the factors influence the growth of microbes in food.

Or

- (b) Describe the role of microbiology in biotechnology.

17. (a) Discuss the general characteristics of bacteria.

Or

- (b) Illustrate the morphological characteristics of different molds in food.

18. (a) Make use of different physical agents for sterilization.

Or

- (b) Tabulate the bacteriology of water.

19. (a) Describe the general type of spoilage caused by microbes in fruits and vegetables.

Or

- (b) Indicate the color defects caused by microbes in milk.

20. (a) Identify the naturally occurring toxicants in detail related to food borne diseases.

Or

- (b) Explain in detail about Botulinum, Shigellosis and Gastroenteritis.
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(6 pages)

Reg. No. :

Code No. : 6550

Sub. Code : ZDMM 31

M.Sc. (CBCS) DEGREE EXAMINATION,
NOVEMBER 2022.

Third Semester

Dietetics and Food Management

NUTRITIONAL BIOCHEMISTRY

(For those who joined in July 2021 onwards)

Time : Three hours

Maximum : 75 marks

PART A — (10 × 1 = 10 marks)

Answer ALL questions.

Choose the correct answer :

1. Which type of disaccharide present in milk?
(a) Glucose (b) Lactose
(c) Galactose (d) Maltose

2. Which of the following is not a substrate for gluconeogenesis?
(a) Lactate (b) Alanine
(c) Glycerol (d) Acetyl CoA

3. The weight gain per gram of protein intake is called as _____
- (a) Protein Efficiency Ratio
 - (b) Net Protein Ratio
 - (c) Net Protein Utilization
 - (d) Biological value
4. How many ATP are required for the formation of carbamoyl phosphate?
- (a) 1 (b) 2
 - (c) 3 (d) 4
5. Which one of the following is a polyunsaturated fatty acid?
- (a) Palmitic acid
 - (b) Linolenic acid
 - (c) Myristic acid
 - (d) Caproic acid
6. The simplest form of lipid is _____
- (a) diacyl glycerol
 - (b) triacyl glycerol
 - (c) tetra acyl glycerol
 - (d) penta acyl glycerol

7. Which of the following is not a source of vitamin C?
- (a) Lemon (b) Rice
(c) Orange (d) Tomato
8. Lactose favours absorption of _____ nutrient.
- (a) Iron (b) Calcium
(c) Iodine (d) Zinc
9. _____ act as catalysts in the biochemical reactions of living cells.
- (a) Hormones
(b) Enzymes
(c) Receptors
(d) Cofactors
10. What is the composition of nucleoside?
- (a) a sugar + a phosphate
(b) a base + a sugar
(c) a base + a phosphate
(d) a base + a sugar + phosphate

PART B — (5 × 5 = 25 marks)

Answer ALL questions. choosing either (a) or (b).

Each answer should not exceed 250 words.

11. (a) Discuss the properties of disaccharides.

Or

- (b) Explain about citric acid cycle.

12. (a) Describe the steps involved in urea cycle.

Or

- (b) Write a note on acid base balance.

13. (a) What is peroxide value? Explain.

Or

- (b) What are ketone bodies? Write its significance.

14. (a) Enlist the functions of vitamin D.

Or

- (b) Enumerate the functions of sodium in human body.

15. (a) Illustrate the structure of tRNA.

Or

- (b) Define coenzymes. Write its types.

PART C — (5 × 8 = 40 marks)

Answer ALL questions, choosing either (a) or (b).

Each answer should not exceed 600 words.

16. (a) Illustrate the structure of monosaccharides.

Or

- (b) Find the relationship between glycolysis and gluconeogenesis.

17. (a) Determine the physio-chemical properties of protein.

Or

- (b) How do you determine the nutritive value of protein? Explain any two methods.

18. (a) Describe the beta oxidation of fatty acids.

Or

- (b) Analyse the properties of lipids.

19. (a) Examine the structure and biochemical properties of vitamin A.

Or

- (b) Write the functions of any two macro minerals in human body.

20. (a) Classify enzymes with suitable examples.

Or

(b) Explain the steps involved in DNA replication.

(6 pages)

Reg. No. :

Code No. : 6551

Sub. Code : ZDMM 32

M.Sc. (CBCS) DEGREE EXAMINATION,
NOVEMBER 2022.

Third Semester

Dietetics and Food Management

FOOD PROCESSING AND PRESERVATION

(For those who joined in July 2021 onwards)

Time : Three hours

Maximum : 75 marks

PART A — (10 × 1 = 10 marks)

Answer ALL questions.

