Biology (New Book) - 9th Class Biology Urdu Medium Chapter 6 Preparation

Q1. What are differente plant sources of proteins.

Ans 1: Plant seeds are most common source of proteins like beans, lentils, peas, nuts.

Q2. Difference between Saturated Fatty acids and Unsaturated Fatty Acids

Ans 1: Saturated Fatty Acids:
Saturated fatty acids have internal carbon atoms bonded with maximum number of hydrogen atoms . They do not have double bonds between carbo atoms Saturated fatty acids are solid at room temperature.
Exaple: Plamitic acid.

Ans 2: Unsaturated Fatty Acid:
Unsaturated fatty acids have one or more double bonds betwene carbon atoms. They are liquid at room temperature.
Example:
Oleic acid.

Q3. Compare the energy level of carbohydrates, Proteins and lipids.

Ans 1: Proterins:
1) One grams of protein has 4 Kcal of energy
2) Proteins can also be use dfor gaining energy

Ans 2: Lipds:
One gram of lipids provides 9.1 Kcal energy whcih is double than carbohydates or proteins.
Lipids act as energy storage in fat, cells, liver and blood.

Ans 3: Carbohydrates:
4 Kcal per grma of energy is released when glucose is broken down in the cell
Carbohydrages ar emajor souce of useable and stored energy in the cells of livng organisms.

Q4. Difference between transeription and translation.

Ans 1: Transcription:
It is a process in which specific sequence of DNA nucleotides is copied in the form of messanger RNA it take place in the nucleus.

Ans 2: Translation :
The mRNA carries the sequence of its nuclcotides to ribosomes. Ribosomes read thssequence and joins specific amino acids. according to it proteins are synthesized. It takes place in the cytoplasm.

Q5. Why are lipids insoluble in water.

Ans 1: Lipids are organic compoudns made up of carbon, hydrogen and oxygen They have little or no affinity for water in due to the presenc eof mostly hydrocarbons. That is why they ae insoluble in water but soluble in organic solvents such as alcohol

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Q6. Difference between Fats and Oils.

Ans 1: Fats:
Fats contain saturated fatty acids and so ar esolid at room temperatur e.g. animal fats.

Ans 2: Oils:
Oils contain unsaturated fatty acids and so ar eliquid at room temperatue e.g. plant oils such as olive oil, corn oil, and coconut oil.

Q7. Difference between Monosaccharides and Disaccharides.

Ans 1: Monosaccharides:
Monosaccharides are madeof single sugar molecue. They are easily soluble in water and have sweet taste. They may have 3 to 7 carbon atoms. Pentoses (5C) and hexoses (6C)

Ans 2: Example: Ribose and deoxyribose pentoses
Gluose, fructose, and galactose and hexoses

Ans 3: Disaccharides.:
They are made of two monosaccharides untis. they are less soluble in wate rand are less sweet in taste.
Example:
Sucrose is made of two monosaccharides i.e. Glucose and fuctose.
Maltose is made of two glucose moleucles.

Q8. Difference between Glycogen and Starch

Ans 1: Glycogen:
Glycogen is the animal starch mainly stored n liver and muscles.
It is broken down into glucose when energy is needed.

Ans 2: Starch:
Starch is a stogage polysaccharide stored in plants.
It is composed of glucose units.

Q9. Waht are the types of RNA? Write their functions.

Ans 1: There are three types of RNA.
a. Messenger RNA : Carries the genetic informationn from DNA to the ribosomes during protein synthesis

Ans 2: b. Transfer RNA : Transfers specific amino acids to the ribosomes, ensuring the correct sequence during protein synthesis.

Ans 3: c. Ribosomal RNA: Constitutes the structual and functional components of ribosomes. the cellular machinery for protin synthesis.

Q10. Define Gene.

Ans 1: Small iece of huge DNA molecule in the chromosome is called gene.
genes actually store and control the hereditary inforaation . Each chrosomes is made up fo large number of genes.