

NEW
Part-III 3-Tier
2016

NUTRITION

(Honours)

PAPER—VII

(PRACTICAL)

Full Marks : 100

Time : 5 Hours

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

Unit—13

(Meal Management)

[Marks—50]

1. Prepare a diet chart with menu planning for infant / school going children / adult male or female as per conditions mentioned in the card. (*Picked up by lottery system*). 10

(Marks distribution : *Energy requirement — 2, Nutrients (macro & micro) requirement — 2, Analysis of nutritive values of consumed food stuff — 3, Menu planning — $1\frac{1}{2}$, Interpretation — $1\frac{1}{2}$.*)

2. Prepare a diet chart with menu planning for pregnant / lactating mothers as per information mentioned in the card. (*Picked up by lottery system.*) 15

(Turn Over)

(Marks distribution : *Energy requirement* — 3, *macro & micro Nutrients requirement* — 2, *Analysis of nutritive values of consumed food stuff* — 5, *Menu planning with serving size* — 3, *Interpretation* — 2.)

3. Prepare a diet chart with menu planning for old age person as per conditions mentioned in the card. (Picked up by lottery system.) 15

(Marks distribution : *Energy requirement* — 3, *macro & micro Nutrients requirement* — 2, *Analysis of nutritive values of consumed food stuff* — 5, *Menu planning with serving size* — 3, *Interpretation* — 2.)

4. Submit your 'Laboratory Note Book' duly signed by the teachers on regular basis of practical works. 5

5. Viva-voce. 5

Unit—14

(Project cum Internship)

[Marks—50]

6. Submit typed project report as per design mentioned in your syllabus on Public health / Nutritional Biochemistry / Nutritional Survey. 20

(Marks distribution : *Overall quality of submitted project* — 13, *Viva* — 07.)

7. Submit a report on the basis of internship in a hospital / health centre, covering all aspects mentioned in the syllabus. 30

(Marks distribution : *Report with case study with patient I.D. and assessment report* — 10, *Tray Setting and Overall report* — 10, *viva on internship* — 10.)