SPECIALTY: NUTRITION AND DIETETICS **(NUD)**

PAPER: CASE STUDY

Credit Value: 14
Duration: 06
Examination structure

Paper	option	Different parts	Duratio n	Weightin g percentage	Mark allocation	Concerned courses
CASE STUDY	NUD	**Part A:** Short answer questions (3 questions for 5marks each=15marks), problem solving question (1case for 10marks)	1hr 15mins	25%	25	Rights to food - introduction: role of international organization (WHO,FAO, codex alimentarius),community rights(CEMAC,AU), internal Cameroonian rights. - Study of the principal texts: consumer protection, food and drinks, hygiene, catering.
		Part B: Short answer questions (3 questions for 5marks each=15marks), problem solving question (1case for 10marks)	1hr 15mins	25%	25	Molecular genetics - Conservation, transmission and expression of genetic information - DNA replication - DNA transcription: notion of genes; mRNA - Biosynthesis of proteins: the

						genetic code, protein translation,
						post translation phenomenon Application: genetic engineering
		Part C: Short answer questions (15marks), problem solving question (1case for 10marks)	1hr 15mins	25%	25	Food allergies Enteral nutrition and parenteral nutrition Surgery and its nutritional consequences Comas, severe infection states, gastrointestinal bleeding and their consequence on nutrition. Notions on cancers

		Part D: Short answer questions (15marks), problem solving question (1case for 10marks)	1hr 15mins	25%	25	Management and economy in nutrition and dietetics - Definitions and modes of analysis: types, insertion in the economy(branch, sector….etc) using agro food industries and catering for communities(those in good health and those having a given pathology) for application - Company strategies - Production system - Man power and Production Treatment of information within the production activities.

PAPER: FOOD BIOCHEMISTRY

Credit Value: 03
Examination structure

Paper	Specialty/ option	Different parts	Duration	Weighting percentage	Mark allocation	Concerned courses
FOOD BIOCHEMISTRY	ND	**Part A**: MCQs (40mcqs = 1mark each=40marks)	1hour	40%	40	Structural biochemistry - Basic qualitative and quantitative composition of living matter. Oligo element - Oligosaccharides - Polysaccharides - Glycerides - Glycophospholipids - Peptides
		Part B: short answer questions (5 questions for 4marks each=20marks), long answer question (1 question for 10marks)	1hour	30%	30	Metabolic biochemistry - Bioenergetics - Carbohydrate metabolism - Lipids metabolism - Amino acids metabolism - Interconversions between CHO, fat and amine metabolism

		Part C: short answer questions (4 questions for	1hour	30%	30	Enzymology/molecular genetics
		5marks each=20marks), long answer question (1 question for 10marks)				▯ Reaction velocity and catalysis ▯ Definition and general characteristics of enzymes: classification and principal types ▯ Notion of allosteric enzyme ▯ Enzyme catalysis specificities ▯ Coenzymes and hydro soluble vitamins

PAPER: FOOD MICROBIOLOGY

Credit Value: 4
Examination structure

Paper	option	Different parts	Duration	%	Mark	Concerned courses
FOOD MICROBIOLOGY	NUD	**Part A:** MCQs (40mcqs = 1mark each=40marks)	1hour	40%	40	Microbiology - Introducti on to microbes - Basic features of bacteria - Gross and fine structure of bacteria - Host/path ogen reactions - Laborator y examinati on of specimen (Smear and Gram Stain) - Basic Culture Technique s of bacteria.

		Part B: short answer questions (5questions for 4marks each=20marks), 2 problem solving	1hour	30%	30	Parasitology Introduction to parasites Transmission and diseases caused by parasites Classification and characteristics of parasites Quality Assurance in Parasitology and Mycology Techniques used to identify parasites Life cycles of some parasites.
		questions for 5marks each=10marks				

		Part C: Short answer question(2 questions for 4marks each=8marks), 2 long answer question for 5mks each=10marks	1hour	30%	30	Toxicology - Classification of living beings - Bacteriology - Mycology - Virology - Parasitology 1-1 Toxicology (Principal molecular action modes of toxic substances, food additives etc.)

PAPER: NUTRITIONAL NEEDS AND DIETARY ALLOWANCE

Credit Value: 03
Examination structure

Paper	option	Different parts	Duration	%	Mark	Concerned courses
NUTRITIONAL NEEDs AND DIETARY ALLOWANCES	NUD	**Part A:** (5questions for 5marks each), short answer questions (2 questions for 5marks each=10mark s), problem solving question (1case for 10marks)	1hour	40%	40	Nutritional needs - Nutrition al needs and recomme nded dietary allowanc es(RDA) of individua ls based on their age, physiolo gical states and lifestyle - Food rations for different categorie s of persons based on their ages, physiolo gical states and lifestyle - Knowled ge of food
		Part B: short answer questions (5questions for 4marks each=20mark s), problem solving question (1case for 10marks)	1hour	30%	30	Dietary allowance - Nutrition al needs and recomme nded dietary allowanc es(RDA) of individua ls based on their age, physiolo gical states and lifestyle - Food rations for different categorie s of persons based on their ages, physiolo gical states and lifestyle

		Part C: short answer questions (4 questions for 5marks each=20marks) Long answer question (1question=10marks)	1hour	30%	30	Knowled ge of food Dietary planning and food techniques - Diets Designin g a diet: methodol ogy; qualitativ e and quantitati ve adaptatio n of the various nutrients and energy. - Cooking techniques