

Reg. No.

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B.E. / B.TECH. DEGREE EXAMINATIONS, MAY 2024

Sixth Semester

BT18004 – NUTRITIONAL BIOCHEMISTRY*(Biotechnology)***(Regulation 2018A)****TIME: 3 HOURS****MAX. MARKS: 100**

COURSE OUTCOMES	STATEMENT	RBT LEVEL
CO 1	Identify the importance of carbohydrate metabolisms in human diseases.	3
CO 2	Assess the lipid prospects in biological samples and food products.	3
CO 3	Demonstrate the nutritional value of proteins in human homeostasis and disorders.	3
CO 4	Assess the importance of lipids in human physiology.	3
CO 5	Perceive the requirement of minerals in nutritional diet.	3

PART- A (10 x 2 = 20 Marks)

(Answer all Questions)

	CO	RBT LEVEL
1. Compare and contrast the digestion and absorption between simple and complex carbohydrates.	1	2
2. What happens to your blood sugar levels after consuming added sugars compared to complex carbohydrates?	1	2
3. How do saturated, unsaturated, and monounsaturated fats structural differences affect their functions in the body?	2	2
4. How does the body maintain cholesterol homeostasis when dietary intake of cholesterol changes?	2	2
5. What is meant by "amino acid imbalance," and what are its potential consequences?	3	2
6. List the difference between complete and incomplete proteins.	3	2
7. Differentiate between vitaminosis and hypervitaminosis.	4	2
8. Can symptoms of vitamin deficiency be easily confused with symptoms of vitamin toxicity? Explain why or why not.	4	2
9. Why is iodine necessary for proper development, and what are the symptoms of deficiency?	5	2
10. Mention the roles of sodium and potassium in maintaining fluid balance.	5	2

PART- B (5 x 14 = 70 Marks)

	Marks	CO	RBT LEVEL
11. (a) (i) Explain the concept of the "sparing action" of carbohydrates metabolism.	(7)	1	3
(ii) How does adequate carbohydrate intake prevent the breakdown of muscle protein for energy and promote fat storage?	(7)	1	3

(OR)

- (b) Discuss the concept of glycogen storage in the body and analyse factors that influence glycogenolysis and glycogenesis. (14) 1 3
12. (a) Analyze the various mechanisms by which the body regulates cholesterol production and how dietary factors can influence these processes. (14) 2 3
- (OR)**
- (b) (i) Compare and contrast specific functions of essential fatty acids with non-essential fatty acids. (7) 2 3
- (ii) How do dietary fats aid in the absorption of vitamins A, D, E, and K, and what health problems could arise if we don't consume enough fat with these vitamins? (7) 2 3
13. (a) (i) Explain the events that takes place on dietary protein and amino acids after ingestion. (7) 3 3
- (ii) How does the human body determine which amino acids are essential, and what are the consequences of their deficiencies? (7) 3 3
- (OR)**
- (b) (i) Compare and contrast the essential amino acid content of animal and plant protein sources. (7) 3 3
- (ii) Discuss the concept of limiting amino acids and their role in determining protein quality. (7) 3 3
14. (a) Summarize the dietary sources, physiological functions, and potential consequences of deficiency for B-complex vitamins. (14) 4 3
- (OR)**
- (b) Discuss different biological methods with principles used to assay vitamins. (14) 4 3
15. (a) (i) Discuss the dietary sources of calcium and magnesium and factors affecting its absorption. (7) 4 3
- (ii) Evaluate the potential health risks associated with calcium and magnesium deficiency. (7) 4 3
- (OR)**
- (b) (i) Explain the role of iron in hemoglobin formation and oxygen transport. (7) 5 3
- (ii) Compare and contrast iron deficiency anemia with iron overload disorders. (7) 5 3

PART- C (1 x 10 = 10 Marks)

(Q.No.16 is compulsory)

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|-----|--|-------|----|-----------|
| 16. | (i) Outline the potential consequences of minerals deficiencies. | (5) | 5 | 3 |
| | (ii) Analyze the health consequences of both sodium deficiency and high sodium intake. | (5) | 5 | 3 |
