

2015

M.Sc.

3rd Semester Examination

CLINICAL NUTRITION & DIETETICS

PAPER—CND-302

Full Marks : 40

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 Q. No. 1 and any three from the rest.

1. Answer any ten questions of the following: 1×10

(a) What do you mean by pharmacodynamics?

(b) What is 'ED 50'?

(c) What do you mean by drug potency?

(d) What is meant by drug affinity?

(Turn Over)

- (e) What is 'does response curve'?
 - (f) State what type of food absorption is hampered by laxative.
 - (g) What is 'supraadditive synergism effect'?
 - (h) What do you mean by fractionation of plant extract?
 - (i) Define pharmacokinetics.
 - (j) What is botulinism?
 - (k) State the consequence of asparagillns in food poisoning.
 - (l) What is GHP?
 - (m) What is pasteurization?
 - (n) What is temperature bomb?
 - (o) Name the type of plasma proteins responsible for drug transportation.
2. (a) "Food interfere the drug action"— Justify the statement.

- (b) What do you mean by drug antagonist ?
- (c) What is therapeutic Window ? 6+2+2
3. (a) "Absorption and excretion of nutrients are influenced by drugs"— Discuss the statement.
- (b) Discuss the factors responsible for development of adverse interaction between food and drug. 6+4
4. (a) What is bioavailability of drug ?
- (b) Describe the influence of nutrients on the bio-availability of drugs ?
- (c) What do you mean by bio-transformation of drug ?
3+4+3
5. (a) Name the basic elements of management system in a food sector.
- (b) State the major foundation part of the management system mentioning its working principle.
- (c) State the justification of teamwork and communication in this system.

6. (a) State the 'seven principles' of HACCP system.
- (b) Discuss briefly the different physical and biological factors of food contamination and spoilage.
- (c) Briefly describe the actual method of handwashing and its associated devices used in a food sector.

4+3+3

7. (a) What is meant by 'safe food preparation'?
- (b) Describe the objectives of food preparation.
- (c) What are the risk factors of food drug interaction?

2+6+2