



BIOLOGY

BOOKS - UNITED BOOK HOUSE

ANNUAL EXAMINATION QUESTION PAPERS2015



1. Peptone is a

A. Derived protein

B. simple protein

C. conjugated protein

D. biocatalyst

Answer:

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2. The vitamin which is found only in animal

foodstuff is

A. B_1

 $\mathsf{B}.\,B_2$

 $\mathsf{C}.\,B_9$

D. B_{12}

Answer:

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3. The limiting amino acid present in maize is

A. Lysine

B. Phenylalanine

C. Tryptophan

D. Threonine

Answer:

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4. The transfer of iron in our body takes palce

with the help of

A. Transferrin

B. Globulin

C. Molybdenum

D. Ferritinn

Answer:

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5.1 Mega Joule means

A. 0.240 kcal

B. 0.120 kcal

C. 120 kcal

D. 240 kcal

Answer:



6. An example of an amino sugar is

A. Deoxyribose

B. Galactosamine

C. Fructose

D. Lactose

Answer:

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7. From which of the following FMN is synthesized ?

A. Vitamin B_1

B. Vitamin B_2

C. Vitamin B_6

D. Vitamin B_{12}

Answer:

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8. The number of Iodine molecules present in Thyroxine hormone is

A. 1

B. 2

C. 3

D. 4

Answer:

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9. Th amount of water in urine is controlled by

A. STH

B. FSH

C. TSH

D. ADH





10. Which of the following is an essential amino acid?

A. Proline

B. Valine

C. Glycine

D. Arginine

Answer:



11. The vitamin which helps in iron absorption

is:

- 1. A
- 2. C
- 3. K

4. D

A. Vitamin C

B. Vitamin K

C. Vitamin B_1

D. Vitamin B_3

Answer:

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12. The pigment present in beetroot is

A. Flavonoid

B. Ferritin

C. Betalin

D. Anthocyanin.

Answer:



13. Hyponatraemia is

A. deficiency of sodium

B. deficiency of potassium

C. deficiency of calcium

D. deficiency of iron.

Answer:

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14. Blanching is the process of application of

A. Dry heat

B. Cold water

C. Salt water

D. Hot water





15. The greenhouse gas used in refrigerators is

A. CFL

- B. CFC
- C. TPP

D. ADH





16. The method of preparing bread is

A. Roasting

B. Grilling

C. Toasting

D. Baking

Answer:



17. Which equipment, used in cooking may increase the probability of cancer?

A. Coal oven

B. Gas oven

C. Kerosene stove

D. Microwave oven

Answer:

18. In a balanced diet, the ratio of carbohydrate, protein and fat is

- A. `3 : 2 : 1
- B. `7:1:2
- C. `7:2:1
- D. `3 : 1 : 2

Answer:

19. Daily requirement of protein for a child (1-3

yrs) is

A. 15 gm

B. 16 gm

C. 16.7 gm

D. 17 gm

Answer:

20. In a balanced diet, the amount of calorie

that should come from protein is

A. 10-15%

B. 15-20%

C. 20-25%

D. 25-30%

Answer:

21. The normal daily milk secretion by an

Indian woman is

A. 600 ml

B. 700 ml

C. 800 ml

D. 900 ml

Answer:

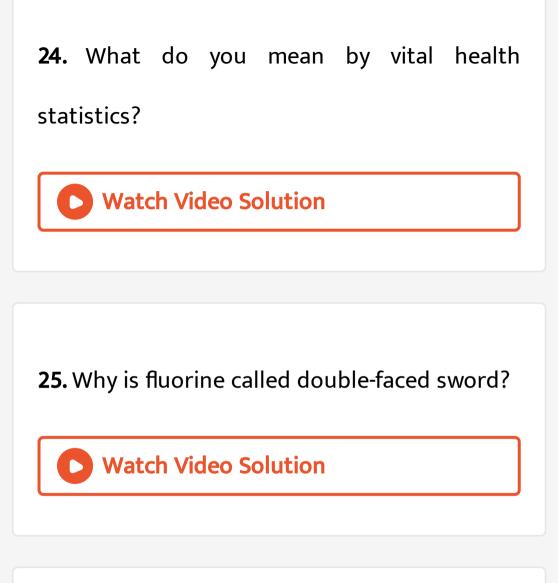
22. In the assessment of nutritional status,

what does the ABCD method mean?

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23. What are the effects of food on human body?





26. What do you understand by Amino Acid

pool?



27. What is lipoprotein? Where can we find

them?

