



Veeranari Chakali Ilamma Women's University

Erstwhile University College for Women (A Constituent of Osmania University)

Koti, Hyderabad - 500 095

Ph No. : 040-24657813 | E-mail : ucwkoti@gmail.com

Department of Food and Nutrition

B.Sc

Nutrition and Dietetics

(Effective from 2025-26 admitted batch)

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18/11/2025

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18/11/2025

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HEAD
Department of Food and Nutrition
Veeranari Chakali, Ilamma Women's University
Koti, Hyderabad-500 001, T.G.

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Chairman - Board of Studies
Department of Food & Nutrition
Veeranari Chakali Ilamma Women's University
Koti, Hyderabad-500 001, T.G.





OSMANIA UNIVERSITY
Proposed CBCS Structure from 2025-26 for UG Courses as per TGCHE guidelines
B.Sc. Nutrition and Dietetics-Template

Courses		Papers	Total Credits	Credits for each paper / semester					
				I	II	III	IV	V	VI
Core Courses DSC	Major - 1	6	30	5	5	5	5	5	5
	Major - 2	6	30	5	5	5	5	5	5
	Minor - 1	4	20	5	5	5	5	*	*
MIL / ABC (First Language)	English	5	20	5	5	5	5	-	-
Second Language (Telugu, Hindi, Urdu etc)		5	20	5	5	5	5	-	-
Multi-Disciplinary Course	MDC I			-	-	-	-	4	-
SEC 1,2		2	4	-	-	-	-	2	2
SEC 3,4		2	4	-	-	-	-	2	2
Value Added Course (VAC)	VAC 1,2	2	6	-	-	-	-	3	3
Internships	Internships/ Project	1	4	-	-	-	-	-	4
Total credits in each semester			142	25	25	25	25	21	21
Total credits in UG				142					
Credits under Non-CGPA (Community engagement and service)		NSS / NCC / sports / Extra curricular		Upto 6 (2 in each year)					
		IKS	4	Upto 4 (2 in each, after I & II years)					

* In Semester V and VI, 3 optional papers will be proposed. Students can choose any two.

** Among Optional I, II and III any two will be Major and one will be Minor on choice of the students.

Paul
 18-7-25
Chairman
Board of Studies in Nutrition
Osmania University,
Hyderabad-500 007.

Paul
 18-7-25
HEAD
Department of Biochemistry
University College of Science
Osmania University.

Paul
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Department of Food and Nutrition
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Minutes of the meeting of the **BOARD OF STUDIES IN NUTRITION (UG & PG)** conducted on Tuesday 18th November, 2025.

Chairman BoS opened the meeting and welcomed all the BoS members and introduced them. This meeting was started with the proposed agenda which was shared with the members. The following things were discussed and accepted in the meeting.

AGENDA:

To Review the syllabus of

1. PG (M Sc Nutrition & Dietetics) 4 semesters, 80 credit syllabus.
2. UG Semester I and II of B.Sc (Nutrition and Dietetics) and B.Sc (Applied Nutrition and Public Health) as directed by TGCHE from the academic year 2025-2026.
3. To approve the panel of examiners for both theory and practicals.
4. Any other matter with the permission of the Chair.

MINUTES OF THE MEET

All the members of the BoS attended the meeting. After a thorough discussion on the agenda mentioned above, the Board resolved the following:

M.Sc NUTRITION AND DIETETICS

1. Resolved to continue 80 credit syllabus system for the present academic year 2025 to 2026.
2. Proposed to have 96 credit M.Sc Nutrition & Dietetics course from academic year 2026 to 2027.
3. Proposed to have 50 Marks internship and 100 Marks project work in the 96 credit system to be adopted from 2026 to 2027.
4. Proposed to allot more hours per week for project work.

B.Sc NUTRITION AND DIETETICS

1. Proposed to continue the syllabus as directed by TGCHE from the academic year 2025-2026.
2. Proposed a specialized nutrition course in place of project in the final year of B.Sc Nutrition & Dietetics.
3. Proposed to increase the practical budget.
4. Proposed to give exposure on National Nutrition Programmes and Policies.

B.Sc APPLIED NUTRITION AND PUBLIC HEALTH

1. Proposed to change the semester 1 paper title to Basics of Human Nutrition and Biochemistry instead of Basics of Human Nutrition and Nutritional Biochemistry.
2. Proposed to change the title of the theory paper of semester 2 from Nutrient Metabolism to Metabolism of Biomolecules.
3. Resolved to have the same title for both theory and practical papers.

