Higher Secondary (Vocational)

CLASS XI

Semester I

Basic Nutrition

Full Marks: 30

Multiple Choice Questions (Choose the correct answer):

1. Which class of carbohydrates cannot be hydrolysed further?

a)Monosaccharides

b) Polysaccharides

c) Disaccharides

d) Proteoglycan

2. Maltose is a disaccharide of_____

a) Fructose and lactose

b) Glucose and glucose

c) Glucose and galactose

d) Glucose and lactose

3. Full form of EFA is_

- a) Efficient Fatty Acid
- b) Essential Fatty Acid
- c) Eicosanoid Fatty Acid
- d) None of the above
- 4. Full form of BV is____
 - a) Biological Value
 - b) Bio value
 - c) Body vital
 - d) None of the above

5. Which class of carbohydrates is considered as non-sugar?

- a) Monosaccharides
- b) Disaccharides
- c) Polysaccharides
- d) Oligosaccharides

- 6. Which of the following is an EFA?
- a) Linoleic acid
- b) Palmitic acid
- c) Oleic acid
- d) Stearic acid

7. Which of the following is also known as invert sugar?

- a) Sucrose
- b) Fructose
- c) Dextrose
- d) Glucose

8. Which of the following is a disaccharide?

- a) Sucrose
- b) Fructose
- c) Dextrose
- d) Glucose

9. Pepsin is a _____ digesting enzyme

- a) Fat
- b) Carbohydrate
- c) Protein
- d) Dietary fibre

10. Which of the following is a source of invisible lipids?

- a) Mustard Oil
- b) Refined Oil
- c) Vanaspati
- d) Oilseeds
- 11. What is the full form of PEM?
- a) Protein Efficiency Malnutrition
- b) Protein Energy Malnutrition
- c) Positive Energy Measurement
- d) None of the above
- 12. One example of metallo- protein is_____
- a) Haemoglobin
- b) Immunoglobin
- c) T cell
- d) None of the above
- 13. Full form of PER is____
- a) Portion Energy Rate
- b) Protein Energy Rate

c) Protein Efficiency Ratio

d) None of the above

14. Which of the following is a sulphur containing amino acid?

a) Lysine

b) Alanine

c) Phenyl alanine

d) Methionine

15. Example of Visible fat is _____

a) Butter

- b) Ghee
- c) Unsalted butter
- d) All of the above

16. The optimum pH of ptyalin action is_____

- a) 7.0
- b) 3.7
- c) 2.5
- d) 2.1
- 17. Lactose is a _____
 - a) Monosaccharide
 - b) Tetra saccharide
 - c) Polysaccharide
 - d) Disaccharide

18. Succus entericus is essential for _____ digestion

- a) Fat
- b) Carbohydrate
- c) Protein
- d) None of the above

19. Which of the following is not function of protein?

- a) Major energy generation
- b) Body building
- c) Disease prevention
- d) None of the above

20. Which of the following is not a form of PEM

- a) Kwashiorkor
- b) Marasmus
- c) Nutritional dwarfing
- d) None of the above

- 21. Monkey face is seen in
 - a) Kwashiorkor
 - b) Marasmus
 - c) Keratomalacia
 - d) None of the above
- 22. Fructose is a
 - a) Isomer of glucose
 - b) Epimer of fructose
 - c) Epimer of Glucose
 - d) None of the above

23. Which of the following is a basic amino acid_____?

- a) Methionine
- b) Lysine
- c) Alanine
- d) None of the above
- 24. The RDA of additional protein during pregnancy 3rd trimester is _____g/day
 - a)15
 - b) 22
 - c) 28
 - d) 30

25. Which of the following is not an essential fatty acid?

- a) Linoleic acid
- b) Linolenic acid
- c) Oleic acid
- d) All of the above
- 26. Galactose is a _____ of glucose
 - a) Epimer
 - b) Oligomer
 - c) Isomer
 - d) None of the above
- 27. Sucrose is a
 - a) Trisaccharide
 - b) Disaccharide
 - c) Monosaccharide
 - d) Tetrasaccharide
- 28. Which of the following is not an omega3 fatty acid?
 - a) EPA
 - b) DHA
 - c) Linolenic acid
 - d) Linoleic acid

29. The full form of PUFA is_

a) Poly Undefined Fatty Actin

b) Poly Unsaturated Fatty Acid

c) Poly Unrefined Fatty Acid

d) None of the above

30. Which of the following is a carbohydrate splitting enzyme?

- a) Ptyalin
- b) Pepsin
- c) Lipase
- d) All of the above

ANSWER KEY

- 1. a) Monosaccharides
- 2. b) Glucose and glucose
- 3. b) Essential Fatty Acid
- 4. a) Biological Value
- 5. c) Polysaccharides
- 6. a) Linoleic acid
- 7. a) Sucrose
- 8. a) Sucrose
- 9. c) Protein
- 10. d) Oilseeds
- 11. b) Protein Energy Malnutrition
- 12. a) Haemoglobin
- 13. c) Protein Efficiency Ratio
- 14. d) Methionine
- 15. d) All of the above
- 16. a) 7.0
- 17. d) Disaccharide
- 18. a) Fat
- 19. a) Major energy generation
- 20. d) None of the above
- 21. a) Kwashiorkor
- 22. a) Isomer of glucose
- 23. b) Lysine
- 24. b) 22
- 25. c) Oleic acid
- 26. a) Epimer
- 27. b) Disaccharide
- 28. d) Linoleic acid
- 29. b) Poly Unsaturated Fatty Acid
- 30. a) Ptyalin