

- Q.27 What are the important source of calcium and iodine?
- Q.28 Describe different types of food additives?
- Q.29 Write a short note on colloidal chemistry and its role in food production?
- Q.30 Write a short note on common nutritional deficiency disorders of vitamin 'A', iron, Protein and iodine?
- Q.31 Define water activity. Why is it important?
- Q.32 Differentiate between fats and oils?
- Q.33 Explain the role of any five enzymes in food processing?
- Q.34 List the functions of proteins?
- Q.35 Is it possible to convert oil into fat? If yes then explain the process behind this?

SECTION-D

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)
- Q.36 Define carbohydrates? Write their sources and functions in detail?
- Q.37 Define food pigments? Explain sources and functions of various food pigments?
- Q.38 Define minerals? Explain various minerals and their importance in daily life?

No. of Printed Pages : 4
Roll No.

181132/121132/031132

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 _____ are sugars which are made up of a six carbon chain or ring to which hydrogen and hydroxyl groups are attached
- a) monosaccharides b) disaccharides
c) oligosaccharides d) polysaccharides
- Q.2 RDA stands for
- a) Regional Dietary Advisor
b) Recommended Dietary Allowance
c) Regional Drug Administrator
d) Recent Dietary Advancement
- Q.3 Triglycerides which are liquid at room temperature often referred as
- a) fat b) oil
c) steroids d) waxes

Q.4 Which of the following is not a colloidal solution?

- a) Brine solution b) fog
- c) smoke d) butter

Q.5 Calorific value of carbohydrates is

- a) 4 Kcal/g b) 4.7 Kcal/g
- c) 5.7 Kcal/g d) 6.2 Kcal/g

Q.6 Milk is an example of

- a) sol b) gel
- c) emulsion d) true solution

Q.7 Which of the following pigment is responsible for green color of leaves

- a) Lycopene b) Chlorophyll
- c) Carotenoids d) None

Q.8 Soxhlet method is used for the estimation of

- a) Crude fat b) Crude protein
- c) Crude fibre d) None of these

Q.9 About half of your diet should be made up of_____.

- a) Grains and vegetables
- b) Fruits and milk
- c) Milk and cheese
- d) Fats and sugars

Q.10 A mineral that the body needs to work properly is:

- a) Calcium b) Silver
- c) Gold d) Lead

SECTION-B

Note: Objective type questions. All questions are compulsory. (10x1=10)

Q.11 Define food chemistry?

Q.12 Give two food sources of proteins.

Q.13 Under nutrition is caused due to_____ (lack /excess) of nutrients.

Q.14 Vitamin B is also known as_____.

Q.15 WHO stands for_____.

Q.16 Full form of MUFA.

Q.17 Name two food additives.

Q.18 Name the major protein present in milk?

Q.19 Vitamin D is essential for_____.

Q.20 Meat is rich in_____. (Carbohydrate/Protein)

SECTION-C

Note: Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)

Q.21 What is the importance of food groups

Q.22 Write various types and properties of water?

Q.23 Describe basic composition of proteins?

Q.24 Define enzymes? What are iso enzymes?

Q.25 Classify vitamins? Explain water soluble vitamins?

Q.26 Describe the concept of balanced diet?