The chairperson thanked all the members for their active participation and helped strengthen the academic standards and curriculum. With no further points for discussion, the meeting concluded with a vote of thanks by the Head of the Department.

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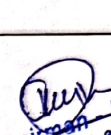
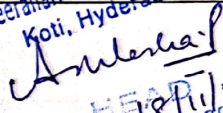
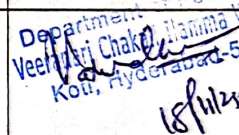
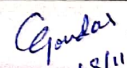
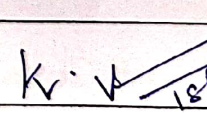
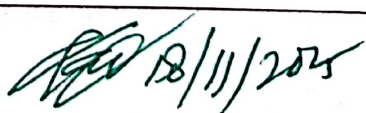
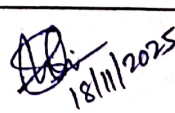
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4

**Attendance of the Members attended Board of Studies in Nutrition (PG &UG)
convened on Tuesday, 18th Nov 2025, at 11:00 AM.Venue: Department of Food and
Nutrition, VCIWU, Koti, Hyderabad**

	MEMBERS OF BoS		ADDRESS	SIGNATURES
1	Dr J Sreenivasa Rao	Chairperson	Scientist F- Sr Deputy Director, Head, Food Chemistry Division, National Institute of Nutrition, ICMR, Tarnaka, Jamai-Osmania PO, Hyderabad	 Chairman, Board of Studies Department of Food & Nutrition Veeranari Chakali Ilamma Women's U- Koti, Hyderabad-500 001, T.G.
2	Dr. P. Ashlesha	Head (I/c)	Assistant Professor (c), Dept. of Food and Nutrition, Veeranari Chakali Ilamma Women's University, Koti, Hyderabad	 HEAD 18/11/25 Department of Food and Nutrition Veeranari Chakali Ilamma Women's University Koti, Hyderabad-500 001, T.G.
3	Dr Vasundhara Ayyagari	Subject Expert	Head, PG Department of Nutrition & Dietetics, Sarojini Naidu Vanita Maha Vidyalaya, Nampally, Hyderabad	 18/11/25
4	Dr G Ramesh	Subject Expert	Scientist C, Food Chemistry Division, National Institute of Nutrition, ICMR, Tarnaka, Jamai- Osmania PO, Hyderabad	—
5	Dr Giridhar Goudar	Subject Expert	Managing Director, Biochem- Research and Testing Laboratory, Dharwad - Karnataka	 18/11/2025
6	Dr K Sunitha Premalatha	Industry Expert	Chief Dietician, AGM, Yashoda Hospitals, Somajiguda, Hyderabad	 18/11/2025
7	Dr Lakshmi Kuchibhotla	Subject Expert	Assistant Professor, Department of Food and Nutrition, College of Community Science, Acharya N G Ranga Agricultural University, Guntur	—
8	Dr Raju Padiya	Member	Associate Professor, Department of Biochemistry, Osmania University, Hyderabad.	 18/11/2025
9	Dr Shashi Bhushan Kumar	Member	Technical Officer – B, Drug Safety Division, ICMR-National Institute of Nutrition, Tarnaka, Hyderabad	 18/11/2025



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B.Sc Nutrition and Dietetics

I year; Semester I and II

SEMESTER - I		
Course Type	Course Title	Credits
Core Courses DSC	Introduction to Foods and Nutrition (Optional I)	4 +1 = 5
	Optional II	4 +1 = 5
	Optional III	4 +1 = 5
	English	5
MIL/AEC(First Language)	English	5
Second Language (Telugu, Hindi, Urdu etc)	Second Language	5
	TOTAL	25
SEMESTER - II		
B.Sc Nutrition and Dietetics		
Core Courses DSC	Nutritional Biochemistry and Human Physiology (Optional I)	4 +1 = 5
	Optional II	4 +1 = 5
	Optional III	4 +1 = 5
	English	5
MIL/AEC(First Language)	English	5
Second Language (Telugu, Hindi, Urdu etc)	Second Language	5
	TOTAL	25

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CBCS

2025-2026

B.Sc. NUTRITION & DIETETICS
VEERANARI CHAKALI ILAMMA WOMEN'S UNIVERSITY
 REVISED SYLLABUS (CBCS) WITH EFFECT FROM 2020-21

B. Sc. 1 YEAR SEMESTER I PAPER I DSC - 1A

Code BS 104 INTRODUCTION TO FOODS AND NUTRITION (Theory)

CREDITS -4;**60 HOURS****Course/Program Objectives:**

PO1: Provide foundational knowledge of foods, their composition, nutritive value, and role in the human diet.

