

BIOLOGY

BOOKS - UNITED BOOK HOUSE

MODEL PAPER 07

Exercise

1. In which state iron is absorbed?

A. Ferrous

- B. Ferritine
- C. Crystallins
- D. Ferric



- 2. Name the anti-vitamin of vitamin A
 - A. Retinol
 - B. Citral

- C. Kerotene
- D. Riboflavin



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3. Name one protein that is present in egg yolk.

- A. ovalbumin
- B. Globuline

- C. None of these
- D. All of these



- **4.** The requirement of which vitamin is increased with increasing age?
 - A. Thiamine
 - B. Retinol

- C. Folic Acid
- D. Calciferol



- 5. What is the best sources of vitamin E?
 - A. Fish oil
 - B. Egg
 - C. Milk

D. Wheat secd oil

Answer:



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6. What is the name of the harmful products that is produced form fat by applying excessive heat?

A. Fatty acid

B. Glycerol

C. Salt

D. Acrolene

Answer:



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7. The use of which product is harmful to cook pulses well?

A. Salt

B. Soda

C. Sugar

D. All of these

Answer:



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8. Which type of food is the source of evergy of human being that are used in all types of works?

A. Fat

- B. Protein
- C. Carbohydrate
- D. All of these



- 9. What is malnutrition?
 - A. All of these
 - B. Nutrition dificency

- C. Growth dificieny
- D. Food deficiency



- 10. Which nutrients contain low calorie?
 - A. Mineral
 - B. Vitamin
 - C. Roughage

D. Fat

Answer:



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11. In which way the vegetables should be chopped to sustain their nutritional value during cooking

A. Large pieces

B. small pieces

- C. with skin
- D. very large pieces.



- **12.** What happens if sugar is heated dry?
 - A. Starch
 - B. Galactose
 - C. water

D. caramel

Answer:



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13. 1 kcal =? Joule

A. 4184

B. 4.184

C. 0.4184

D. 41.84



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14. What is the name of the machine for measuring Calorie?

- A. Thermometer
- B. Hygrometer
- C. Bomb caloriemeter
- D. Barrometer.



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15. What the name of the machine for measuring skin fold thickness

- A. Tape
- B. Compas
- C. skin fold calipers
- D. Scale



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16. What is the full name of RDA?

- A. Recommended Dietary Allowances
- B. Recombinant DNA
- C. Recommended Dietary Agency
- D. Recombinant Dietary Agency \

Answer:

17. The method of preparing bread is

A. Baking

B. Frying

C. steaming

D. cooking

Answer:



18. How much calorie is required for an adolescent girl?

- A. 2300 kcal
- B. 2000 kcal
- C. 2200 kcal
- D. 2100 kcal

Answer:



19. Write names of two rich sources of calcium.
A. Egg
B. Milk and carrot

C. Milk

D. Carrot

Answer:



20. What is the name of the product present in fruits and vegetables that prevents oxidation.

- A. Protein
- B. Fat
- C. Antioxidant
- D. Fibre

Answer:



21. Which nutrient is present in yellow vegetables?

- A. Vitamin A
- B. Vitamin C
- C. Vitamin B_1
- D. Vitamin K.

Answer:



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



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23. The absorption of which nutrient is happened due to presence of phytate?



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24. what is protein sparing food?



25. In which function the protein Rhodopsin plays a role?



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26. What is called water soluble fibre?



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27. What is meaning of carbohydrate?



28. What is galcatans?



29. How much protein is required daily for a lactating woman?



30. Name a metal protein.



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31. How much cholesterol is present in 100 gm milk?



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32. From which steroid is produced?



33. Write the name of the antivitamin of vit- B_2 ?



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34. What is the pseudo name of Vitamin B_{12} ?

A. Cyanocobalamin

B. Methiomin

C. Methylcobalamin

D. Phytocolbalamin

Answer:



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35. What is the present name of vitamin H?



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36. In which state iron is absorbed?



37. Mention a symptom of cretinism.



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38. Which mineral cleans blood?



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39. Which disease occurs due to calcium deficiency?



40. What is food? What are the nutrrients of food? Describe the physiologycal functions of food.



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



42. What is the effect of cooking on different nutrients present in food?



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43. What is called menu planning? What should be the main consideration during the menu planning of a pre school child.



44. What is called diteary fibre? Classify it.



45. Discuss the source, requirement functions and deficiency effect of iodine



46. Discuss the source, requirement, functions and deficiency effects of vitamin - C.



