

**RGUHS- B.Sc Nursing First Year Subject : Nutritional And Biochemistry**  
**Important Questions (Rajiv Gandhi University of Health Sciences)**

**Long Questions**

- 1 Describe the methods used in assessment of nutritional status of individuals
- 2 Explain the functions, digestion and absorption of carbohydrates
- 3 Mention the recommended dietary allowances for a pregnant women. Plan a day's diet by giving reasons for the selection of foods
- 4 Enumerate the reactions of glycolysis. Add a note on its energetics
- 5 Give the sources, functions, deficiency manifestations and RDA of vitamin A
  - a) Define carbohydrates
  - b) Write about the digestion, absorption and metabolism of carbohydrates
- 6 a) Discuss the applied nutrition programme  
b) Write the role of nurse in applied nutrition programme
- 7 Discuss the Metabolism of Tyrosine. What are the biologically important compounds formed from tyrosine. Add a note on Alkaptonuria
- 8 Describe the sources, daily requirement, biochemical functions and regulation of serum calcium level
- 9 What is therapeutic diet? Write briefly on modifications in therapeutic diet.
  - a) Explain the nutritional problems in India.
  - b) Discuss the nutritional programmes in detail.
- 10 Explain in detail the steps involved in Aerobic Glycolysis and add a note on its energetics and regulation.
- 11 Classify Enzymes. Explain the properties of enzymes and influence of various factors on enzyme activity.

**Short Questions**

- 1 Toxic effects of fluoride
- 2 Clinical signs and symptoms of kwashiorkor
- 3 Fluid and electrolyte imbalance
- 4 List the foods to be included and excluded in diabetes Give reasons
- 5 Definition, function and deficiency of essential fatty acids
- 6 Objectives of cooking
- 7 Differentiate between osteoporosis and osteomalacia
- 8 Functions of lipoproteins
- 9 Urea cycle
- 10 Substances formed from cholesterol
- 11 Blood buffers
- 12 Classification and sources of protein
- 13 Integrated child development scheme
- 14 Food standards

- 15 Explain the functions of calcium in our body
- 16 Role of nurse in nutrition education
- 17 Methods of food preservation
- 18 Discuss the factors affecting Enzyme activity
- 19 Phospholipids
- 20 Creatinine clearance test
- 21 Protein energy malnutrition
- 22 Functions, sources and classification of lipids
- 23 Diet in Pregnancy
- 24 Weaning
- 25 Food hygiene
- 26 Principles and methods of cooking
- 27 Functions of lipoproteins
- 28 Mechanism of Antibody Production
- 29 Functional classification of proteins
- 30 Define haemochromatosis
- 31 Sources of cholesterol
- 32 Define recommended dietary allowances
- 33 Define sautéing Give two examples where it is used
- 34 Define food fortification with an example
- 35 Beri beri
- 36 Essential amino acids
- 37 Benedicts test
- 38 Conjugated proteins
- 39 Name the coenzyme form of riboflavin and niacin
- 40 Obesity
- 41 Sources of Iron
- 42 Steaming
- 43 Macronutrients
- 44 Basal metabolic rate
- 45 Beri-Beri
- 46 Metabolic Alkalosis
- 47 Iodine
- 48 Write the normal levels of a) FBS b) Blood Urea
- 49 c) Serum Total Protein d) SGOT
- 50 Name biologically important compounds formed from cholesterol
- 51 BMR
- 52 Adulteration
- 53 CFTRI
- 54 Sources of Iron
- 55 Nutrition education
- 56 Vitamin E
- 57 Write two functions of calcium
- 58 Metabolic acidosis
- 59 Steroid Hormones
- 60 Mention the normal levels of Serum Chloride and Serum Sodium

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