

SECTION-D

Note: Long answer type questions. Attempt any three questions. (10x3=30)

Q.33 Define vitamins. Explain the effects of processing and storage on vitamins in detail.

Q.34 Define proteins. Explain the nutritional and industrial importance of proteins.

Q.35 Explain the deficiency disorders and requirement of calcium, iodine, iron and Vitamin A.

Q.36 Explain in brief:

- a) Carotenoids
- b) Food additives

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Roll No.

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3rd Sem. / Food Technology

Subject : Food Chemistry and Nutrition

Time : 3 Hrs.

M.M. : 100

SECTION-A

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

Q.1 Simplest form of carbohydrates is.....

Q.2 Phosphoglycerides are the example of (Complex/simple) lipids.

Q.3 Raffinose is made up of,&

Q.4 Triglycerides, which are liquid at room temperature are often referred as

Q.5 Water soluble vitamins are

Q.6 Full form of RDA is

(80)

(4)

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- Q.7 Vitamin A is also known as
- Q.8 Green colour of leaves is due to
pigment
- Q.9Vitamin is known as "sunshine
vitamin".

SECTION-B

Note: Very Short answer type questions. Attempt any
ten parts. 10x2=20

- Q.11 Define fats.
- Q.12 Define night-blindness.
- Q.13 Define colloidal chemistry.
- Q.14 Define Amino acids.
- Q.15 List the sources of Vitamin K.
- Q.16 Define enzymes.
- Q.17 Define disaccharides.
- Q.18 Name the nutrient which is known as universal
solvent.
- Q.19 List the sources of Lycopene.

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- Q.20 Define balanced diet.
- Q.21 Define food pigments.
- Q.22 Define Osteoporosis.

SECTION-C

Note: Short answer type questions. Attempt any eight
questions. 8x5=40

- Q.23 Explain the nutritional importance of protein.
- Q.24 Explain the functions of fluoride.
- Q.25 Explain the importance of anthocyanins.
- Q.26 Explain the properties of water.
- Q.27 Define water activity. Explain it.
- Q.28 Draw the structure of water and explain it.
- Q.29 Describe the role of colloidal chemistry in food
production.
- Q.30 Explain the sources of enzymes.
- Q.31 Define PER.
- Q.32 Define simple and complex lipids.

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