PO2: Enable understanding of nutrient retention, losses, and changes during processing, storage, and cooking.

PO3: Introduce basic five food groups food groups which include cereals, pulses, fruits, vegetables, animal foods, and their health significance.

PO4: Familiarize students with basic principles of food preservation, food safety, and adulteration.

PO5: Develop scientific and practical skills in identifying, analysing, and applying knowledge of foods in dietary planning.

Course Outcomes:

On successful completion of the course the students will be able to

CO1: Define the concepts of food, nutrition, nutrients, food groups, and balanced diet.

CO2: Classify and describe cereals, pulses, fruits, vegetables, animal foods, nuts, oils, and fats with respect to their composition and nutritive value.

CO3: Explain changes in nutrient composition during processing, storage, cooking, germination, and malting.

CO4: Apply principles of food preservation using sugar and jaggery cookery.

CO5: Associate the factors affecting nutrient losses, enzymatic browning, and food quality in animal and plant-based foods and rancidity prevention.

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UNIT I: INTRODUCTION TO FOOD GROUPS, CEREALS & MILLETS & PURE CARBOHYDRATES (15 HOURS)

- Definition- Food, nutrition, nutrients; food groups based on functions, origin and nutritive value; Food guide pyramid, balanced diet.
- Cereals and Millets - Composition, nutritive value and nutrient losses during processing; breakfast cereals.
- Sugars - Types of sugars and stages of sugar cookery.
- Jaggery - Manufacture and stages of jaggery cookery.

UNIT II : PULSES & LEGUMES, NUTS & OIL SEEDS AND FATS & OILS (15 HOURS)

- Pulses & Legumes - Composition, nutritive value, nutrient losses during processing, importance of germination and malting; anti nutritional factors
- Nuts & Oilseeds – Nutritive value, toxins and role in cookery.
- Fats & Oils – Composition, nutritive value, properties- physical and chemical, functions of oils and fat in foods.
- Rancidity of Oils- Types and prevention.

UNIT III: VEGETABLES, FRUITS & FOOD PRESERVATION (15 HOURS)

- Vegetables - Classification, composition and nutritive value, changes during cooking, loss of nutrients during cooking, storage, factors affecting storage
- Fruits - Classification, composition, nutritive value, storage and ripening.
- Enzymatic browning and its prevention.
- Food preservation – principles, methods- dehydration, low temperature, high temperature and preservatives.

UNIT IV: ANIMAL FOODS AND FOOD ADULTERATION (15 HOURS)

- Milk- Composition, nutritive value, fermented and non-fermented milk products.
- Egg - Composition, nutritive value and quality; poultry- Classification, composition and nutritive value.
- Meat -Nutritive Value and changes during cooking; fish - classification, composition and nutritive value.
- Food Adulteration- intentional and incidental.

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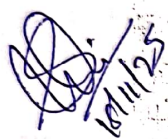
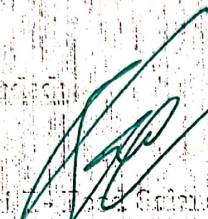
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Books Recommended:**Text Books**

- ❖ Srilakshmi B- Food Science, 5th Edition, New Age International Publishers, New Delhi - 110002, 2011.

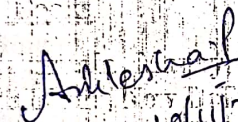
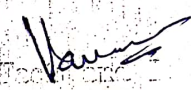
Reference Books

- ❖ Shakuntala Manay N - Food Facts and Principles, New Age International Publishers, New Delhi - 110002, 2005.
- ❖ Norman Potter N - Food Science, CBS Publishers and Distributors, New Delhi - 110002, 2007.

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I - SEMESTER

BS104 DISCIPLINE SPECIFIC COURSE IA- (DSC IA)

Introduction to Foods and Nutrition (Practical)

CREDIT 1

1 credit - (30 hrs)

I. Standardization, Preparation and Nutritive value calculation of the recipes based on the following food group and combination.

1. Cereal, millet and malting of grains.
2. Pulse, germination of grains.
3. Cereal-pulse combination.
4. Stages of sugar cookery, preparation with jaggery.

II. Methods of Preservation of

5. Fruits- Squashes and jams.
6. Vegetables by Pickling.

III.7. Determination of quality of an egg.

