

Advanced Nutrition and Food Science Assessment

Nutrition & Food Science · Practice Test · 8 Questions

1. Which specific chemical process occurs during the denaturation of proteins in food preparation?

- A) The synthesis of new amino acid bonds
- B) The disruption of hydrogen bonds and tertiary structures
- C) The oxidation of fatty acid chains
- D) The hydrolysis of glucose molecules

2. What is the primary function of the coenzyme B12 (cobalamin) in the human metabolic pathway?

- A) Regulating blood calcium levels
- B) Assisting in DNA synthesis and the formation of red blood cells
- C) Breaking down starch into disaccharides
- D) Facilitating the absorption of Vitamin C

3. Which monosaccharide is the primary product of the hydrolysis of lactose?

- A) Galactose and Glucose
- B) Fructose and Sucrose
- C) Glucose and Maltose
- D) Fructose and Glucose

4. In the context of lipids, what structural characteristic defines a trans-fatty acid?

- A) A long hydrocarbon chain with no double bonds
- B) A saturated fatty acid with a phosphate group
- C) A double bond with hydrogen atoms on opposite sides of the carbon chain
- D) A lack of glycerol backbone

5. Which digestive enzyme is secreted by the pancreas to specifically catalyze the breakdown of lipids into fatty acids and glycerol?

- A) Pepsin
- B) Amylase
- C) Lipase
- D) Trypsin

6. What is the chemical byproduct of the Maillard reaction that contributes to the browning and flavour profile of roasted foods?

- A) Glycosylamines and melanoidins
- B) Acetic acid
- C) Lactic acid
- D) Ethanol

7. Which mineral is an essential cofactor for the enzyme carbonic anhydrase and is critical for maintaining acid-base balance in the blood?

- A) Calcium
- B) Zinc
- C) Magnesium
- D) Potassium

8. The glycemic index (GI) of a food is a measure of how quickly which specific molecule enters the bloodstream?

- A) Fructose
- B) Glucose
- C) Sucrose
- D) Starch