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Roll No.

1st Year / MLT

Subject:- Basic Chemistry

Time : 3Hrs.

M.M. : 60

SECTION-A

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

Q.1 proteins are _____ in nature

- a) Acidic b) Basic
- c) Neutral d) Amphoteric

Q.2 Functional group for alcohol is

- a) CHO b) OH
- c) COOH d) COC

Q.3 Which sugar is present in milk?

- a) Glucose b) Maltose
- c) Lactose d) none of these

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Q.4 Biochemical nature of enzymes are

- a) Carbohydrate b) Protein
- c) Lipid d) Inorganic

Q.5 On hydrolysis triglycerides give rise to

- a) Glycerol + fatty acid
- b) Glycerol + glucose
- c) Glycerine + trioses
- d) Glucose + fatty acid

Q.6 Various amino acids combined to form _____

- a) Cholesterol b) Starch
- c) Protein d) Wax

SECTION-B

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

Q.7 How many carbon atoms are present in ribose?

Q.8 Define phospholipids.

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- Q.9 Amines are (acidic / basic) in nature.
- Q.10 What is Schiff reagent.
- Q.11 What is cofactor in an enzyme?
- Q.12 Which functional group is present in $\text{CH}_3\text{CHOHCH}_3$?

SECTION-C

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

- Q.13 Discuss the methods of preparation of ethyl alcohol?
- Q.14 Write short note on maltose sugar.
- Q.15 Write down biological functions of phospholipids.
- Q.16 Write down differences between enzymes and chemical catalyst.
- Q.17 Write down properties of ethanal.
- Q.18 Layout classification of lipids.
- Q.19 Differentiate between globular protein and fibrous protein.

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- Q.20 Explain the effect of temperature on enzyme activity.
- Q.21 Write short note on composition and sources of carbohydrate.
- Q.22 Explain secondary structure of proteins.

SECTION-D

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

- Q.23 Write down preparation properties and uses of glycerol.
- Q.24 Write a short note on important monosaccharides, disaccharides and polysaccharides.
- Q.25 Write short note on :-
- a) Fatty acid
 - b) Precipitation of proteins
 - c) Competitive inhibitors of enzyme
 - d) Essential amino acid

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