TB144110C Reg. No:	
	Name:
B. Sc. DEGREEE (C.B.C.S.S) EXAMINATION, MARCH 2017 (Supplementary – 2014 Admission) SEMESTER IV – CHEMISTRY (COMPLEMENTARY COURSE) CHE4ABC - ADVANCED BIO – ORGANIC CHEMISTRY (For Botany, Zoology and Home Science)	
Tin	ne: Three Hours Maximum Marks: 60
PART A	
I.	Answer all questions. Each question carries 1 mark.
1. 2. 3. 4. 5.	Dipolar ion form of amino acid is known as  The enzyme Ferredoxine contains metal ion as co-factor is an example for oligosaccharide.  Vitamin A is also called  Unpleasant odours and flavours in oils and fats are called
PART B	
11. 12.	Answer any five questions. Each question carries 2 marks.  Define isoelectric point.  Describe any two methods available for testing proteins.  What are activators?  Give the reaction of glucose with (i) a mixture of HI and red P and (ii) bromine water.  What are horomones? Give any two examples.  Compare simple and complex lipids with examples.  Explain the term rancidification.  Give isoprene rule.  (5×2=10)
	PART C
III. Answer any five questions. Each question carries 5 marks.	
14. 15. 16. 18.	Describe Strecker and Gabriel synthesis for preparation of amino acids.  Write a note on enzyme specificity.  What do you mean by denaturation? Explain.  Write a note on mutarotation.  Give the industrial applications of cellulose.  What are steroid hormones? Give examples.

22. Comment on vulcanization of rubber.

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(5×5=25)

## **PART D**

## IV. Answer any two questions. Each question carries 10 marks.

- 23. (a) Discuss the structure of aminoacids.
  - (b) Explain paper chromatography method used for the separation of amino acids.
- 24. (a) Explain the functions of nucleic acid.
  - (b) Mention the functions of vitamin C.
- 25. (a) Draw the Hawroth projection of glucose and fructose.
  - (b) Write note on the preparation and properties of sucrose.
- 26. (a) Explain the various procedures for isolation of oils and fats.
  - (b) Discuss the isolation, properties and structure of conine.

 $(2 \times 10 = 20)$