**Q.I. A. Choose and indicate the most appropriate answer for the following 4 x 0.5 = 2**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 1. | Natural antioxidant | | | |
| a) | Phosphoric acid | b) | Ascorbic acid |
| c) | α Tocopherol | d) | Citric acid |
| 2. | Monoenoic acid | | | |
| a) | Oleic acid | b) | Citric acid |
| c) | Palmitic acid | d) | Linoleic acid |
| 3. | Essential fatty acid | | | |
| a) | Stearic acid | b) | Linoleic acid |
| c) | Oleic acid | d) | Palmitic acid |
| 4. | The major storage lipid of fish is | | | |
| a) | Cholesterol | b) | Lecithin |
| c) | Ganglioside | d) | Triglyceride |

**B. Match the following (select the correct answer from Section B) 4 x 0.5 = 2**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| S. No. | Section A | Answer | S. No. | Section B |
|  | Sphingomyelins | (\_\_\_\_\_\_\_\_\_) |  | Cholecalciferol |
|  | Death stiffining | (\_\_\_\_\_\_\_\_\_) |  | Brain and nerve tissues |
|  | Vitamin B2 | (\_\_\_\_\_\_\_\_\_) |  | Rigor mortis |
|  | Vitamin D | (\_\_\_\_\_\_\_\_\_) |  | Riboflavin |

**Q. II. Write short notes on the following (ANY FOUR) 4 x 3 = 12**

|  |  |
| --- | --- |
|  | Classification of lipids. |
|  | Non-Protein Nitrogen. |
|  | Role of fish lipids in human nutrition. |
|  | Effect of different kinds of cooking fish. |
|  | Minerals in fish. |

**Q. III. Write an essay on ANY TWO of the following 2 x 5 = 10**

|  |  |
| --- | --- |
|  | What are vitamins? Write about its classification. |
|  | Fatty acids and its types? Role of fatty acids in human nutrition. |
|  | Biological value, Protein Efficiency ratio, Net protein utilization. |

**Q. IV. Answer ANY FOUR of the following 4 x 1 =4**

1. Essential and non- essential fatty acids.

2. Peptides

3. Squalene

4. Write the chemical name for Eicosapentaenoic acid.

5. An important Quaternary Ammonium Compound present in marine fish.

6. Fish is rich in which essential amino acids.