

Q.22 Explain deficiency diseases of calcium, iron iodine and zinc?

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### SECTION-D

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

Q.23 Explain basic composition of proteins? Explain the sources, nutritional and industrial importance of Proteins?

Q.24 Define vitamins and also give sources and functions of water – soluble vitamins?

Q.25 Define food pigments. Explain importance and plant source of chlorophyll and Lycopene in detail.

### Sem. 2nd/ Food Technology Sub. : Food Chemistry & Nutrition

Time : 3 Hrs.

M.M. : 60

### SECTION-A

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

Q.1 Which of the following components are major nutrients in our food?

- a) Carbohydrates
- b) Lipids and Proteins
- c) Vitamins and Minerals
- d) All of the above

Q.2 Which of the following statements is false about nutrients in milk?

- a) Milk is a good source of calcium
- b) Milk is a good source of protein
- c) Milk is a good source of vitamin C
- d) Milk is a good source of vitamin D

- Q.3 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.4 Vitamin D helps in absorption of  
 a) Calcium                      b) Phosphorus  
 c) Both (a) and (b)          d) Iron
- Q.5 Beriberi is deficiency disease of  
 a) Vitamin B1                  b) Vitamin B6  
 c) Vitamin D                    d) Niacin
- Q.6 \_\_\_\_\_ are sugars which are made up of a 2-9 carbon chain or ring to which hydrogen and hydroxyl groups are attached.  
 a) Monosaccharide          b) Disaccharides  
 c) Oligosaccharides        d) Polysaccharides

### SECTION-B

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

- Q.7 Name three macro chemical components of food?
- Q.8 Which chemical found in food is called a “Universal solvent”?
- Q.9 Cheddar is a type of \_\_\_\_\_ belonging to food group\_\_\_\_\_.

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- Q.10 Kwashiorkor disease is caused due to deficiency of \_\_\_\_\_.
- Q.11 The range of water activity in food is \_\_\_\_\_.
- Q.12 Red color of tomato is due to\_\_\_\_\_.

### SECTION-C

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

- Q.13 Write a short note on nutrition? and name the different nutrients found in food?
- Q.14 Define the term monosaccharides and disaccharides with examples?
- Q.15 Explain the structure of water molecule?
- Q.16 Explain the nomenclature and classification of enzymes?
- Q.17 Explain the concept of balanced diet?
- Q.18 How food chemist is beneficial for a food technologist?
- Q.19 Define simple proteins and conjugated proteins with examples?
- Q.20 Discuss functions of food in our daily life?
- Q.21 Discuss nutritional importance of oils and fats?

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