Name:

**Enrolment No:** 



UNIVERSITY OF PETROLEUM AND ENERGY STUDIES
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## **School of Health Sciences**

End Semester Examination, January, 2021

**Course: Nutritional Biochemistry** 

Program: M.Sc Food and Nutrition

**Course Code:** 

## SECTION A

S.No.	Question	Marks	СО
Q. 1	Write down the range of blood glucose level, blood	5	CO1
	pressure and haemoglobin content of healthy humans?		
Q. 2	Define fermentation and types of fermentation	5	CO2
Q. 3	Permitted antioxidant in Ghee and its level of addition in ghee	5	CO3
Q. 4	Iodine RDA, and deficiency leads to, Zinc deficiency leads to, Zinc deficiency	5	CO2
Q. 5	RDA of potassium, calcium, Iron, Zinc, Phosphorous	5	CO1
Q. 6	<ol> <li>Bonding between main cellulose chain and branched chain cellulose:</li> <li>a) alpha-1-6</li> <li>b) alph-1-4</li> <li>c) beta-1-4</li> <li>d) beta-1-6</li> <li>2. Differentiate between Mana, di and trighteerides</li> </ol>	5	CO3
	2. Differentiate between Mono, di and triglycerides SECTION B		
1 Fach	question will carry 10 marks		
	iction: Write short / brief notes		
Q. 7	Describe metabolic disorders? Write down about lipid metabolism?	10	CO5
Q. 8	Define antioxidants? Explain importance of antioxidants in human health?	10	CO2
Q. 9	Explain mechanism of hormone action and biochemical role of hormones?	10	CO3
Q. 10	Explain mechanism of action of enzymes? Role of enzymes in Food processing.	10	CO5
Q. 11	Define lipids and their classification? Describe about essential fatty acids? Or	10	CO1
	Importance of minerals in human health? Discuss about calcium and iron deficiencies and how to eradicate it?	10	
	Section C		
	Question carries 20 Marks.		
	iction: Write long answer.	<del></del>	1
Q. 12	Differentiate between digestible and non-digestible carbohydrates? Draw diagram of starch, type of starch and their application in food industry? Or	20	CO4
		1	1

Semester: I

Time 03 hrs.

Max. Marks: 100