Choose the correct answer :

1. The removal of moisture from the food materials for preservation is called as _____
 - (a) Dehydration
 - (b) Freezing
 - (c) Thermal processing
 - (d) Pasteurization

2. Which of the following is an advantage of food processing?
- (a) Availability of seasonal food throughout the year
 - (b) Removal of toxins and preserving food for longer
 - (c) Add extra nutrients to some food items
 - (d) All of the above
3. Sugar and salt act as preservatives by _____
- (a) killing micro-organism directly
 - (b) increasing the acid content of food
 - (c) increasing the water content of food
 - (d) binding water so it is not available for micro-organisms
4. Why hexane is used for extraction?
- (a) Easy oil recovery
 - (b) Higher boiling point
 - (c) Easy separation
 - (d) Catalyst
5. Which one of the following fruit is more suitable for jam making?
- (a) Banana
 - (b) Grapes
 - (c) Guava
 - (d) Orange

6. _____ is used to extract essential oil.
- (a) Petroleum ether
 - (b) Ammonia
 - (c) Distilled water
 - (d) Hydrochloric acid
7. What is the freezing point of milk?
- (a) 0°C
 - (b) -0.55°C
 - (c) -1 °C
 - (d) -1.55°C
8. A cord or tissue that connects a muscle to bone is called
- (a) tendon
 - (b) ligament
 - (c) bursa
 - (d) arthritis
9. BHA acts as a/an _____
- (a) flavor enhancer
 - (b) sweetener
 - (c) bleaching agent
 - (d) antioxidant
10. Why amino acids are used as food additives?
- (a) As natural antibiotics
 - (b) As natural growth inhibitors
 - (c) For nutritive purposes
 - (d) As antioxidants

PART B — (5 × 5 = 25 marks)

Answer ALL questions, choosing either (a) or (b).

Each answer should not exceed 250 words.

11. (a) What are the importance of dehydration?
List its advantages.

Or

- (b) Identify the effects of freezing in food products.

12. (a) Discuss the importance of sugar in food preservation.

Or

- (b) How do you eliminate toxic factors from pulses?

13. (a) Identify the physiological changes occur during ripening of fruits.

Or

- (b) Write the solvent extraction procedure.

14. (a) How are the eggs preserved for longer shelf life?

Or

- (b) Explain the ice cream making procedure.

15. (a) Define the following :
- (i) antioxidants
 - (ii) bleaching agents

Or

- (b) Describe the essential oil extraction methods.

PART C — (5 × 8 = 40 marks)

Answer ALL questions, choosing either (a) or (b).

Each answer should not exceed 600 words.

16. (a) Discuss about the requirements of refrigeration storage.

Or

- (b) Explain the thermal processing methods used for food preservation.

17. (a) Find out the chemical changes occur while chemical preservatives added in food.

Or

- (b) Describe the methods of rice processing.

18. (a) How do you prepare squashes and sauces? Explain.

Or

- (b) Write a detailed note on fruit processing methods.

19. (a) Identify the biochemical changes occur in storage meat.

Or

(b) Explain the various fish preservation methods.

20. (a) Examine the importance of antioxidants in food preservation.

Or

(b) Discuss about chelating agents and antimicrobial agents.

(6 pages)

Reg. No. :

Code No. : 6552

Sub. Code : ZDMM 33

M.Sc. (CBCS) DEGREE EXAMINATION,
NOVEMBER 2022.

Third Semester

Dietetics and Food Management – Core

COMMUNITY NUTRITION

(For those who joined in July 2021 onwards)

Time : Three hours

Maximum : 75 marks

PART A — (10 × 1 = 10 marks)

Answer ALL questions.

Choose the correct answer :

1. Which one of the following is not a feature of a community?
 - (a) A common geographical area
 - (b) Having sentiment of unity
 - (c) A group of people
 - (d) Do not share the basic conditions of a common life

2. The most common cause of infant mortality in India is _____.
- (a) Low birth weight
 - (b) Complications of labor
 - (c) Sepsis
 - (d) Congenital anomalies
3. 'Flag sign' is seen in _____.
- (a) Marasmus (b) Nutritional dwarfing
 - (c) Underweight (d) Kwashiorkor
4. Scurvy occurs due to _____.
- (a) Excess of ascorbic acid
 - (b) Deficiency of niacin
 - (c) Deficiency of calcium
 - (d) Deficiency of vitamin C
5. Which one of the following method is not included in ABCD analysis?
- (a) Anthropometry
 - (b) Biochemical assay
 - (c) Clinical examination
 - (d) Vital statistics

6. The normal MUAC for a child up to 5 years of age is _____.
- (a) > 13.5 (b) < 13.5
(c) 12.5 – 13.5 (d) < 12.5
7. The ICDS scheme supplies _____ kcal/day for pregnant woman.
- (a) 500 (b) 400
(c) 600 (d) 1000
8. The determinants of food security do not include _____.
- (a) Food availability (b) Available locality
(c) Food access (d) Food stability
9. _____ is a spoken means of communication.
- (a) Radio (b) Television
(c) Newspaper (d) Slides
10. Home visit is a _____ type of nutrition education method.
- (a) Mass method (b) Group method
(c) Individual method (d) Discussion method

PART B — (5 × 5 = 25 marks)

Answer ALL questions, choosing either (a) or (b).

