

- Q.27 Discuss nutritional importance of oils and fats?
 Q.28 Explain deficiency diseases of calcium, iron, iodine and zinc?
 Q.29 Explain the role of colloidal chemistry in food production?
 Q.30 Explain the concept of balance diet?
 Q.31 Classify different food group and write its importance?
 Q.32 What is water activity and why it is important?
 Q.33 What is PUFA and MUFA? Give their importance?
 Q.34 Explain the role of vitamin A and D in our body?
 Q.35 Define monosaccharides and disaccharides with examples.

SECTION-D

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)
- Q.36 Discuss nutritional importance and sources of carbohydrates?
 Q.37 Define food additives? Explain different types of food additives and their importance?
 Q.38 Explain the functions and sources of different minerals in food?

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3rd Sem / Food Technology
Subject:- Food Chemistry and Nutrition

Time : 3Hrs. M.M. : 100

SECTION-A

Note: Multiple choice questions. All questions are compulsory (10x1=10)

- Q.1 Which of the following components are major nutrients in our food?
 a) Carbohydrates
 b) Lipids and Proteins
 c) Vitamins and Minerals
 d) All of the above
- Q.2 Which of the following food components give energy to our body?
 a) Proteins b) Vitamins
 c) Minerals d) Carbohydrates
- Q.3 Which of the following food products are the best sources of animal proteins?
 a) Milk b) Egg
 c) Cheese d) All of the above
- Q.4 Which of the following statements is false about nutrients in milk?
 a) Milk is a good source of calcium
 b) Milk is a good source of protein
 c) Milk is a good source of vitamin C
 d) Milk is a good source of vitamin D

- Q.5 The most significant and essential mineral required for our body is _____.
a) Iron b) Sodium
c) Calcium d) All of the above
- Q.6 Which of the following vitamin helps in blood clotting?
a) Vitamin A b) Vitamin C
c) Vitamin D d) Vitamin K
- Q.7 Which of the following is a fat-soluble vitamin?
a) Vitamin B b) Vitamin C
c) Vitamin B₁₂ d) Vitamin K
- Q.8 How many amino acids make up a protein?
a) 10 b) 20
c) 30 d) 50
- Q.9 Which of the following are examples of macro minerals?
a) Sodium b) Calcium
c) Chloride d) All of the above
- Q.10 Define the term 'balanced diet'?
a) A diet containing some nutrients in the correct proportions.
b) A diet containing most nutrients in the correct proportions.
c) A diet containing none nutrients in the correct proportions.
d) A diet containing all nutrients in the correct proportions.

SECTION-B

- Note:** Objective type questions. All questions are compulsory. (10x1=10)
- Q.11 Red color of tomato is due to _____.
Q.12 WHO stands for _____.
Q.13 Give four food sources of proteins?
Q.14 Vitamin D is also known as _____.
Q.15 What is the range of pH?
Q.16 What is goiter?
Q.17 Name water soluble vitamins?
Q.18 What is anaemia?
Q.19 Full form of PUFA.
Q.20 Define amino acids?

SECTION-C

- Note:** Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)
- Q.21 Explain the structure of water molecule?
Q.22 Explain the nomenclature and classification of enzymes?
Q.23 Explain the sources and importance of lycopene?
Q.24 How food chemist is beneficial for a food technologist?
Q.25 Define Simple Proteins and conjugated proteins with examples.
Q.26 Discuss functions of food in our daily life?