



BIOLOGY

BOOKS - UNITED BOOK HOUSE

MODEL PAPER 01

Exercise

1. How many calories are needed for an adult man -

A. 2000 kcal

B. 2500 kcal

C. 3000 kcal

D. Weighing

Answer:



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2. Which percent of food supply in evening snaks -

A. $\frac{1}{4}$

B. $\frac{1}{3}$

C. $\frac{1}{12}$

D. $\frac{1}{6}$

Answer:



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3. HCI secreted form-

A. Bile

B. pancreas

C. stomach

D. small intestine

Answer:



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4. Agar - Agar is a

A. mono soccharide

B. disacchoride

C. trisaccharide

D. polysaccharide

Answer:



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5. Lysine is a

A. Basic amino acid

B. Acidic amino acid

C. Keto amino acid

D. Glucogenic amino acid.

Answer:



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6. Name the protein which is present in nail -

A. Elastine

B. collagen

C. oxine

D. Cartine

Answer:



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7. What is specific gravity of lipid

A. 1.0

B. 0.1

C. 2.0

D. 0.8

Answer:



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8. Oxythiamin is antivitamin of

A. vit- B_1

B. vit B_2

C. vit B_3

D. vit B_6

Answer:



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9. From which cell vitamin B_1 was first crystallized

A. Maida

B. chola dal

C. rice outer cell

D. no one

Answer:



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10. Which mineral is necessary for the activation of arginase enzyme -

A. Na

B. Pb

C. Iron

D. zinc

Answer:



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11. In which zinc is more than plasma

A. RBC

B. Urin

C. Blood

D. lasica.

Answer:



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12. Water percentage in our skin is -

1. 80%

2. 64%

3. 70%

4. 40%

A. 0.1

B. 0.2

C. 0.3

D. 0.4

Answer:



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13. In which process fat is used for cooking

A. sawting

B. toasting

C. poaching

D. Blancing

Answer:



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14. After germination Ascorbic acid content in 100 gm cereals are

A. 10-12 mg

B. 12-14 mg

C. 15-20 mg

D. 35-40 mg

Answer:



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15. In which heating process food can be covered by paper cover -

A. gas oven

B. casserole

C. toaster

D. Microwave oven

Answer:



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16. Name the advanced oven

A. solar oven

B. Microwave oven

C. electronic cooker

D. Heater

Answer:



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17. Which adulterant is used in mustard oil

- A. sesame oil
- B. rapeed oil
- C. argemonie oil
- D. none of them.

Answer:



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18. How many calorie we get form protein

- A. 410 kcal

B. 970 kcal

C. 400 kcal

D. 430 kcal

Answer:



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19. Which dal intake is good for health -

A. half bioled

B. full bioled

C. soaked

D. fried

Answer:



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20. Name the main protein present in rice -

A. Glutelin

B. methionine

C. cytosine

D. none of the above

Answer:



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21. For 1 year children recommended daily need for cyanocobalamin is

A. 0.2 mg

B. 0.5 mg

C. 1.5 mg

D. 2.5 mg

Answer:



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22. What is the full form of WHO?



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23. What is the reason for alcohol addiction?



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24. Names the fat soluble vitamins?



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25. How many carbohydrate can be stred in our liver?



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26. What is protein?



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27. How many types of real wax?



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28. Which vitamin is more in milled rice?



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29. What is the full form of PABA?



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30. For milk coagulation which mineral participate?



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31. What is called diatetics?



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32. What is the main sources of CFC in kitchen?



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33. How much time takes for moong dal cooking?



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34. What is called cooking?



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35. What percent of water present in our body?



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36. What percentage of death rate of children in India



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37. What is the nutritive value of soybeans?



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38. Which vitamin is present in nail & hair?



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39. Which carbohydrate helps in remove constipation?



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40. Define health. Write the functions of food.

Discuss the relation between food and nutrition to maintain good health.



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41. Describe the functions of carbohydrate?



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42. What is called water balance? How water balance can controlled in our body?



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43. What is called cooking?



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44. What is Red Data Book? Describe about the in-situ conservation in the environment.



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45. Prepare a diet chart of a 15 years girl?



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46. What is called essential fatty acid?

Describe the types & functions of it?



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