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NOVEMBER EXAMINATION

PROGRAMME: HUMAN MOVEMENT STUDIES

MODULE NAME: KINESIOLOGY

MODULE CODE : KIN 01B1 / HMS 1BA1 / HMS 2BB1 / MBK

1B01 / MBK 1B02 / BIK 01Y1

DATE : 30 NOVEMBER 2016

<u>DURATION</u>: TWO (2) HOURS

TOTAL MARKS : 100 MARKS

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MR D. KWONG

MODERATOR : PROF Y. COOPOO

DR H. MORRIS-EYTON

NUMBER OF PAGES: SEVEN (7) PAGES

INSTRUCTIONS TO CANDIDATES:

ANSWER ALL THE QUESTIONS.

SECTION A IS WELLNESS AND SPORT INJURIES.

SECTION B IS MEAUREMENT AND EVALUATION.

SECTION A: WELLNESS AND SPORT INJURIES (50 MARKS)

QUESTION 1 (22 MARKS)

- 1.1 Identify three (3) main reasons injuries occur. [3]
- 1.2 Identify six (6) signs and symptoms of overtraining. [6]
- 1.3 List (5 marks) and explain (5 marks) the general recommended treatment for common injuries. [10]
- 1.4 Identify the types of fractures from the following x-rays: [3] a.



[24]



c.



QUESTION 2 (10 MARKS)

- 2.1 List five (5) strategies for using alcohol responsibly. [5]
- 2.2 List five (5) strategies for quitting tobacco. [5]

QUESTION 3 (9 MARKS)

3.1 Look at the Pretzels food label below and a.) Identify the largest ingredient (1), b.) Calculate the calories that come from fat (1), c.) Calculate the calories that come from carbohydrate (1), and d.) Calculate the calories that come from protein (1).

Pretzels



INGREDIENTS: ENRICHED WHEAT FLOUR (CONTAINS IRON AS FERROUS SULFATE, NIACIN, THIAMINE MONONITRATE, RIBOFLAVIN), SALT, VEGETABLE OIL (COTTONSEED AND/OR PARTIALLY HYDROGENATED SOY-BEAN) CORN SYRUP SOLIDS, CORN SYRUP, CARAMEL COLORING, YEAST, SODIUM BICAR-BONATE AND SODIUM CARBONATE.

3.2 Look at the Potato Chips food label below and a.) Identify the largest ingredient (1), b.) Calculate the calories that come from fat (1), c.) Calculate the calories that come from carbohydrate (1), and d.) Calculate the calories that come from protein (1).

Potato Chips

Serving Size 1 oz Servings Per Con		18 chips)		
Amount Per Se	rving			
Calories 150		Calories	from fat 90	
		96 1	Daily Value	
Total Fat 10g		10%		
Saturated Fat 2.5g		14%		
Cholesterol Omg			0%	
Sodium 120mg			5%	
Total Carbohydrate 15g		5%		
Dietary Fiber less than 1 g			4%	
Sugars Og				
Protein 2a				
Vitamin A 0%		Vitamin C 10%		
Calcium 0%	*		Iron 2%	
E-Marie Marie Service			e diet Vour	
*Percent daily values daily values may be calorie needs:				
daily values may be calorie needs:	higher or lower	depending or	your	
daily values may be calorie needs:	higher or lower Calories	depending or 2,000	2,5000	
daily values may be calorie needs: Total Fat Salurated Fat	Calories Less than	depending or 2,000 65g	2,5000 80g	
daily values may be calorie needs: Total Fat Saturated Fat Cholesterol	Calories Less than Less than	2,000 65g 20g	2,5000 80g 25g	
daily values may be calorie needs: Total Fat	Calories Less than Less than Less than	depending or 2,000 65g 20g 300mg	2,5000 80g 25g 300mg	

INGREDIENTS: POTATOES, VEGETABLE OIL (CONTAINS ONE OR MORE OF THE FOLLOWING:CANOLA, CORN, COTTONSEED, OR PARTIALLY HYDROGENATED [CANOLA, SOYBEAN OR SUNFLOWER] OIL), AND SALT

NO PRESERVATIVES

3.3 Comparing the two food labels, which product would you recommend is the better option for consumers? [1]

Pretzels

Nutrition Facts rving Size 17 pieces (26g) rvings Per Container 10 Amount Per Serving Calories 110 Total Fat 1.5g Cholesterol 0mg Sodium 600mg Total Carbohydrate 21g Dietary Fiber less than 1 g 3% Sugars 1g **Percent daily values are based on a 2,000 calorie diet, daily values may be higher or lower depending on your calorie needs: Calories 2,000 Less than Less than 65g 20g 25g Cholesterol Less than 2.400mg 2,400mg 375g 30g Total Carbohydrate Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: ENRICHED WHEAT FLOUR (CONTAINS IRON AS FERROUS SULFATE, NIACIN, THIAMINE MONONITRATE, RIBOFLAVIN), SALT, VEGETABLE OIL (COTTONSEED AND/OR PARTIALLY HYDROGENATED SOYBEAN) CORN SYRUP SOLIDS, CORN SYRUP GARAMELCOLORING, YEAST, SODIUM BICARBONATE AND SODIUM CARBONATE.

