

- Q.24 Explain the concept of balanced diet.
- Q.25 How are carbohydrates classified?
- Q.26 Explain 'food pyramid' in brief.
- Q.27 Explain the role of any five enzymes in food processing.
- Q.28 Discuss the importance of food additives in food preservation.
- Q.29 Define water activity. Why is it important?
- Q.30 Explain the role of colloidal chemistry in food production.
- Q.31 Explain the role of emulsifier in food chemistry.
- Q.32 Define simple and complex lipids.
- Q.33 How energy in the food is calculated? Why it is important?
- Q.34 Differentiate between fats and oils.
- Q.35 Explain the sources and importance of lycopene.

SECTION-D

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)
- Q.36 Explain the deficiency disorders and requirement of calcium, iodine, iron and Vitamin A.
- Q.37 Explain the major types of natural food pigments and highlights their importance.
- Q.38 Explain the structure of water molecule, types and functions of water.

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Roll No.

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 A substance needed by the body for growth, energy, repair and maintenance is called a _____.
 a) nutrient b) Carbohydrate
 c) calorie d) fatty acid
- Q.2 Your body needs vitamin and minerals because _____.
 a) they give the body energy
 b) they help carry out metabolic reactions
 c) they insulate the body's organ
 d) they withdraw heat from the body
- Q.3 The disease beriberi is due to the deficiency _____.
 a) vitamin A b) vitamin B
 c) vitamin C d) vitamin D
- Q.4 Red colour of tomato is due to _____.
 a) chlorophyll b) xanthophylls
 c) lycopene d) None of these

- Q.5 This food group is our body's best source of energy:
 a) Meat group b) fats, oils and sweets
 c) breads and cereals d) milk and cheese
- Q.6 This nutrient is most important for healthy vision:
 a) vitamin K b) iron
 c) calcium d) vitamin A
- Q.7 The bread, cereal, rice and pasta group is a good source of _____.
 a) carbohydrates b) vitamin C
 c) Calcium d) vitamin D
- Q.8 The milk, cheese and yogurt group are important for _____.
 a) strong bones b) teeth
 c) muscles d) all of the above
- Q.9 Eggs, milk and meat are usually classified as good sources of _____.
 a) carbohydrates b) protein
 c) fat d) None of these
- Q.10 The method of removing gases from cans is known as _____.
 a) exhausting b) sealing
 c) Clinching d) None of the above

SECTION-B

Note: Objective type questions. All questions are compulsory. (10x1=10)

- Q.11 Deficiency of Vitamin A causes _____ in early stages. (night blindness/xerophthalemia).
- Q.12 Vitamin D is essential for _____.
- Q.13 Meat is rich in _____. (Carbohydrate /protein)
- Q.14 Vitamin A and D are _____. (water soluble/fat soluble)
- Q.15 RDA stands for _____.
- Q.16 Triglycerides, which are solid at room temperature are often known as _____.
- Q.17 Vitamin C is also known as _____.
- Q.18 Over nutrition is caused due to _____ (lack/excess) of nutrients.
- Q.19 How many carbon atoms are present in a glucose molecule?
- Q.20 Chlorophyll is a _____ (pigment/ester compound)

SECTION-C

Note: Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)

- Q.21 Why is food important to us? Explain it.
- Q.22 List the functions of calcium.
- Q.23 Explain the industrial importance of protein.