

28/7/23(E)

[This question paper contains 2 printed pages.]

Your Roll No.....

Sr. No. of Question Paper : 1744

F

Unique Paper Code : 2176000001

Name of the Paper : Essential Food Nutrients

Name of the Course : B.Sc. (Hons)/ B.Sc. (Prog)
- SEC:

Semester : II

Duration : 1 Hours

Maximum Marks : 30

Instructions for Candidates

1. Write your Roll No. on the top immediately on receipt of this question paper.
 2. Attempt any **two** questions in all.
 3. All questions carry **15** marks each.
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1. (a) Write short notes on the following (**any two**) :
 - (i) Lipolysis
 - (ii) Lactose intolerance
 - (iii) Rancidity
 - (b) What you mean by the terms reducing and non-reducing sugars? Explain your answer with the help of suitable examples.

P.T.O.

- (c) Write a short note on classification of proteins on the basis of their molecular shape. Draw appropriate structures wherever required. (5,5,5)

2. (a) Saponification value and iodine value are the most commonly used parameters in characterizing the quality of oils and fats. How these values can be determined in the laboratory?

- (b) What do you mean by vitamins? Write the names of any four fat-soluble vitamins along with the names of at least two sources from which they can be obtained.

- (c) What are micro and macro minerals? Write the role of vitamins and minerals in food chemistry. (5,5,5)

3. (a) What are waxes? How waxes are different from fats and oils.

- (b) Write a short note on classification of carbohydrates.

- (c) Explain essential and non-essential fatty acids with proper examples. (5,5,5)