

- Q.19 Explain the sources and importance of lycopene.
- Q.20 Define monosaccharides and disaccharides with example.
- Q.21 Discuss the main sources of oil and fats.
- Q.22 Classify the food group and highlight importance.

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x8=16)

- Q.23 Define vitamins. Explain fat soluble vitamins in detail.
- Q.24 Define minerals. Explain the functions and sources of different minerals in food.
- Q.25 Explain the deficiency disorders and requirement of calcium, iodine, iron and vitamin C.

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2nd Sem. / Food Technology

Subject : Food Chemistry and Nutrition

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory (6x1=6)

- Q.1 It is made up of one unit of glucose and the unit of fructose
- a) Maltose b) Lactose
- c) Sucrose d) Raffinose
- Q.2 Vitamins responsible for blood clotting is
- a) Vit B b) Vit K
- c) Vit C d) Vit A
- Q.3 BMI stands for
- a) Basal Metabolic Rate
- b) Body Mass Index
- c) Body Metabolism Information
- d) Biotin Metabolic Index

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Q.4 Citrus fruits are an excellent source of _____

- a) Calcium b) Vitamin C
- c) Vitamin B d) Calories

Q.5 Which of these is required on the food label?

- a) Total carbohydrate b) Sugars
- c) Iron d) All of these

Q.6 The milk, cheese and yoghurt group are important for _____

- a) strong bones b) teeth
- c) muscles d) all of the above

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. (6x1=6)

Q.7 Vitamin C is also known as _____

Q.8 Chlorophyll is a _____ (pigment / ester compound)

Q.9 Fat is measured by _____ method.

Q.10 Simplest form of carbohydrates is _____.

Q.11 Osteomalacia (disease) is caused due to deficiency of _____.

Q.12 Name the milk sugar present in milk.

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

Q.13 Define water. Explain the structure of water molecule.

Q.14 Define Simple proteins and conjugated proteins with examples.

Q.15 Classify the carbohydrates on the basis of number of sugar molecules.

Q.16 Explain the nomenclature and classification of enzymes.

Q.17 Explain the sources and functions of food pigments.

Q.18 Define food Pyramid. Explain briefly.