

BIOLOGY

BOOKS - UNITED BOOK HOUSE

ANNUAL EXAMINATION QUESTION PAPERS2017

Exercise

1. The principal key of good health is

- A. balance diet and exercise
- B. balanced diet and luxury
- C. modern food habits and exercise
- D. less food intake and exercise



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2. Measurement of head circumference of an infant is taken at the age of

- A. 1-2 year
- B. 1-3 year
- C. 1-4 year
- D. 1-5 year



- 3. An unsaturated fatty acid is -
 - A. Linoleic acid

- B. Plamitic acid
- C. Stearic acid
- D. Ascorbic acid



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4. The deficiency of the food, that causes

'Ketosis' is

A. Carbohydrate

- B. Vitamin
- C. Protein
- D. Minerals



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5. Ratio of cereals and pulses in balanced diet is

A. `4:1

- B. `5:1
- C. `8:1
- D. `3:2



- **6.** Example of an animal carbohydrate is -
 - A. Fish
 - B. Glycogen

- C. Meat
- D. Dextrin



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7. Name of the calcium absorption promoting acid is

- A. Acetic acid
- B. Phytic acid

- C. Oxalic acid
- D. Hydrochloric acid



- 8. The name of one antioxidant is
 - A. Thiamine
 - B. Retinol
 - C. Setenium

D. Iron

Answer:



- **9.** Protien present in wheat flour is
 - A. Gluten
 - B. Avidin
 - C. Myosin
 - D. Actin



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10. Potassium deficiency causes

A. Hypokalemia

B. Hyponatremia

C. Hypcalcemia

D. Anaemia

Answer:

11. Chemical formula of Polysaccharide is -

A.
$$\mathsf{Cn}(H_2O)_n$$

B.
$$(C_6H_{10}O_5)_n$$

C.
$$(C_5H_{10}O_5)_n$$

D.
$$(C_5H_{10}O_6)_n$$

Answer:



12. Electrolyte balance is maintained by -

A. Na^+ and K^+ ion

B. Na^+ and $Cl^{-i}on$

C. K^+ and $Cl^{-i}on$

D. Na^+ and $Mg^{++}ion$

Answer:



13. Hydrolysis of one molecule of maltose produces -

A. glucose and fructose

B. 2 molecules of fructose 2 molecules of glucose

C. 2 molecules of galactose

D.

Answer:



14. Name of the bacteria required for curd formation is -

A. Staphylococcus

B. Lactobacillus

C. Microbacterium

D. Mycobacterium

Answer:



15. The temperature maintained in simmering process is

A.
$$90^{\circ}C - 95^{\circ}C$$

B.
$$95^{\circ}C-100^{\circ}C$$

C.
$$100^{\circ}C-110^{\circ}C$$

D.
$$110^{\circ}C-120^{\circ}C$$

Answer:



16. The method of preparing bread is	
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- A. Roasting
- B. Grilling
- C. Toasting
- D. baking



17. The changed form of collagen by heating is
-
A. Gelatin
B. Albumin

C. Globulin

D. Elastin.

Answer:



18. Energy value of an hen egg weighing 50 gms is -

A. 82.5 kcal

B. 72.5 kcal

C. 75.5 kcal

D. 90.0 kcal

Answer:



19. Out of whole day meal, how much proportion of protein and calorie should be present in a school tiffin?

- A. 1/2`
- B. 1/4`
- C. 1/3`
- D. 1/5`

Answer:



20. According to WHO and FAO nutritionists, out of our total energy requirement, how much percentage must come from fat?

- A. 20%-25%
- B. 15%-25%
- C. 30%-35%
- D. 40%-45%

Answer:



21. The compound that is responsible for Lathyrism is called -

- A. BOAA
- B. TPP
- C. FMV
- D. TCP

Answer:



22. What do you mean by 'ABCD' method for detection of nutritional status?



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23. What do you mean by BMI? What is the BMI of an obses person?



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24. What is limiting amino acid?



25. Write down the Digestibility Coefficient (DC) equation of protein.



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26. What is Chemical Score (CS)?



27. What is known as 'Building Block' of Protein and why?



28. What is Hydrocarbon? Give example.



29. What is the full form of PGA?



30. What do you mean by prosthetic group and co-enzyme?



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31. What is the main function of Antioxidant?



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32. What do you mean by rancidity?



33. What do you mean by polypeptide?



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34. What is the calorfic value of 7 gm protein?



35. What is the full form of BOAA? Where is it found?



36. Mention the temperature of oil during deep frying.



37. Write down the utility of kitchen gardens.



38. What is gelatinisation?



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39. Why is egg called a 'Reference Protein?



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40. Which part of grains is known as 'Granary'?



41. Which pigment is present in Amla?



42. Which nutrients are increased during adolescen period for physiological growth & development?



43. What do you mean by under nutrition? Write down some disorders and symptoms of under nutrition in human body?



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44. Write down the chemical structure of these carbohydrates : Glucose. What is Hypokalaemia?



45. Write down the chemical structure of these carbohydrates : Lactose. What is Hypokalaemia?



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46. Write down the chemical structure of these carbohydrates : Sucrose What is Hypokalaemia?



47. Write down the chemical structure of these

carbohydrates : Maltose. What is

Hypokalaemia?



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48. What is Essential Amino Acid? Name them. Write any three functions of protein in human

body.



49. Discuss the role of retinol in vision.



50. Mention the functions of calcium in human body.



51. What are the advantages of microwave radiation?



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52. What are the objectives of cooking? Write down the safety measures to be taken for maintaining nutritive values of food during cooking.



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53. What do you mean by water balance? In which conditions does negative water balance occur?

