

4610

3. (a) Define minerals. Classify them into macro and micro minerals along with examples.
(b) Describe peptide bond in detail.
(c) Differentiate amino acids and proteins with suitable examples.
4. Differentiate the followings : 5,5,5
(a) Essential and non-essential amino acids
(b) Disaccharides and oligosaccharides
(c) Oil and fat

[This question paper contains 4 printed pages]

Your Roll No. :

Sl. No. of Q. Paper : **4610 I**

Unique Paper Code : 2176000001

Name of the Paper : SEC: Essentials of Food
Nutrients

Name of the Course : **All undergraduate
courses**

Semester : II/IV/VI

Time : 1 Hour **Maximum Marks : 30**

Instructions for Candidates :

- (a) Write your Roll No. on the top immediately on receipt of this question paper.
- (b) Attempt only **two** questions out of four.
- (c) **All** parts of a question should be attempted together.
- (d) Each question carries **15** marks.

1. (a) Answer the following multiple choice type questions :

(i) Fats are

- (a) Solid at room temperature
- (b) Liquid at room temperature
- (c) Insoluble in organic solvents
- (d) Soluble in water

(ii) Oils are

- (a) Solid at room temperature
- (b) Liquid at room temperature
- (c) Insoluble in organic solvents
- (d) Soluble in water

(iii) Phospholipids belong to

- (a) Simple lipids
- (b) Compound/Complex lipids
- (c) Derived lipids
- (d) Steroids

(iv) Sterols are examples of

- (a) Simple lipids
- (b) Compound/Complex lipids
- (c) Derived lipids
- (d) Carbohydrates

(v) Omega-3 fatty acids are

- (a) Saturated
- (b) Unsaturated
- (c) Proteins
- (d) Vitamins

(b) Write a note on Trans fats and their health effects.

(c) What is the role of minerals in food chemistry? 5, 5, 5

2. (a) Define iodine value. How it is important to know the iodine value of an oil sample?

(b) What is hydrogenation? Explain its industrial importance.

(c) Define vitamins. Give their classification with examples. 5,5,5