



MASINDE MULIRO UNIVERSITY OF SCIENCE AND TECHNOLOGY (MMUST)

MAIN CAMPUS

UNIVERSITY EXAMINATIONS 2021/2022 ACADEMIC YEAR

SECOND YEAR FIRST TRIMESTER SUPPLEMENTARY EXAMINATIONS

FOR THE DEGREE OF

DIPLOMA HUMAN NUTRITION AND DIETETICS

COURSE CODE:

DND 075

COURSE TITLE:

FOOD PRODUCTION FOR INVALIDS

AND CONVALSCENTS

DATE: 21st April **2022TIME**: 3.00 - 5.00 PM

INSTRUCTIONS TO CANDIDATES

Answer all questions in SECTION A and B

Answer only TWO questions in SECTION C

Read additional instructions under various sections

TIME: 2 HOURS

SECTION A: MULTIPLE CHOICE QUESTIONS. TOTAL MARKS 10 MARKS

	to the state of th
1.	Dry heat brings changes to starch granules through a process known as
	a. Carmelization
	b. Dextrinization
	c. Blanching
	d. Coagulation
2.	A conjugated protein combines a
	a. a simple protein and a non-protein group
	b. protein
	c. carbohydrate and a protein
	d. non protein group
3.	When salt is added to an egg mixturehappens
	a. Increases the temperature at which it coagulates.
	b. Lowers the temperature at which it coagulates
	c. Has no effect on the egg mixture.
	d. None of the above
Δ	Proteins that are found in milk include-
7.	a. Globulin, lacto albumin and myosin
	b. Lacto albumin, albumin and globulin
	c. Lacto albumin, lactoglobulin and caseinogen
	d. Casein, albumin and globulin
5	The pigments found in fruits that bring out their characteristic colour is brought by
٥.	The pigments found in fruits that bring out their characteristic colour is brought by
	a. Xanthophyll and lycopene
	b. Anthocyanin
	c. Chlorophyll
	d. Carotenoids
6	Cancer treatment includes all of the following EXCEPT
0.	a. Chemotherapy
	b. Radiation
	c. Immunotherapy
7	d. Screening
7.	Type 2 diabetes is also known as
	a. Non-insulin dependent diabetes
	b. Insulin dependent diabetes
	c. Juvenile diabetes
	d. Gestational diabetes
8.	
	a. Restore and preserve immunologic function.
	b. Improve the quality of life.
	c. To reduce HIV related morbidity and mortality
	d. All of the above.
9.	FOR STORE AND STORE AND ADDRESS AND ADDRES
	a. Low on the stomach
	b. Between the neck and shoulder
	c. Portion on the lower belly
	d Further up the ribcage

- 10. Metabolic alterations in HIV include;
 - a. Elevations in serum triglyceride, insulin, glucose and blood pressure
 - b. Accumulation of visceral adipose tissue
 - c. Enlargement of the dorso cervical fat pad
 - d. Loss of subcutaneous adipose tissue

SECTION B: SHORT STRUCTURED. ANSWER ALL THE QUESTIONS. TOTAL MARKS 30

- 11. Describe changes that occur when meat is cooked with moist method of cooking.

 5mks
- 12. Distinguish between dry and moist methods of cooking. 5mks
- 13. Outline characteristics of fresh fish? 5mks
- 14. State and explain three uses of eggs in cookery. 5mks
- 15. Explain what causes a starch paste to thicken as it cooks. 5mks
- 16. Explain what account for the discolouration of fruits. 5mks

C. LONG STRUCTURED QUESTIONS. ANSWER ANY TWO.TOTAL MARKS 30 MARKS

- 17. Explain points to consider when planning meals for bedridden invalid. 15mks
- 18. Steaming is one of the best cooking methods for invalids and convalescents. Discuss the advantages, disadvantages, and rules for successful steaming. 15mks
- 19. Discuss the nutritional management of a diabetic patient. 15mks