



BIOLOGY

BOOKS - UNITED BOOK HOUSE

MODEL PAPER 04

Exercise

1. Main sources of mineral rich food is -

A. vegetable

B. meat

C. fish

D. pulses

Answer:



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2. In animal body physical development is

A. 1. nucleus

B. 2. mitochondria

C. 3. cytoplasm

D. 4. protoplasm.

Answer:



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3. What colour produce in starch & iodine reaction

A. colourless

B. yellow

C. red

D. blue

Answer:



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4. One and more than one nutrients deficiency is called

A. obesity

B. imbalance nutrition

C. malnutrition

D. beriberi

Answer:



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5. What is the powerhouse of cell



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6. The most essential component of protein is

A. 1. carbon

B. 2. oxygen

C. 3. hydrogen

D. 4. nitrogen

Answer:



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7. Animal liver rich in

A. glycogen

B. starch

C. dextrin

D. inulin

Answer:



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8. Which season case of diarrhoea is higher

A. summer

B. rainy

C. winter

D. spring

Answer:



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9. What is the simple structure of fatty acid

A. RCOOH

B. RCOH

C. RCCOH

D. RCOOHH

Answer:



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10. Which disease occurs due to-argemone oil

A. phrynoderma

B. dropsy

C. bulimia

D. anorexia

Answer:



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11. Megaloblastic anaemia occur due to deficiency of -

A. folic acid

B. niacin

C. biotin

D. thiamine

Answer:



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12. Which is not a macro element -

A. cobalt

B. sulfur

C. sodium

D. magnesium

Answer:



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13. How much mineral comes form our stool?

A. 20-30 g

B. 20-35 gm

C. 20-40 g

D. 30-35 g

Answer:



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14. Which helps in DNA & RNA production

A. Vit-C

B. Na

C. Zn

D. butyric acid.

Answer:



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15. Which vitamin helps cholesterol digestion

A. C

B. B

C. P

D. M

Answer:



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16. Which mineral is necessary for thyroxine

A. Ca

B. Mg

C. P

D. I

Answer:



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17. How many salt is needed for ORS preparation

A. 2.5 g

B. 3.5 g

C. 1.5 g

D. 4.5 g

Answer:



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18. In living protoplasm percentage of water is

A. 0.5

B. 0.6

C. 0.7

D. 0.8

Answer:



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19. Cooking time needs for rice

A. 30 min

B. 75 min

C. 80 min

D. 85 min

Answer:



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20. Which vitamins destroy for rice washing

A. B_1

B. B_1

C. B_3

D. B_6

Answer:



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21. Which product is used for keeping food hot for long time

A. gas oven

B. caserol

C. tiffin box

D. refrigerator.

Answer:



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22. What would be the weight of a new born body?



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



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24. Name a water soluble food fibre?



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25. Which proteins control our body immune system?



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26. Name a basic protein.



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27. What amount of cholesterol in our blood?



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28. What is called isomerism?



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29. 1 ml =-? μg



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30. What is the scientific name of vitamin K?



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31. Which mineral is necessary for melanin formation?



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32. What is the full name of ADH?



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33. What is gelatinization?



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34. Which is the full name of NNMB?



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35. What amount of β carotene(mg) is transfer
in retinol



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36. What is the need of calorie in our body?



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37. What is the formula of increasing population?



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38. How can you assess a nutritional status of a 8 years child.



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



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40. Discuss the sources functions and ill-effects of excess of vitamin C.



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41. Describe the sources daily need, absorbing process & functions of calcium?



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42. Draw a picture of two types kitchen? Write about the drainage system of kitchen?



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43. What is called essential fatty acid? Describe the types & functions of it?



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44. Compare : Ghee & vanaspati.



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45. Compare : par boiled rice & milled polished rice.



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