

- 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
- Fat
 - Oil
 - Steroids
 - Waxes
- Q.7 Which of the following are examples of macro minerals?
- Sodium
 - Calcium
 - Chloride
 - All of the above
- Q.8 Beriberi is deficiency disease of
- Vitamin B1
 - Vitamin B6
 - Vitamin D
 - Niacin
- Q.9 Which of the following is untrue?
- A gram of carbohydrate or protein contains 4 calories
 - A gram of fat contains 9 calories
 - A gram of fat contains 5 calories
 - None of the mentioned
- Q.10 Citrus fruits are an excellent source of
- Calcium
 - Vitamin C
 - Vitamin B
 - 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.