

CLASS: BSc.  
GROUP:ANBC

## UNIT 1

### SHORT ANSWER TYPE QUESTIONS

- 1) Define Nutrition, food, nutrients and proximate principles.
- 2) Classification of Food.
- 3) Explain Food groups.
- 4) Describe specific role of nutrients in the body.
- 5) Describe Nutritional needs of body.
- 6) Enlist Food sources of Carbohydrates.
- 7) Composition and Chemistry of Carbohydrates.
- 8) Describe Metabolism of Carbohydrates.

### ESSAY ANSWER TYPE QUESTIONS

- 1) Discuss in detail the classification of foods and food groups and their nutritional contribution.
- 2) Write about classification and functions of carbohydrates.
- 3) Write about classification, digestion and absorption of carbohydrates.
- 4) Describe Glycolysis with energetics.
- 5) Describe TCA Cycle with Energetics.

## UNIT 2

### SHORT ANSWER TYPE QUESTIONS

- 1) Briefly explain composition and chemistry of proteins.
- 2) Enlist the food sources of proteins.
- 3) Denaturation and Decarboxylation.
- 4) Explain Nutritional significance of specific amino acids.
- 5) General properties of Proteins.
- 6) Explain Deamination and Transamination in proteins.
- 7) Describe outlines of supplementary value of amino acids.
- 8) Explain the metabolism of proteins.

### ESSAY ANSWER TYPE QUESTIONS

- 1) Explain the classification and functions of proteins.
- 2) Explain Digestion, Absorption and sources of proteins.
- 3) Enumerate the various aspects of PEM in detail.
- 4) Write about structure of DNA and its functions.
- 5) Write about structure of RNA and its functions.
- 6) Write about structure of Nucleic acids and their functions.
- 7) Elaborate on the composition of DNA and RNA

## UNIT 3

### SHORT ANSWER TYPE QUESTIONS

- 1) Composition and Chemistry of Lipids.
- 2) Elements of fat analysis.
- 3) Write about the functions and deficiency of essential fatty acids.
- 4) Types of Rancidity.
- 5) Ketosis.
- 6) Elements of fatty analysis.
- 7) Mention sources of Lipids.
- 8) Explain Digestion of Lipids.

### ESSAY ANSWER TYPE QUESTIONS

- 1) Describe the composition, classification, sources and functions of Lipids.
- 2) Explain the Digestion, Absorption and sources of Lipids.
- 3) Explain the Beta – oxidation of fatty acids.
- 4) List out the functions and deficiency of essential fatty acids.

## UNIT 4

### SHORT ANSWER TYPE QUESTIONS

- 1) Types of Energy and Energy units.
- 2) Describe Energy yielding food factors.
- 3) Physiological fuel value of foods.
- 4) Explain respiratory quotient(RQ).
- 5) Describe SDA of foods.

### ESSAY ANSWER TYPE QUESTIONS

- 1) Determination of Energy value of food using Bomb calorimeter.
- 2) Determination of BMR and factors effecting BMR.
- 3) Explain direct and indirect calorimetry.

ALL THE BEST

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