

SECTION-D

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

Q.23 Define water activity? And discuss importance of water activity?

Q.24 Classify vitamins? Explain fat soluble vitamin in detail?

Q.25 Define proteins? Write their sources and importance?

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Roll No.

221123

2nd Sem / Food Technology

Subject : Food Chemistry and 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 is untrue?

- a) A gram of carbohydrate or protein contains 4 calories
- b) A gram of fat contains 9 calories
- c) A gram of fat contains 5 calories
- d) None of the mentioned

Q.2 Which of the given food items is rich in plant proteins?

- a) Cheese
- b) Milk
- c) Legumes
- d) Egg

Q.3 Fats are composed of:

- a) oxygen, nitrogen, and hydrogen
- b) carbon, sulphur, and hydrogen

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 Kwashiorkor is a deficiency disease of Protein.
(True/ False)

Q.10 What is the symbol of water activity?

Q.11 Full form of MUFA.

Q.12 Name two rich source of vitamin C.

SECTION-C

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

Q.13 Write a short note on "Malnutrition"?

Q.14 Define balances diet? And what is the role of balanced diet in daily life?

Q.15 Explain Food Guide Pyramid?

Q.16 Define water? Explain functions of water?

Q.17 Explain composition and classification of carbohydrates?

Q.18 Define Enzymes and their classification?

Q.19 Explain functions of Calcium?

Q.20 Define food pigments and their importance?

Q.21 Explain relationship between health and nutrition?

Q.22 Define fats? Write sources of fats?