IV. Detection of Adulterants

8. Water and starch in milk ; Starch in Khoa.
9. Iron fillings in tea powder; brick powder in chilli powder.
10. Identification of food colours and textile colours using paper chromatography.

Reference Books:

- ❖ Srilakshmi B- Food Science, 5th Edition, New Age International Publishers, New Delhi – 110002, 2011.
- ❖ Longvah T. , Ananthan R. , Bhaskarachary K. and Venkaiah K. Indian Food Composition Table, National Institute of Nutrition, Tarnaka, 2017.

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B. Sc. I YEAR SEMESTER II PAPER II DSC – 1B
Code BS 204 NUTRITIONAL BIOCHEMISTRY AND HUMAN PHYSIOLOGY
(Theory)
CREDITS -4; 60 HOURS

Course/Program Objectives (COs):

The course aims to:

PO1: Provide a strong foundation in the structure, functions, and biochemical aspects of the human body.

PO2: Enable understanding of macro and micronutrients, enzymes, and their role in metabolism and health.

PO3: Familiarize students with physiological systems such as circulatory, nervous, endocrine, respiratory, digestive, and excretory systems.

PO4: Develop critical insights into biochemical pathways and nutrient utilization in relation to health and disease.

PO5: Integrate physiological knowledge with nutrition science for better application in dietary planning and clinical practice.

Course Outcomes (COs/LOs):

By the end of this course, students will be able to:

CO1: Recall and explain the composition, classification, sources, functions, and metabolism of carbohydrates, lipids, proteins, and amino acids.

CO2: Interpret the role of vitamins, minerals, water, electrolytes, and enzymes in maintaining homeostasis and health.

CO3: Describe the structure and functions of the cell and various physiological systems (circulatory, nervous, endocrine, respiratory, digestive, excretory).

CO4: Illustrate biochemical processes such as glycolysis, citric acid cycle, protein synthesis, beta-oxidation, and urea cycle.

CO5: Analyse the interrelationship between nutrients, biochemical reactions, and physiological functions of different organ systems.

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UNIT-I: MACRO NUTRIENTS**(15 HOURS)**

- Carbohydrates - Composition, classification, sources, functions, deficiency and excess, glycolysis, citric acid cycle, glycogenesis, glycogenolysis and gluconeogenesis.
- Lipids - Composition, classification, sources and functions; deficiency and excess of fats; essential fatty acids, beta-oxidation and synthesis of fatty acids.
- Proteins- Composition, classification, sources, functions, deficiency and excess, basic steps in protein synthesis.
- Amino acids- Classification - chemical and nutritional; deamination, transamination and urea cycle.

UNIT II: MICRONUTRIENTS, WATER, ELECTROLYTES AND ENZYMES**(15 HOURS)**

- Vitamins- Classification, sources, functions and deficiency symptoms of fat soluble and water soluble vitamins.
- Minerals- Classification, sources, functions and deficiency symptoms of macro and micro minerals.
- Water - Functions, distribution, intake and elimination, water balance .
Electrolytes - Concentrations in intracellular and extra cellular fluids and osmotic pressure; acid base balance.
- Enzymes - Definition, classification (IUBMB), properties, mechanism of enzyme Action.

UNIT III: CELL, CIRCULATORY SYSTEM, NERVOUS SYSTEM AND ENDOCRINE SYSTEM**(15 HOURS)**

- Cell- Structure & functions.
- Circulatory system- Parts & functions of heart, heart rate, cardiac cycle, cardiac output; blood pressure, Blood- Composition, coagulation and blood groups.
- Nervous system - Classification and functions.
- Hormones- Endocrine glands their secretion and functions.

UNIT-IV: RESPIRATORY, DIGESTIVE AND EXCRETORY SYSTEM**(15 HOURS)**

- Respiratory system- Parts and functions, mechanism of respiration; oxygen and Carbon- di-oxide transport.
- Digestive system- Parts and functions of GI tract, digestive glands, digestion, absorption and transport.
- Excretory system - Urinary system - parts and functions, structure of nephron, formation of urine.
- Skin: functions and its role in regulation of body temperature.

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BOOKS RECOMMENDED**Text Books:**

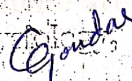
- Chatterjee C.C., Human Physiology, Vol. I & II, Medical Allied Agency, Calcutta (1987).
- AVSS Rama Rao - A Text Book of Bio Chemistry, 9th edition, UBS Publishers distribution Pvt.Ltd, 2002.

