

III year – V Semester
Paper CN 501 DIET THERAPY-I

Theory: 4credits/week
 practicals: 3hrs./week

- Unit I : Purpose and principles and classification of Therapeutic diets, modifications of normal diet – liquid diet – semi solid diet etc.,
- Unit II : Diet in fevers and infections Types, metabolism in fevers, general dietary considerations, diet in influenza, typhoid fever, recurrent malaria and Tuberculosis.
- Unit III : Diet in GI tract diseases:
- (a) Diet in gastritis, peptic ulcer (gastric and duodenal). Etiology, symptoms and clinical findings, treatment, dietary principles, and modifications.
- (b) Diarrhoea (child and adult), classification, modification of diet.
- * Constipation, dietary considerations
 - * Ulcerative colitis (adult) symptoms
 - * Sprue, dietary treatment
- Unit IV : Diet in disease of the liver, gall bladder and pancreas.
- Etiology, symptoms and dietary treatment in Jaundice, hepatitis, choleliths, of liver and hepatic coma.
- Dietary treatment in cholestyitis and pancreatitis.
- Unit V : * Nutrition in injury, burns and surgery.
- * Diet in allergy and skin disturbances: Definition, classification, manifestations, common food allergies, tests and dietetic treatment.
 - * Nutritional management in cancer.

Practicals

1. Planning and preparation of diets with modified consistency – liquid, soft diet.
2. Planning and preparation of diets for GI tract diseases – Diarrhoeae.
3. Planning and preparation of diets for GI tract diseases – Constipation.
4. Planning and preparation of diets for GI tract diseases – Peptic ulcer.
5. Planning and preparation of diet in fevers and infections.
6. Planning and preparation of diet in Jaundice and Cirrhosis of liver.

REFERENCES

1. Antia, F.P., Clinical Dietetics and Nutrition, 3rd ed. Oxford University Press, Bombay, 1989.
2. Passmore, P. and Eastwood, M.A., Human Nutrition and Dietetics, 8th ed, ELBS, Churchill, Livingstone, 1986.
3. Swaminathan, M., Dietetics, The Bangalore Printing & Publishing Co. Ltd., Bangalore, 1980.
4. Sri Lakshmi, B., 2005, Dietetics, New Age International (P) Ltd., Publishers, New Delhi.

**III year – V Semester
Paper CN 501 -DIET THERAPY-I
Model Question Paper**

Time: 3 hrs.

Max. Marks: 75

Part-A

**Answer any FIVE questions.
Each question carries 5 marks**

5x5=25

1. Describe Cholestitis and pancreatitis. What are the dietary restrictions you suggest during this condition?
2. Write about the diet in allergy and skin disturbances?
3. Define liver cirrhosis. Prescribe the condition and dietary treatment?
4. Write about the function of liver?
5. What is Therapeutic diet? What are the changes made in therapeutic diets?
6. Classification of diarrhoea and suggest a diarrhoeal diet for child.
7. How do you prevent constipation? Plan a diet.
8. Write short notes on sprue.

Part-B

**Answer All FIVE questions.
Each question carries 5 marks**

5x10=50

1. a) Narrate the condition of gastro intestinal tract and role of the diet in it?
(Or)
b) Define ulcer. Write symptoms, diagnosis and dietary management.
2. a) What are the functions of liver and the agents which are responsible for liver damage.
(Or)
b) Write about the etiology, symptoms and diet treatment in Jaundice.
3. a) Write about the change of normal diet in to soft and semi-solid diet.
(Or)
b) Principles and classification of therapeutic diet.
4. a) Nutritional management in cancer.
(Or)
b) Nutrition in injury, burns and surgery.
5. a) Write about the metabolism in fevers.
(Or)
b) Classify fevers and explain tuberculosis disease and diet?

III year – V Semester**Paper CN 502 : QUANTITY FOOD PRODUCTION & SERVICE**

Theory: 4credits/week
practicals: 3hrs./week

- Unit I : Food Service in institutions – General factors to be considered – Kitchen Lay out: Size of Kitchen, Types of Kitchen – Hospitals – Institutions.
- Unit II : Book – Keeping and Accounting:

Book – keeping: System of book keeping :
Advantages of the double entry system: Books of account :
- Unit III : The types of cash books: Posting of the cash Book:
Purchases book: Sales book; Purchases returns book: Journal, Entries of transactions; maintaining a complete set of books; restaurant books; trail balance: Profit and loss account.
- Unit IV : Equipment for food preparation and service.
Classification and selection of equipment. Care and maintenance of equipment.
- Unit V : Food cost control: Factors responsible for losses: lack of proper supervision at the point of receiving food from suppliers: Methods of controlling food costs: kitchen calculations and cost statements.

Practicals

1. Planning physical layouts of food service institutions, commercial, non-commercial, school feeding, ICDS etc.,
2. Visits to dietetic departments in hospitals.
3. Quantity Food Production & Purchase and sale by the students.
4. Visit to Mid day Meal Programmes and observation of food service.
5. Visit to a Hospital department (A project report after the field placement)

REFERENCES

1. MohiniSethi and SurjeetMolhan Catering Management – An Integrated Approach, Wiley Eastern Ltd., 1987.
2. The Complete Book of Cooking Equipment Jules Wilkinson, 2nd edition, A CBI Book, Published by Reinhold Company, 1981.
3. Design and Layout of Food Service Facilities, John C. Birchfield endorsed by the Food Service Consultants Society International 1988 by Van Nostrand Reinhold, 1981.

III year – V Semester

**Paper CN 502 – QUANTITY FOOD PRODUCTION & SERVICE
Model Question Paper**

Time: 3 hrs.

Max. Marks: 75

Part-A

Answer any FIVE questions.

Each question carries 5 marks

5x5=25

1. Write about waste disposal?
2. What are the different cooking methods? Discuss.
3. What are the factors responsible for losses at the point of receiving food from suppliers?
4. Write brief notes on classification and selection of equipment.
5. List down the delivery methods of food to food service establishment.
6. What are the storage methods that used for different types of food materials?
7. Write about the importance of planning menus.
8. What are different types of cash books?

Part-B

Answer All FIVE questions.

Each question carries 10 marks

5x10=50

1. a) Discuss the list and importance of appearance in food selection and presentation.
(Or)
b) What are the methods used to improve the nutritive quality of foods in preparation?
2. a) Explain the factors to be considered in designing kitchen in institutions.
(Or)
b) Sketch the different types of kitchen layout.
3. a) What are points you remember while receiving food from suppliers?
(Or)
b) What are methods of controlling food costs?
4. a) What are the factors to be considered in selection of kitchen equipment?
(Or)
b) What are the measure to be consider while care and maintenance of the equipment?
5. a) What are subsidiary books? Explain each one in brief.
(Or)
b) Write the advantages of double entry book keeping.