

Duration: 2.30 Hours

Total Marks:75

- N.B:1.** All questions are compulsory.
2. Figures to the right indicate marks.
3. Draw neat and labeled diagrams wherever necessary.

- Q.1)** (A) Define Disaccharides with one suitable example. (7)
 OR
 (A) Explain Derivatives of Monosaccharides. (7)
 (B) Elaborate Heteropolysaccharides with suitable examples. (8)
 OR
 (B) Describe Sucrose & Inversion of Sucrose. (8)
 (C) Attempt any ONE of the following: (5)
 (i) Write a note on Lactose.
 (ii) Write a note on Polysaccharides.
- Q.2)** (A) Write a note on various factors affecting enzyme activity. (7)
 OR
 (A) Give the classification of Amino acids on the basis of structure. (7)
 (B) Write in brief about Simple & Conjugated Proteins. (8)
 OR
 (B) Give the Elemental composition of Proteins. Add a note on its functions. (8)
 (C) Attempt any ONE of the following: (5)
 (i) Explain Essential & Non - essential Amino acids.
 (ii) Give the Enzyme classification.
- Q.3)** (A) Give the classification of Lipids. (7)
 OR
 (A) Define MUFA & PUFA. Add a note on food high in Trans & Unsaturated fats. (7)
 (B) Enlist Significance of Lipids. (8)
 OR
 (B) Define Fatty acids. Explain Saturated & Unsaturated fatty acids. (8)
 (C) Attempt any ONE of the following: (5)
 (i) Define Triglycerides. Add a note on Cholesterol.
 (ii) Write a note on Omega 3 & Omega 6.
- Q.4)** Attempt Any THREE of the following: (15)
 (i) Write a note on Carbohydrates & its functions.
 (ii) Structure of Glucose.
 (iii) Define Enzyme & Give its salient features.
 (iv) Explain Lock & key mechanism of Enzyme action with diagram.
 (v) Write a note on Essential & Non - essential Fatty acids.
 (vi) Give the Foods high in sterols & Saturated Fats.