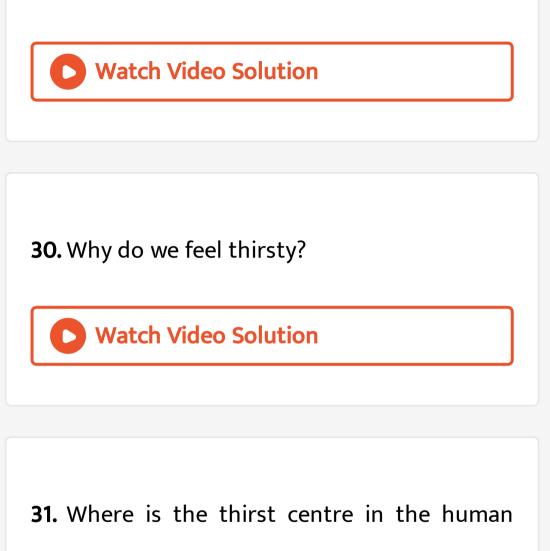
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28. With examples, write what do you

understand by the term Pseudovitamin.



29. What is Nyctalopia?

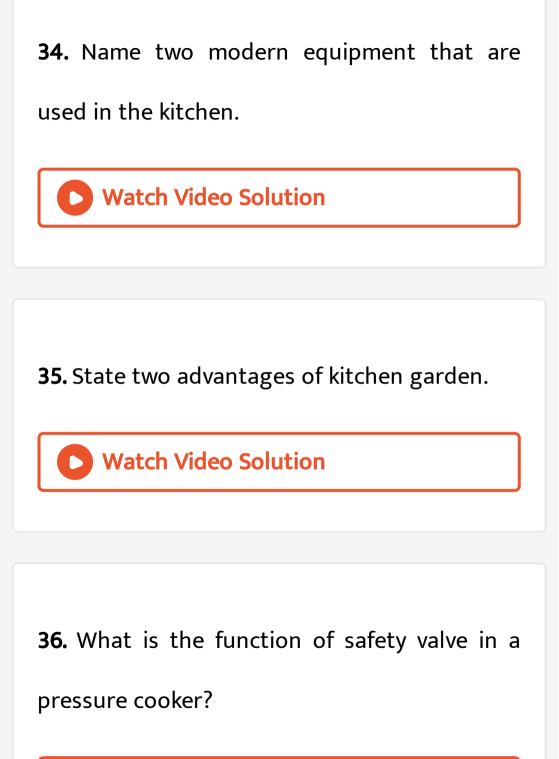


body?

32. Write two important functions of phosphorus.

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33. Mention the temperature of oil during deep frying.





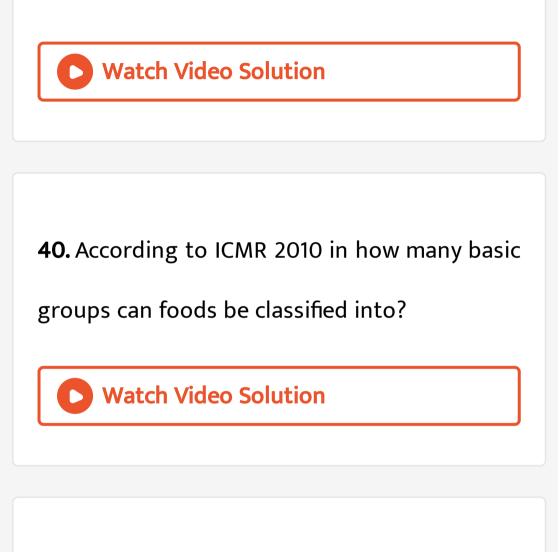
37. Give two demerits of an average Indian daily diet.

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38. What is the percentage of fat and solid

non-fat (SNF) present in standardised milk?

39. Name two proteins present in meat.



41. What do you mean by Balanced Diet and

Adequate Diet? What is food faddism?





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43. What is fibre? Why is it necessary in our

daily diet? What are the ill-effects of excess

consumption of fibre?

44. Name the vitamin which is known as 'Antirachitic' agent. Write the scientific name of that vitamin. Name the provitamin of this vitamin. Discuss the consequences of deficiency of this vitamin in children.

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45. What do you mean by Rcducing sugar?

46. Name the vitamins whose deficiency causes Beriberi Give two functions of each of these vitamins. Name the vitamins whose deficiencies cause anaemia

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47. Name the vitamins whose deficiency causes

Pellagra Give two functions of each of these

vitamins. Name the vitamins whose

deficiencies cause anaemia

48. Give the effect of heat on protein and fat.

Discuss two ways by which the nutritive value

of food can be enriched without extra cost.

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49. Mention five ideal ways of cooking vegetables. Give two disadvantages of using solar cooker.

50. What are the important factors that have

to be considered while planning a diet chart

for pre-school children?

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51. Write short notes on the following topics :

School tiffin

52. Write short notes on the following topics :

Medicinal value of fruits.

