

- Q.32 Define simple proteins and conjugated proteins with examples.
  - Q.33 How is food chemistry beneficial for a food technologist?
  - Q.34 What is PUFA and MUFA? Give their importance.
  - Q.35 Explain the different macro chemical components of food?

## **SECTION-D**

**Note: Long answer questions. Attempt any two questions out of three Questions. (2x10=20)**

- Q.36 Define minerals. Explain the functions and sources of different minerals in food.

Q.37 Define Food pigments. Explain importance and plant sources of chlorophyll and Lycopene in detail.

Q.38 Discuss nutritional importance and sources of carbohydrates?

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3rd Sem.

**Branch : Food Technology**  
**Sub: Food Chemistry & Nutrition**

Time : 3 Hrs.

M.M. : 100

## **SECTION-A**

**Note: Multiple type Questions. All Questions are compulsory. (10x1=10)**

- Q.1 Calorific value of protein is  
a) 4 Kcal/g                      b) 4.7 Kcal/g  
c) 5.7 Kcal/g                      d) 6.2 Kcal/g

Q.2 Vitamin D helps in absorption of  
a) Calcium                      b) Phosphorus  
c) Both A & B                      d) Iron

Q.3 Which of the following is not a colloidal solution?  
a) Brine solution                      b) Fog  
c) Smoke                              d) Butter

Q.4 Chlorophyll is  
a) Pigment                              b) Ester Compound  
c) Both A & B                              d) Phenolic compound

Q.5 Coenzymes are  
a) Isomer of enzyme                      b) Organic cofactor  
c) Inorganic cofactor  
d) Enzymes along with cofactors

- Q.6 Triglycerides which are liquid at room temperature often referred as  
 a) Fat                          b) Oil  
 c) Steroids                    d) Waxes
- Q.7 Which of the following are examples of macro minerals?  
 a) Sodium                      b) Calcium  
 c) Chloride                    d) All of the above
- Q.8 Beriberi is deficiency disease of  
 a) Vitamin B1                 b) Viamin B6  
 c) Vitamin D                   d) Niacin
- Q.9 Which of the following is untrue?  
 a) A gram of carbohydrate or protein contains 4 calories  
 b) A gram of fat contains 9 calories  
 c) A gram of fat contains 5 calories  
 d) None of the mentioned
- Q.10 Citrus fruits are an excellent source of  
 a) Calcium                     b) Vitamin C  
 c) Vitamin B                   d) Calories
- SECTION-B**
- Note:** Objective type questions. All questions are compulsory. **(10x1=10)**
- Q.11 Fat soluble vitamins are \_\_\_\_\_.  
 Q.12 Red color of tomato is due to \_\_\_\_\_.
- Q.13 Give four food sources of proteins?  
 Q.14 Vitamin D is also known as \_\_\_\_\_.  
 Q.15 What is anemia?  
 Q.16 Full form of PUFA.  
 Q.17 Fat is measured by \_\_\_\_\_ method. (in oilseeds)  
 Q.18 Which chemical found in food is called a “Universal solvent”?  
 Q.19 Kwashiorkor is a deficiency disease of Protein. (T/F)  
 Q.20 Name two rich sources of Vitamin C.

### SECTION-C

- Note:** Short answer type Questions. Attempt any twelve questions out of fifteen Questions. **(12x5=60)**
- Q.21 Discuss the main sources of oil and fats.  
 Q.22 Classify the food group and highlight importance.  
 Q.23 Write various types and properties of water.  
 Q.24 What are the functions of protein? Explain.  
 Q.25 Classify fats with suitable examples.  
 Q.26 Define enzymes. What are iso-enzymes?  
 Q.27 What do you mean by rancidity? Explain.  
 Q.28 Describe different types of food additives.  
 Q.29 Define vitamins and explain deficiency diseases of vitamin A.  
 Q.30 Explain the mode of action of enzymes.  
 Q.31 Name the sources of fat-soluble vitamins.