



BIOLOGY

BOOKS - UNITED BOOK HOUSE

ANNUAL EXAMINATION QUESTION PAPERS2014

Exercise

1. -is used to measure the length of an infant
(less than 1 year)

A. Anthropometric rod

B. Infantometer

C. Measuring tape

D. Weighing

Answer:



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2. According to ICMR, an adult should take ___ iodine per day.

A. $25 - 100\mu g$

B. $100 - 200\mu g$

C. $200 - 300\mu g$

D. $300 - 400\mu g$

Answer:



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3. The other name of Vitamin D_3 is

A. ergocalciferol

B. cholecalciferol

C. calcidiol

D. calcitonin

Answer:



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4. Total energy obtained from 1 gm protein and 1 gm fat is

A. 4.1 kcal

B. 8.2 kcal

C. 9.3 kcal

D. 13.4 kcal

Answer:



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5. The hormone which takes active role in regulation of water balance is

A. somatotrophic homonc

B. oestrogen

C. anti-diuretic hormone

D. progesterone

Answer:



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6. 1 kilo-joule = _____ kilocalorie.

A. `0.210

B. `0.220

C. 0.230

D. 0.240

Answer:



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7. The richest source of linoleic acid is

A. sunflower oil

B. soyabean oil

C. mustard oil

D. coconut oil

Answer:



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8. The amount of protein present in 100 gm of egg is ___gm

A. 10.3

B. 12.3

C. 15.3

D. 17.3

Answer:



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9. The components of starch are

A. amylose & amylopectin

B. amylase & amylopectin

C. amylose & amylopectin

D. amylose & fibre

Answer:



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10. Full form of TPP is

- A. Thyroid Perphosphate
- B. Thyroxine Pyropohosphate
- C. Thiamin Producing Pathway
- D. Thiamin Pyrophosphate

Answer:



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11. Transferrin is a ____ carrier compound

A. copper

B. sodium

C. iron

D. zinc

Answer:



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12. Caseinogen is present in

A. milk

B. meat

C. fish

D. egg

Answer:



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13. baking soda use during cooking leads to the loss of ___ of foods.

A. Vitamin B_2

B. Vitamin A

C. Vitamin D

D. Vitamin E

Answer:



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14. The antioxidant oryzanol is present in

A. sunflower oil

B. mustard oil

C. sesame oil

D. rice bran oil

Answer:



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15. The amount of fat in touded milk is

A. $1/5\%$

B. 0.02

C. 0.025

D. 0.03

Answer:



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16. The suicidal bag of cell is called

A. mitochondria

B. soaking

C. nucleus

D. lysosome

Answer:



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17. The pigment present in meat muscle is

A. anthocyanin

B. myoglobin

C. lycopene

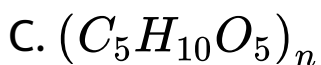
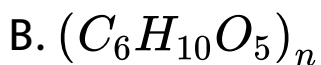
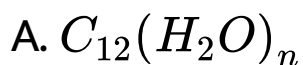
D. flavonoid

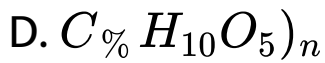
Answer:



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18. General formula of polysaccharide is





Answer:



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19. Fat soluble antioxidant vitamins are

A. A & D

B. A & K

C. D & K

D. A & E

Answer:



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20. Boiling temperature of water is

A. $105^{\circ} C$

B. $90^{\circ} C$

C. $100^{\circ} C$

D. $200^{\circ} C$

Answer:



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21. In refrigerator it used:

1. CFC

2. CTC

3. CTP

4. PTC

A. CFC

B. CTC

C. CTP

D. PTC

Answer:



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22. Give example of different types of over-nutrition in human body.



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23. Mention the minerals found in intracellular fluid compartment in our body.



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24. What is food? What are the nutrients of food? Describe the physiological functions of food.



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25. What is malnutrition?



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26. What is niacin equivalent?



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27. Write the empirical formula of cholesterol.



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28. Write the full form of LDL-C.



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29. The amount of protein present in 100 gm of egg is ___gm



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30. Mention two uses of school tiffin.



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31. In what form glucose is stored in plant body?



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32. What is biological value of meat?



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33. Which nutrient is said to have protein sparing action?



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34. What are non-reducing sugars?



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35. Why soaking of pulses in water is done prior to cooking?



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36. Write down the nutritional benefits of germination.



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37. List the disadvantages of preservation of foods in refrigerator.



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38. Give examples of food cooked by the following processes : Roasting, Sauting.



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39. What should be the ideal components of an ecofriendly kitchen?



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40. Mention the RDA of iron & calcium of a pregnant woman according to ICMR (2010) .



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41. Name two conjugated proteins present in our body.



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42. Write about nitrogen fixation during nitrogen cycle.



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43. What is ABCD method in assessment of nutritional status? What are the objectives of assessment of nutritional status?



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44. Mention the names of the different toxic constituent present in pulses. What are the ill effects of these in human body?



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45. What are the advantages of pressure cooking?



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46. How planning of an ideal kitchen be done?

What are the advantages and disadvantages of microwave cooking?



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47. Differentiate between xerophthalmia & Keratomalacia. Discuss how Vitamin A helps in vision



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48. Which vitamin is known as anti-scorbutic vitamin? Discuss the functions of this vitamin in human body.



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49. Mention the nutrients which play an important role in the formation of bones & teeth in human body.



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50. The hormone which takes active role in regulation of water balance is



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