Potato Chips

Serving Size 1 oz.	/28n/about	19 chine)	
Servings Per Con		ro cinpa)	
Amount Per Se	rving		
Calories 150		Calories	from fat 90
		96 1	Daily Value
Total Fat 10g		10%	
Saturated Fat 2.5g		14%	
Cholesterol Omg		0%	
Sodium 120mg		5%	
Total Carbohydrate 15g		5%	
Dietary Fiber less than 1 g			4%
Sugars 0g			
Protein 2g			
Vitamin A 0%	19	Vitamin C 10%	
Calcium 0%	3.		Iron 2%
*Percent daily values daily values may be calorie needs:			
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
	Less than	2,400mg	2,400mg
Sodium		300g	375g
Sodium Total Carbohydrate		0.000	

INGREDIENTS: POTATOES, VEGETABLE OIL (CONTAINS ONE OR MORE OF THE FOLLOWING-CANOLA, CORN, COTTONSEED, OR PARTIALLY HYDROGENATED [CANOLA, SOYBEAN OR SUNFLOWER] OIL), AND SALT

NO PRESERVATIVES

QUESTION 4 (9 MARKS)

- 4.1 Discuss five ways exercise helps in weight management. [5]
- 4.2 List four (4) health-related components of fitness. [4]

SECTION B: MEASUREMENT AND EVALUATION

QUESTION 1 (10 MARKS)

- 1.1 List the stages of a pre-participation health screening. [3]
- 1.2 Provide seven (7) signs and symptoms suggestive of cardiovascular, pulmonary and metabolic disease. [7]

QUESTION 2 (10 MARKS)

State whether the following is true or false.

- 2.1 Exercise testing of individuals at **moderate-high risk** can be supervised by **Non-physician** health care professionals if the professional is specially trained in clinical exercise testing with a physician immediately available if needed.
- 2.2 Physicians responsible for supervising exercise testing should refer to minimum competencies established by the American Heart Association.
- 2.3 All exercise testing facilities with or without a physician's supervision should practice their medical emergency response every 2 years.
- 2.4 Individuals at high riskwith symptoms or diagnosed disease are able to continue with exercise in the absence of their physician's consent.
- 2.5 Individuals at moderate risk require a medical exam before exercise.
- 2.6 A BMI value within the range of 18.5-24.9 is considered overweight.
- 2.7 Equipment should be organized so that tests can follow in sequence without stressing the same muscle group repeatedly.
- 2.8 The room temperature when conducting a physical test should be maintained between 26° C and 28°C.
- 2.9 Freedom of consent is an important constituent of a successful informed consent form.
- 2.10 An extremely obese person may contribute to a measurement error while taking skinfolds.

QUESTION 3 (7 MARKS)

Complete the table below regarding single joint range of motion movements in degrees.

[7]

Joint Movement	Degrees (normal ranges)
Shoulder Flexion	a.)
Shoulder Extension	b.)
Hip Flexion	c.)
Hip Extension	d.)
Knee Flexion	e.)
Ankle Plantarflexion	f.)
Ankle Dorsiflexion	g.)

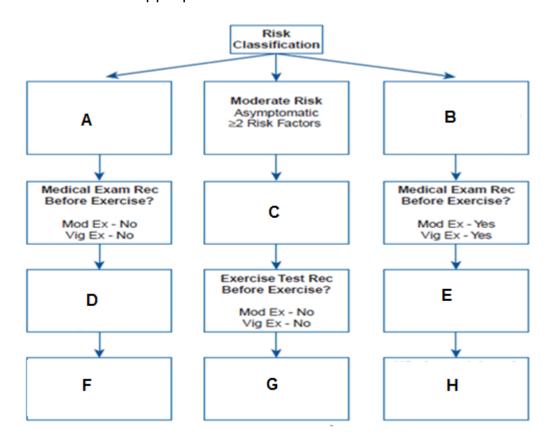
QUESTION 4 (8 MARKS)

Name and discuss four (4) components of a comprehensive health-fitness evaluation. [8]

OUESTION 5 (8 MARKS)

Please fill in the appropriate blocks from A TO H.

[8]



QUESTION 6 (7 MARKS)

- 5.1. Provide the basic steps that must be followed in order to conduct a 1 repetition maximum test for strength. [5]
- 5.2. Define the term syncope. [1]
- 5.3. Provide a single benefit to completing a self-guided health screening.[1][50]

TOTAL: 100 MARKS