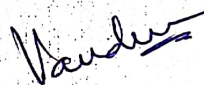
Reference Books:

- Swaminathan N - A Handbook of Food and Nutrition, 5th edition volume 1, Bangalore printing and publishing Co.Ltd, 1986.
- Mahtab S. Bamji, N Prahlad Rao, Vinodini Reddy -Text book of Human Nutrition, 2nd edition, Oxford and IBH publishing Co. Pvt. Ltd 2004.
- Swaminathan M, Advanced Textbook on Food and Nutrition, Vol. I, Bappco.


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II -SEMESTER**BS 204 DISCIPLINE SPECIFIC COURSE IB- (DSC IB)****Nutritional Biochemistry and Human Physiology (Practical)****CREDIT 1****Objectives:**

- ❖ To acquaint the students with analysis of various nutrients and components in blood and urine

1. Qualitative tests of carbohydrates
2. Qualitative tests of amino acids and proteins
3. Quantitative analysis of calcium by titrimetry
4. Quantitative analysis of vitamin C 2,6 dichloro indophenol dye method
5. Determination of rancidity parameters: acid value, peroxide value
6. Estimation of hemoglobin
7. Estimation of blood glucose
8. Identification of blood group
9. Estimation of urinary glucose
10. Estimation of urinary albumin

REFERENCE BOOKS

- Raghuramulu, Madhavan nair, Kalyansundram, A manual of laboratory techniques, NIN. Hyderabad (2003).
- Sawhney SK, Randhir Singh, Introductory practical biochemistry, Nasora Publishers, New Delhi (2000).

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**DEPARTMENT OF FOOD AND NUTRITION
VEERANARI CHAKALI ILAMA WOMEN'S UNIVERSITY
COURSE: B.Sc (NUTRITION AND DIETETICS)**

LIST OF PANEL OF EXAMINERS FOR PAPER SETTING (THEORY & PRACTICALS) - 2025-26

S.No.	Faculty Name	College Name	Contact.No.	Email.ID
1.	Mrs. Phani Kumari	St Anns Degree and PG College, Mehdiapatnam	9392415483	phanisudheer9@gmail.com
2.	Mrs. Tabita Ramona	Head, St Francis College for Women, Begumpet	9885776671	tabitaramona@gmail.com
3.	Mrs. Chitkala S Rajan	Sarojini Naidu Vanita Mahavidyalaya college, Nampally	9703022789	rajanchitkala@gmail.com
4.	Ms. S. Uzma Nabeela	Head, Department of Nutrition, Madina Degree and PG college, Himayathnagar, Hyderabad	9030983528	syeda2uzmanabeela@gmail.com
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9.	Hannah Jessie Francis T.	Lecturer, Department of Nutrition, St. Ann's College for Women, Mehdipatnam.	9000544325	<u>hannahjessie22@gmail.com</u>
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THEORY EXAMINATION

Marks for Theory Examination = 100 Marks

External Exam : 80 Marks

Internal Exam : 15 Marks

Assignment : 05 Marks

Internal Assessment = 20 Marks (Internal Exam + Assignment)

Internal Assessments of 15 Marks each.

age of the Two Internal Assessment tests are considered

PRACTICAL EXAMINATION

Marks for Practical Examination = 50 Marks

Continuous and Comprehensive Evaluation : 20 Marks
(Min. pass marks 50%)

Total Exam : 30 Marks
(Min. pass marks 50%)

PROJECT WORK

Project Work Assessment : 100 Marks

MINIMUM PASS MARKS (40% THEORY)

Examination : 32 Marks (Out of 80 Marks)

Practical Examination : 25 Marks (Out of 50 Marks)

tion of 10% pass marks in each subject is given to the students of Hearing
red, Orthopedically Handicapped and visually challenged for all the UG Courses.

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for all the UG Courses.

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VEERANARI CHAKALI ILAMMA WOMEN'S UNIVERSITY TELANGANA

Guidelines for the Distribution of marks for Project Evaluation of Sixth Semester

Date: 03-09-2025

18

The Evaluation of the Project Shall be according to the scheme given below:

Component	Marks
Internal Assessment	20
Originality approach/ Field wok/ Literature Survey	25
Report/Thesis	30
Presentation and Viva	25

The evaluation of the project shall be done by the external examiner according to the scheme given below. There shall be maximum of 12 candidates permission with two sessions per day.

The project/ dissertation duly attested by the supervising teacher and certified by the Head of the department, has to be submitted on the day of examination of Project. The project/ dissertation shall be prepared in 50-75 pages as per the format given below.

