

BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI  
(END SEMESTER EXAMINATION)

CLASS: BTECH FOOD TECHNOLOGY  
BRANCH: FOOD TECHNOLOGY

SEMESTER : V  
SESSION : MO/2025

SUBJECT: FE305 BIOCHEMISTRY AND HUMAN NUTRITION

TIME: 3 Hours

FULL MARKS: 50

INSTRUCTIONS:

1. The question paper contains 5 questions each of 10 marks and total 50 marks.
  2. Attempt all questions.
  3. The missing data, if any, may be assumed suitably.
  4. Before attempting the question paper, be sure that you have got the correct question paper.
  5. Tables/Data hand book/Graph paper etc. to be supplied to the candidates in the examination hall.
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		CO	BL
Q.1(a)	Enumerate the factors affecting BMR.	[5] 1	1
Q.1(b)	Enumerate the general principles of RDA.	[5] 1	1
Q.2(a)	Enumerate the nutritional disorder of carbohydrate.	[5] 2	1
Q.2(b)	Enumerate the steps of glycolysis.	[5] 2	1
Q.3(a)	Point out the physical and chemical properties of lipids.	[5] 3	4
Q.3(b)	Elaborate the digestion and absorption of lipids.	[5] 3	2
Q.4(a)	Classify protein based on the shape of protein molecule.	[5] 4	4
Q.4(b)	Classify protein based on composition and solubility	[5] 4	4
Q.5(a)	Determine the biological importance of vitamins	[5] 5	2
Q.5(b)	Point out the characteristics of water-soluble and fat-soluble Vitamins.	[5] 5	4

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