

- 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 activities? 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?
- Carbohydrates
  - Lipids and Proteins
  - Vitamins and Minerals
  - All of the above
- Q.2 Which of the following food components give energy to our body?
- Proteins
  - Vitamins
  - Minerals
  - Carbohydrates
- Q.3 Which of the following food products are the best sources of animal proteins?
- Milk
  - Egg
  - Cheese
  - All of the above
- Q.4 Which of the following statements is false about nutrients in milk?
- Milk is a good source of calcium
  - Milk is a good source of protein
  - Milk is a good source of vitamin C
  - 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 B<sub>12</sub>                                      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?