**Q1/ Choose the correct answer (30 degree)**

**1. . Lactose is a disaccharide consists of**

**a) glucose and fructose**

**b) glucose and galactose**

**c) glucose and sucrose**

**d) glucose and ribose**

**2. Which of the following is a non-reducing sugar?**

**a) Glucose**

**b) Sucrose**

**c) Fructose**

**d) Lactose**

**3. Which of the following is the correct match for disaccharide sugar**

**(A) Maltose : Glucose + Ribose**

**(B) Sucrose : Glucose + Fructose**

**(C) Lactose : Galactose + Fructose**

**Identify the simple lipid from the following** 4.

a) Lecithin

b) Fatty acid

c) Triacylglycerol

d) Steroids

**5.Which of the following is/are unsaturated fatty acids?**

a) Linoleic acid

b) Oleic acid

c) linolinic acid

d) All of these

,**Hydrolysis of fats by alkalies into fatty acids and6**

**glycerol is calle**

a) Coagulation

b) Saponification

c) Suspension

d) Colloidal

**.Examples of triunsaturated fatty acids are 7**

a) Oleic acid

b) Arachidonic acid

c) Palmitic acid

d) Linolenic acid

**8. Which is a phospholipid**

a) Lecithin

b) Cholesterol

c) Sterol

d) Steroid

 **9. Which of the following two molecules are required to form a maltose molecule?**

a) Glucose+ Fructos

b) Glucose+ lactose

. c) Glucose+ Glucose

d) Glucose+ Galactose

**10. Which of the following is an example of monosaccharides**

**A. Fructose B. Sucrose C. Starch D. Glucose**

a) Only C

b) Both A and D

c) Both B and C

d) Only B

**Q2/ Draw the chemical structure of five of the following (30 degree)**

1. triglyceride(lipids)
2. Cholesterol
3. Mannose
4. Amylose
5. Lactose
6. Sphingomyelin
7. Oleic acid
8. α-D- glucose

**Q3/ Answer only three: (30 degree)**

1. What does the following numbers represent**,** and write name of fatty acid?

a.18:1; 9

b. 22:6;4,7,10,13,16,19

2. Compare between Reichert-Meissl Number & Polenske number?

3. What are the enzymes involved in digestion of lipids?

4. How are proteins constructed?

**Q4/ /Examine the membrane lipid pictured below and answer the following questions.**

 **(10 degree)**

1. Is this lipid classified as a phospholipid or a glycolipid? How can you tell?

2. What fatty acid chains are used in this lipid? Are they saturated or unsaturated

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