

1ST SEM. 2012/13

PAGE 1 OF 2

UNIVERSITY OF SWAZILAND SUPPLEMENTARY EXAMINATION PAPER

PROGRAMME

BACHELOR OF SCIENCE IN FOOD

SCIENCE, NUTRITION AND TECHNOLOGY, CONSUMER SCIENCE EDUCATION AND CONSUMER SCIENCE YEAR II

COURSE CODE

: FSNT 203

TITLE OF PAPER

HUMAN NUTRITION AND MEAL

PLANNING

TIME ALLOWED

TWO (2) HOURS

INSTRUCTION

ANSWER QUESTION ONE (1) AND

ANY OTHER TWO (2) QUESTIONS

DO NOT OPEN THIS PAPER UNTIL PERMISSION HAS BEEN GRANTED BY THE CHIEF INVIGILATOR

QUESTION 1 (COMPULSORY)

Plan and adjust a family meal to suit the following nutritionally vulnerable members:

- a) A toddler
- b) A pregnant teenager
- c) A lactating mother
- d) A grandmother 70 years old

 $(4 \times 10 = 40 \text{ marks})$ [TOTAL MARKS = 40]

QUESTION 2

Modify a regular hospital diet to suit patients on the following diets:

(i) High roughage meal for a patient with constipation problems.

(10 Marks)

(ii) Low energy meal for an obese male.

(10 Marks)

(iii) High protein diet for a T.B. patient.

(10 Marks)

[TOTAL MARKS = 30]

QUESTION 3

Discuss fully, your understanding of the UNICEF conceptual framework to determine causes of malnutrition and death.

[TOTAL MARKS = 30]

QUESTION 4

Describe dietary management of the following nutritional disorders:

a) Kwashiorkor

(10 Marks)

b) Marasmus

(10 Marks)

c) Anemia

(10 Marks)

[TOTAL MARKS = 30]