Each answer should not exceed 250 words.

11. (a) Define malnutrition. Write its consequences in Indian economy.

Or

- (b) What is health economics? Explain.

12. (a) Compare sign and symptoms of marasmus and kwashiorkor.

Or

- (b) Discuss about Lathyrism.

13. (a) Find out the importance of nutritional anthropometry.

Or

- (b) Define nutritional assessment. Write its objectives.

14. (a) Write the principles of ensuring food security.

Or

- (b) Expand NSS. Write its duties and responsibilities.

15. (a) Describe the types of food fortification.

Or

(b) What are strategies to be followed for improving the quality of street foods?

PART C — (5 × 8 = 40 marks)

Answer ALL questions, choosing either (a) or (b)

Each answer should not exceed 600 words.

16. (a) Determine the economic evaluation methods of malnutrition.

Or

(b) Describe the dimensions of health.

17. (a) How do you treat PEM patients at home?

Or

(b) Recommend the preventive measures for micronutrient deficiency diseases.

18. (a) Identify the biochemical methods used for the assessment of nutritional status.

Or

(b) Explain the assessment methods of nutritional status of community.

19. (a) Briefly discuss about the IDD control programme.

Or

(b) Discuss on self and wage employment schemes.

20. (a) Write the theories of nutrition education.

Or

(b) Summarize the role of supplementary feeding programmes.

(6 pages)

Reg. No. :

Code No. : 6553

Sub. Code : ZDMM 34

M.Sc. (CBCS) DEGREE EXAMINATION,
NOVEMBER 2022.

Third Semester

Dietetics and Food Management – Core

RESEARCH METHODOLOGY

(For those who joined in July 2021 onwards)

Time : Three hours

Maximum : 75 marks

PART A — (10 × 1 = 10 marks)

Answer ALL questions.

Choose the correct answer :

1. What is the name of the conceptual framework in which the research is carried out?
 - (a) Research hypothesis
 - (b) Synopsis of research
 - (c) Research paradigm
 - (d) Research design

2. Any hypothesis which is tested for the purpose of rejection under the assumption that it is true is called _____.
- (a) Null hypothesis
 - (b) Alternative hypothesis
 - (c) Statistical hypothesis
 - (d) Composite hypothesis
3. Which of the following requires the largest sample size?
- (a) Cluster Sampling
 - (b) Simple random sampling
 - (c) Systematic sampling
 - (d) Proportional stratified sampling
4. The researcher selects a probability sample of 100, out of the total population is called _____ sample.
- (a) Cluster
 - (b) Random
 - (c) Stratified
 - (d) Systematic
5. Structured questionnaire contains _____ questions.
- (a) Definitite
 - (b) Concrete
 - (c) Predefined
 - (d) Focused

6. A variable that can be manipulated is called _____ variable.
- (a) Dependent (b) Independent
(c) Continuous (d) Discrete
7. The sum of deviations taken from arithmetic mean is _____.
- (a) Minimum (b) Zero
(c) Maximum (d) Same
8. Which of the following is a relative measure of dispersion?
- (a) Variance
(b) Coefficient of variance
(c) Standard deviation
(d) Coefficient of correlation
9. Which window do you select for getting the analysis of results?
- (a) Output viewer (b) Variable view
(c) Data view (d) Data editor
10. _____ is the first step of Research process
- (a) Formulation of a problem
(b) Collection of Data
(c) Editing and Coding
(d) Selection of a problem

PART B — (5 × 5 = 25 marks)

Answer ALL questions, choosing either (a) or (b).

Each answer should not exceed 250 words.

11. (a) What is historical research? Explain.

Or

- (b) Describe the types of hypothesis.

12. (a) Enumerate the benefits of sampling.

Or

- (b) Explain about quota sampling.

13. (a) Explain the different types of classification with examples.

Or

- (b) How do you draft the questionnaire? Explain.

14. (a) Define the mean deviation. State its merits and demerits.

Or

- (b) Write the regression equations.

15. (a) Explain the characteristics of a good research report.

Or

- (b) What is the meaning of interpretation? Explain.

PART C — (5 × 8 = 40 marks)

Answer ALL questions, choosing either (a) or (b)

Each answer should not exceed 600 words.

16. (a) Explain the steps needed for conducting research.

Or

- (b) Discuss about survey and evaluative research.

17. (a) Describe the probability sampling methods.

Or

- (b) Write a note on sampling errors.

18. (a) Explain about reliability and validity.

Or

- (b) Identify the various methods of collecting primary data.

19. (a) Find out the types of correlation.

Or

(b) Elaborately explain about 't' test.

20. (a) Determine the basic requirement of report preparation.

Or

(b) Expand SPSS. Explain its uses in research.
