

BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(MID SEMESTER EXAMINATION SP/2025)

CLASS: BTECH
BRANCH: FOOD TECHNOLOGY

SEMESTER : IV
SESSION : SP/2025

SUBJECT: FE205 FOOD CHEMISTRY

TIME: 02 Hours

FULL MARKS: 25

INSTRUCTIONS:

1. The question paper contains 5 questions each of 5 marks and total 25 marks.
 2. Attempt all questions.
 3. The missing data, if any, may be assumed suitably.
 4. Tables/Data handbook/Graph paper etc., if applicable, will be supplied to the candidates
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		CO	BL
Q.1(a)	Show the summary of reactions among major food constituents	[2]	1 2
Q.1(b)	Define water activity in food and show the relations with relative humidity	[3]	2 3
Q.2(a)	Give examples of monosaccharides, disaccharides, trisaccharide and polysaccharides	[2]	1 1
Q.2(b)	Discuss the non-enzymatic caramelization reaction of sugars	[3]	3 3
Q.3(a)	Discuss the intolerance of lactose	[2]	4 4
Q.3(b)	Discuss the mutarotations with examples	[3]	3 3
Q.4(a)	Distinguish between partial and complete hydrolysis of triacylglycerols.	[2]	4 4
Q.4(b)	Elaborate on the physical properties of lipids.	[3]	2 2
Q.5(a)	Explain the oxidation reaction of triacylglycerols.	[2]	2 2
Q.5(b)	Classify lipids based on their functions and structure.	[3]	4 4

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