

2015

M.Sc. Part-II Examination

DIETETICS AND COMMUNITY NUTRITION MANAGEMENT

PAPER—VII (Unit-13)

Full Marks : 50

Time : 2 Hours

The figures in the right-hand margin indicate full marks.

Candidates are required to give their answers in their own words as far as practicable.

Illustrate the answers wherever necessary.

Answer Question No. 1 and any four from the rest.

1. Answer any *five* of the following : 5×2
- (a) What are the point sources of water pollution ?
 - (b) Mention two names of whole organisms vaccines from bacteria.
 - (c) Define healthy community design.
 - (d) What is primary sewage treatment ?
 - (e) What is meant by DNA vaccine ?

(Turn Over)

- (f) How can community design affect our health?
- (g) What do you mean by epidemiologic triad?
- (h) Write the principles of food safety.
2. (a) Briefly describe the modification of life-style required to improve the community health.
- (b) Discuss the different factors related to life style which can influence our health status.
- 5+5
3. (a) What is BOD? Describe the oxygen sag curve with proper diagram.
- (b) What is eutrophication? Mention the causes behind it.
- (2+3)+(2+3)
4. (a) Describe the mechanism of CTL mediated lysis of target cell.
- (b) Write the importance of multivalent submit vaccines.
- (c) Differentiate between opsonisation and ADCC reaction of immunity.
- 5+2+3

5. (a) Write the origin and symptoms of meningococcal meningitis.
- (b) Classify influenza virus.
- (c) How could you prevent influenza by influenza vaccines?
- (3+2)+2+3
6. (a) Describe the protective effects of immune responses.
- (b) Write on the national immunization schedule of children.
- 5+5
7. (a) Define virulence.
- (b) Give a brief account on hyperendemic and holoendemic diseases.
- (c) Discuss the primary prevention and control of dengue.
- 2+3+5
8. (a) What are the risk factors for contracting mumps?
- (b) Write on the fundamental principles of control of communicable diseases.
- (c) What do you mean by nosocomial infections?
- 4+5+1

9. (a) 'Keeping hot food hot and cold food cold' — Explain.
(b) What do you mean by cross-contamination of food ?
(c) Discuss seven principles of hazard analysis critical control point (HACCP) of food safety.

2+1+7
