

**BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI  
(MID SEMESTER EXAMINATION)**

**CLASS: IMSC  
BRANCH: FOOD TECHNOLOGY**

**SEMESTER: III  
SESSION : MO/2019**

**SUBJECT : FT201 FOOD CHEMISTRY**

**TIME: 2:00 HOURS**

**FULL MARKS: 25**

**INSTRUCTIONS:**

1. The total marks of the questions are 25.
  2. Candidates may attempt for all 25 marks.
  3. Before attempting the question paper, be sure that you have got the correct question paper.
  4. The missing data, if any, may be assumed suitably.
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- Q1 (a) Write the characteristics of good nutrition. [2]  
(b) Describe the properties of water along with its molecular structure. [3]
- Q2 (a) What do you mean by food poisoning? [2]  
(b) Describe the main food constituents? [3]
- Q3 (a) What are the sources of carbohydrate? [2]  
(b) Describe the function and requirement of carbohydrate in the food. [3]
- Q4 (a) Write the digestion and absorption of carbohydrate in brief. [2]  
(b) Give the type of carbohydrate and explain. [3]
- Q5 (a) What are fats? [2]  
(b) Differentiate in between lipids and fats. [3]

::: 19/09/2019 :::E