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181913

Roll No. ....

**1st Year / MLT**

**Subject : Basic Chemistry**

Time : 3 Hrs.

M.M. : 60

**SECTION-A**

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

Q.1 Ethers are \_\_\_\_\_ in nature

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

Q.2 Ethanol is an \_\_\_\_\_

- |                |            |
|----------------|------------|
| a) Aldehyde    | b) Ketone  |
| c) Hydrocarbon | d) Alcohol |

Q.3 Protein acts as an \_\_\_\_\_

- |           |                  |
|-----------|------------------|
| a) Enzyme | b) amino acids   |
| c) Lipids | d) None of above |

Q.4 Biochemical catalyst known as \_\_\_\_\_

- |               |               |
|---------------|---------------|
| a) Creatinine | b) Amino acid |
| c) Proteins   | d) Enzymes    |

Q.5 Carbohydrates contains which of the following element

- a) Carbon                      b) Oxygen
- c) Hydrogen                  d) All of the above

Q.6 Saturated fatty acids contains \_\_\_\_\_ bond of Carbon

- a) Single bond                b) Double Bond
- c) Triple Bond                d) No Bond

### SECTION-B

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

Q.7 Define alcohol.

Q.8 Write down the chemical formula of Methanol.

Q.9 What is enzyme.

Q.10 Define Polysaccharides.

Q.11 Define Lipoprotein.

Q.12 Benedicts method is used for estimation of \_\_\_\_\_

### SECTION-C

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

Q.13 Discuss the uses of Methanol.

Q.14 Write down the Hofmann's method for preparation of amines.

Q.15 Define Lipids and also explains its types

Q.16 Write down the various sources of carbohydrates.

Q.17 What are the various factors that affect enzyme activity

Q.18 Discuss the secondary amine structure

Q.19 Write a short note on aldehydes.

Q.20 Write a short note on cholesterol

Q.21 Write the clinical importance of proteins.

Q.22 What are the physical properties of glycerol

### SECTION-D

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

Q.23 Explain fatty acids, phospholipids and triglycerides

Q.24 Define carbohydrate and also write their classification in detail.

Q.25 Explain structure and properties of proteins