



BIOLOGY

BOOKS - UNITED BOOK HOUSE

MODEL PAPER 03

Exercise

1. Main unit of protein:

1. mineral

2. cellulose

3. amino acid

4. water

A. mineral

B. cellulose

C. amino acid

D. water

Answer:



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2. Amount of energy come from fat:

1. 930 cal

2. 1000 cal

3. 900 cal

4. 400 cal

A. 930 kcal

B. 1000 kcal

C. 900 kcal

D. 400 kcal

Answer:



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3. In human cell percentage of water is:

1. 5-10%

2. 15-20%

3. 40-60%

4. 60-90%

A. 5-10%

B. 15-20%

C. 40-60%

D. 60-90%

Answer:



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4. Water soluble vitamin are

A. ADE

B. CDE

C. DEK

D. BCP

Answer:



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5. Globuline help in build

A. antigen

B. blood

C. muscle

D. antibody

Answer:



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6. Ratio of hydrogen & oxygen in carbohydrate:

a. 2 : 1

b. 1 : 2

c. 3 : 1

d. 1 : 3

A. 2 : 1

B. 1 : 2

C. 3 : 1

D. 1 : 3

Answer:



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7. Rich source of lactose is:

1. ripe fruit

2. human liver

3. milk

4. sugar

A. ripe fruit

B. human liver

C. milk

D. sugar

Answer:



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8. Which antivitamin is present in egg white:

1. Globulin

2. avidin

3. glycine

4. lysine

A. Globulin

B. avidin

C. glysine

D. lysine

Answer:



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9. Source of gelatin

A. milk

B. collagen

C. egg

D. green vegetable

Answer:



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10. Amount of lenoleic acid in kusum oil

A. 0.785

B. 0.507

C. 0.662

D. 0.574

Answer:



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11. Amount of cholesterol in breast milk

A. 0.7%

B. 0.2%

C. 0.5%

D. 0.1%

Answer:



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12. Vitamin A produce from -

1. ergosterol

2. carotene

3. dehydro cholesterol

4. adrenal cortex

A. curgosterol

B. carotene

C. dyhydo cholesterol

D. adrinal cartox

Answer:



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13. Write down the chemical name of methylcobalamin:

1. B_1

2. B_{12}

3. B_3

4. B_6

A. B_1

B. B_{12}

C. B_3

D. B_6

Answer:



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14. Which one is a trace element in human body

A. Mn

B. Ca

C. P

D. K

Answer:



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15. Which mineral is necessary for blood clotting

A. Ca

B. Mg

C. P

D. Zn

Answer:



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16. How many types of major minerals are present in our body

A. 20 types

B. 5types

C. 28 types

D. 30 types

Answer:



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17. What amount of fluid filtered through our glomerulus

A. 110 lit

B. 120 lit

C. 140 lit

D. 170 lit

Answer:



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18. Amount of urin in waste water of an adult person

A. 400 ml

B. 700 ml

C. 1500 ml

D. 2000 ml

Answer:



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19. 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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20. During cooking the most destroyed food element is:

1. vitamins

2. carbohydrate

3. protein

4. mineral

A. vitamins

B. carbohydrate

C. protein

D. mineral

Answer:



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21. Which mineral is mostly found in green leafy vegetables

A. Na

B. K

C. Mg

D. Ca

Answer:



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22. Which food elements helps in weight gain of body?



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23. Which part of brain control our food intake?



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24. Which vitamin helps in blood clotting



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25. In which blood vitamin K produce in our body?



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26. What is called xerosis?



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27. What is called Vanaspati?



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28. Which percentage of protein present in human cell?



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29. What type of carbohydrate is raffinose?



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30. What is meaning of carbohydrate?



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31. Which elements disturbed calcium absorption?



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32. What damage takes place after baking of bread?



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33. Full name of LPG?



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34. What is called changing food?



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35. Name the main protein present in rice -



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36. What are the advantages of pressure cooking?



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37. What is P.P factor?



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38. During cooking what amount of niacin is destroyed?



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39. What is health? Write a differential description on good & bad health?



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40. What is fats & oil? What are the function of it?



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41. Write a short note : Difference between plant protein & animal protein.



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42. Differentiate : Rickets & osteomalacia



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43. Describe the functions of vitamin B_1 in our body?



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44. What is called simmering? Write the useful effect of it? What is its effects on food?



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45. Describe the nutritive benefits of milk?



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46. Describe about roots & tubers?



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47. Prepare a diet chart for a adult man who is working in coal mining?



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