1. Title/ Front page (Certified by the HOD)
2. Declaration by the candidate
3. Certificate attested by the supervising teacher
4. Acknowledgement, if any
5. Table of content
6. Abbreviation, if any
7. Abstract , Introduction & Review of literature
8. Material and methods
9. Results and discussion
10. Conclusions
11. References

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Veeranari Chakali Ilamma Women's University
Hyderabad Telangana.
B.A. / B.Com. / B.Sc. / B.B.A. Semester
I- Internal Assessment (Subject)

(19)

Name:

Class:

Roll No:

I) Multiple choice questions

- | | | | |
|-----|----|----|----|
| 1. | a) | b) | c) |
| 2. | a) | b) | c) |
| 3. | a) | b) | c) |
| 4. | a) | b) | c) |
| 5. | a) | b) | c) |
| 6. | a) | b) | c) |
| 7. | a) | b) | c) |
| 8. | a) | b) | c) |
| 9. | a) | b) | c) |
| 10. | a) | b) | c) |

Date

Time

Marks: 15

10 x 1/2 = 5M

- | |
|-----|
| [] |
| d) |
| [] |
| d) |
| [] |
| d) |
| [] |
| d) |
| [] |
| d) |
| [] |
| d) |
| [] |
| d) |
| [] |
| d) |

10x $\frac{1}{2}$ = 5

II) Fill in the blanks

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.
- 7.
- 8.
- 9.
- 10.

III) One mark questions

- 1.
- 2.
- 3.
- 4.
- 5.

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5x1 = 5

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(20)

Veeranari Chakali Ilamma Women's University
B.A./B.Com./B.Sc./BBA Internal Assessment
Department of -----; 2nd Internal Assessment Examination
Paper: -----; Subject: ----- Max Marks 15

Roll No: -----

Name: -----

Answer the following Questions in brief:

2 x 21/2 = 5M

1. a)
- b)
2. a)
- b)

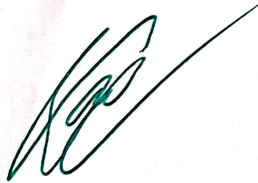
Answer the following in detail:

2 x 5 = 10M

3. a)
- b)
4. a)
- b)

Or

Or



Goudas



18/11/25

Anil Kumar
18/11/2025

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Vandana

K. V.



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Veeranari Chakali Iamma Womens University

Telangana-500095

B.A/B.B.A/ B.Com/ B.Sc. Semester II/IV

SEC Internal assessment (Subject)

21

Name:

Date

Class:

Time : 30 Min

Roll No:

Marks: 10

I) Multiple choice questions

$6 \times \frac{1}{2} = 3$

1.

[]

a)

b)

c)

d)

2.

[]

a)

b)

c)

d)

3.

[]

a)

b)

c)

d)

4.

[]

a)

b)

c)

d)

5.

[]

a)

b)

c)

d)

6.

[]

a)

b)

c)

d)

II) Fill in the blanks

$6 \times \frac{1}{2} = 3$

1.

2.

3.

4.

5.

6.

III) One mark questions

4x1 = 4

1.

2.

3.

4.

Amberha P
18/11/2015

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VEERANARI CHAKALI ILAMMA WOMEN'S UNIVERSITY

KOTI, HYDERABAD-095

FACULTY OF SCIENCE

B.Sc. YEAR - SEMESTER EXAMINATION, MAY - 2025**(QUESTION PAPER PATTERN FOR CBCS)****Time: 3 Hours****(Max. Marks: 80)****Answer any Eight Questions****SECTION - A****(8 X 4 = 32)****(Short notes)**

1. Question from Unit-I
2. Question from Unit-I
3. Question from Unit-I
4. Question from Unit-II
5. Question from Unit-II
6. Question from Unit-II
7. Question from Unit-III
8. Question from Unit-III
9. Question from Unit-III
10. Question from Unit-IV
11. Question from Unit-IV
12. Question from Unit-IV

SECTION - B**(4 X 12 = 48)****(Essay type)**

13. a) Question from Unit-I
(OR)
b) Question from Unit-I
14. a) Question from Unit-II
(OR)
b) Question from Unit-II
15. a) Question from Unit-III
(OR)
b) Question from Unit-III
16. a) Question from Unit-IV
(OR)
b) Question from Unit-IV

Important Notes:

- (i) For both the sections A&B kindly set the questions with strict reference to Syllabus, Marks and Time allotted.
- (ii) The questions appearing in one section should not be repeated in another section.

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