## END SEMESTER EXAMINATION (JAN/FEB: 2017 -PROPER/REPEATक

PRACTICAL EXAMINATION

Time Allowed: 02 Hours

1) Mr. Ravi is a Management Assistant who is working in the building department. He is a large frame with 81 kg weight and $5^{\prime} 4^{\prime \prime}$ tall.
a) What is his ideal body weight range?
b) Calculate his percent ideal body weight ( $\%$ IBW).
c) Calculate his body mass index(BMI).
d) Comment on his present nutritional status in relation to BMI and suggest the plans to overcome it.
2) Mrs. Sriyani is a 49 years old lady, who is 1.58 m of height and 59 kg of weight. she is having 3 sons. Sriyani usually prepare food for breakfast and lunch, and buy takeaways for dinner. Her average physical activity factoris 1.7.
a) Comment on Sriyani's body weight.
b) Calculate her Basal Metabolic Rate (BMR).
c) Calculate the Sriyani's Total Daily Energy Expenditure (TDEE/TEE) in kcal/day.
d) Prepare a diet plan for her TEE.
3) A researcher plan to assess the average physical activity factor of a male by using his physical activity diary. Summary of the physical activities of a 37 years old male, his weight is 71 kg and height is 168.3 cm is given below.

Sleeping for 6 hrs (met- 1 )
Carpentry work for 8 hrs (met-3.5)
Milking cows by hand for 2 hrs (met -2.5 )

Driving fir 2 hrs (met-1.4)
Playing cards for 1 hr (met -1.4)
Washing clothes for 0.5 hr (met -2.2)
Chopping fire woods for 1 hr (met -4.1)
Walking around for 1 hr (met- 2.4)
Sitting quietly for 1.5 hrs (met 1.2)
Cleaning ground for $1 \mathrm{hr}(\operatorname{met} 3.8)$
a) Calculate the body mass index BMI) of the above man.
b) Calculate his Basal Metabolic Rate BMR).
c) Calculate the total energy expenditure in $\mathrm{kcal} / \mathrm{kg} / \mathrm{hr}$.
d) Calculate the average physical activity factor and comment the result.
4) a) Distinguish the term "Junk Food" from "Nutritious Food".
b) The energy and other nutrients content of a standard piece of a food item is given below. Using the given data find out whether it is a junk food or a nutritious food.

| Nutrient | Quantity (per $\mathbf{1 0 0 g})$ | RDA |
| :--- | :---: | :--- |
| Energy(kcal) | 512 | 2500 |
| Protein $(\mathrm{g})$ | 23.43 | 55 |
| Vit $\mathrm{A}(\mu \mathrm{g})$ | 646 | 750 |
| Vit $\mathrm{D}(\mu \mathrm{g})$ | 12.53 | 2.5 |
| Vit C $(\mathrm{mg})$ | 11.67 | 40 |
| Vit $1(\mathrm{mg})$ | 0.16 | 0.6 |
| Vit $\mathrm{B} 2(\mathrm{mg})$ | 1.44 | 1.8 |
| Vit $\mathrm{B} 6(\mathrm{mg})$ | 0.2 | 2 |
| Vit $\mathrm{B} 12(\mu \mathrm{~g})$ | 2.45 | 1 |
| $\mathrm{Ca}(\mathrm{mg})$ | 888.67 | 800 |
| $\mathrm{P}(\mathrm{mg})$ | 759 | 550 |
| $\mathrm{Mg}(\mathrm{mg})$ | 76.13 | 49 |
| Folic acid $(\mu \mathrm{g})$ | 2.62 | 200 |

## Energy Expenditure (Harris- Benedict equation)

Male $-\mathrm{BMR}=66.5+13.7 \mathrm{x}$ wt $(\mathrm{kg})+5.0 \mathrm{x}$ ht $(\mathrm{cm})-675 \mathrm{x}$ age $(\mathrm{yr})$
Female $-\mathrm{BMR}=655.1+9.5 \mathrm{x}$ wt $(\mathrm{kg})+1.85 \mathrm{xht}(\mathrm{cm})-4.67 \mathrm{x}$ age $(\mathrm{yr})$

## Food Exchange Groups

| Food Group | Unit of exchange | Composition |  |  |  | Characteristic item |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | Carbo. (g) | Protein (g) | $\begin{aligned} & \text { Fat } \\ & (\mathrm{g} \\ & ) \end{aligned}$ | Energy <br> Kcal |  |
| Milk | 01 cup |  |  |  |  |  |
| Skim |  | 12 | 08 | - | 90 | Skim or very low fat/ 3tsp milk powder |
| Low Fat |  | 12 | 08 | 05 | 120 |  |
| Whole |  | 12 | 08 | 08 | 150 |  |
| Vegetables | 1/2 cup | 05 | 02 | - | 25 | Medium carbohydrate |
| Fruit | Varies | 15 | - | - | 60 | Portion size varies with carbohydrate value of item |
| Bread | Varies; 01 slice ( 30 g ) | 15 | 03 | - | 80 | Variety of starch items, bread, cereals, vegetables; portions equal in carbohydrate value to 01 slice of bread. |
| Meat | $28 \mathrm{~g}(01 \mathrm{oz})$ |  |  |  |  | Exchange units equal to protein value of 28 g lean meat. |
| Lean |  | - | 07 | 03 | 55 |  |
| Medium Fat |  | - | 07 | 05 | 75 |  |
| Higher Fat |  | - | 07 | 08 | 100 |  |
| Fat | 01 tsp |  |  |  |  | 01 tsp margarine ( oil, olives, mayonnaise, avocados) |
| Poly Unsat. |  | - | - | 05 | 45 |  |
| Mono Unsat. |  | - | - | 05 | 45 |  |
| Saturated |  | - | - | 05 | 45 |  |

(P.T.O)

