SADILA   Roll no: 7844

General Science & Ability   Test #1

LMS: 33192   15th Jan, 2024

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Please Discuss for further.

Q. No 1

A – Define Vaccine & Antibiotics. Give differences between them.

Answer

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Vaccine	Antibiotics
The administrations of killed or half killed micro-organisms into the body to protect it against the specific disease by stimulating the formation of antibodies are are called vaccines.	The medicines that fight infections caused by bactesia in humans and animals are called antibiotics. These are the substances that inhibit the growth of bacteria or kill it.

• Vaccine is a prevention measure prior to infection.	• Antibiotic is a treatment after infection.
• Vaccine is able to controle disease caused by bacterial and viral pathogen.	• Antibiotic is not able to treat any viral disease but to lessen the infection.
• Vaccine is long-lasting measure against infection.	• Antibiotic is not a long-lasting measure against infection.

B- Differentiate between Cyclones, Tsunami and typhones.

Answers

Cyclones	Tsunami	Typhones

C- Write a short note on Galaxy?

<u>Answer</u>   1.5/5

"Galaxy is the fundamental unit of the universe. It is composed of hundreds of thousands of stars with gas and dust." Collection of galaxies is called cluster and arm of galaxies are called galactic arms. There are three types of galaxies, i.e; (Elliptical, Spiral and Irregular galaxies)

Our galaxy is spiral galaxy and the name of our galaxy is "Milky

Way" galaxy. Our galaxy contains about 200 B stars and galaxy's diameter is 105 light years.

D- Explain DRM.

Answer

Q. No. 2

A- Differentiate between good fat and bad fat? Give examples?

Answer:

Good fat	Bad fat
• There are three types of good fat:	• There are two types of bad fat:
→ Monounsaturated fats	→ Trans fat
→ Polyunsaturated fats	→ Saturated fats.
→ Omega-3	

Good fat	Bad fat
• Raise good cholestrol	• Raise bad cholestrol
→ Lower bad cholestrol.	→ Lower good cholestrol.

Good fat	Bad fat
• Eat more olives, seeds, peanuts, beans, spinach, fatty fish, nuts and peanut oil to have good fat.	• Avoid bakery items, cookies, crackers, fried foods fried chicken and fish and limit the butter ice-cream and oils for it's lose.

B- Give 5 uses of each of the following:

Answer

Vitamin B- complex:
- Regulation of energy production.
- lessen the stress
- Improvement of immuse function.
- for skin health and wellness.
- for healthy digestive tract and liver function

Vitamin E:
- Prevention of hair loss.
- Decrease the heart disease risk
- Fights erzema, skin cancer, wrinkles and more
- Controls the cognitive decline by 36%.
- Lower the risk of hormonal impbalance.

Vitamin D:
- Strengthen the bones and teeth health.
- Combats the heart disease.
- Facilitation of ~~hom~~ hormone regulation and helps to improve moods.
- Protects against cancer.
- for tissue health and immune health.

Iron:
- to carry ~~to~~ oxygen in through blood.
- for regulation of body temperature
- strengthen the muscle activity.
- for brain development and functions.
- facilitates the thyroide function

C- Explain food adulteration & give it's types, effects and solutions.

Answer

The process in which original food nutritional value, texture, flavour of

food is damaged or enhanced and the food become adulterated. Mixing of substances with an other secretly is called adulteration.

For example, As milk adulterants unhygenic water, soap powder, chalk powder or urea are added in milk. and it has harmful effects. This adulterated milk ✓ causes food poisoning, heart problems, vomiting and cancer.

Types:

* **Intentional adulteration:**

Adulteration process done intentionally is intentional adulterations. This involves adding ✓ subtance to change or maintain ✓ color, weight or size of food. For example milk adulterated by water to gain weight.

* **Incidental adulteration:**

Accidentally adulteration process, accurs due ✓to oversight or neglect during food handling. This unintentionally adulteration ✓can be

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processed by any retailer/trader.

D- Explain any five food preser-
vation methods.

<u>Answer</u>

Canning:
    Process of preserving food by
heating and sealing it in a container
for storage is called canning. Canning
foods includes jams, chutneys and
dill pickeles.

Pasteurization:
    Process of preserving food in
which packaged and unpacked food
is treated with mild heat usually,
less than $100°C$ to eliminate pathogens
is called pasteurization.

Freezing:
    Process of preserving food
in which food is freezed to 0 degrees F.
Freezing stops the growth of microorganisms.

Frozen items we preserve in freezers by freezing methods.

Addition of chemicals.

Process of preserving food by adding chemicals ✓ is another method of food preservation. Salt, sodium int nitrate, spices, vinegar and alchol is have been used as chemical to preserve ✓ food. These chemicals stop or delay the growth of bacteria, spoilage and discolourization.

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