



SATISH CHANDRA MEMORIAL SCHOOL

BIOLOGY ASSESSMENT FOR CLASS VIII

Q.1 to Q.10 – 1 mark each

Q.11 to Q.16 – 2 mark each

Q.17 to Q.18 – 4 marks each

1. Saliva is mainly secreted by

- a) Kidneys
- b) Salivary glands
- c) Sweat glands
- d) Pancreas

2. The enzyme present in saliva that helps digest starch is

- a) Pepsin
- b) Amylase
- c) Lipase
- d) Trypsin

3. The primary role of saliva in the mouth is

- a) Absorption of nutrients
- b) Chemical digestion of carbohydrates
- c) Protein digestion
- d) Fat breakdown

4. Salivary glands located near the ear are called

- a) Parotid glands
- b) Sublingual glands
- c) Submandibular glands
- d) Gastric glands

5. The moistening of food in the mouth is achieved by

- a) Acid secretion
- b) Mucus in saliva
- c) Bile

d) Digestive juices of stomach

6. Food mixing with saliva to form a soft ball is termed

a) Bolus formation

b) Chyme formation

c) Peristalsis

d) Digestion

7. Enzyme salivary amylase acts best in

a) Acidic medium

b) Alkaline medium

c) Neutral to slightly alkaline medium

d) Very strong acidic medium

8. The sublingual glands are located

a) Below the tongue

b) Behind the ear

c) Below the jaw

d) In the throat

9. The function of lysozyme in saliva involves

a) Breaking down starch

b) Killing bacteria

c) Digesting fats

d) Absorbing glucose

10. Starch is converted into maltose in the buccal cavity by

a) Pepsin

b) Salivary amylase

c) Lipase

d) Trypsin

11. Name the enzyme in saliva that begins carbohydrate digestion.

12. State the end product of protein digestion in the small intestine.
 13. Mention the organ that secretes bile for fat emulsification.
 14. Give the simple sugar absorbed after complete carbohydrate digestion.
 15. Identify the enzyme that converts peptides into amino acids.
 16. Name the part of the small intestine where most nutrient absorption takes place.
 17. Step down the conversion of proteins into amino acids through enzymatic actions in the stomach and small intestine.
 18. Summarize the role of pancreatic enzymes in the breakdown of carbohydrates, proteins, and fats.
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