



Course Code: 0711-1101

Level and Term: 1-1

Time: 1 hour and 30 minutes

Course Title: Introduction to Food Science and Technology

Section: 253 All

Course Teacher Initials: DBH/DSA/MHR/DAI/DME

Total Marks: 25

Splitting any answer is strictly prohibited

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|---|--|-------|
| 1 | (a) Define food science and food processing. [CLO1, PLO1, C1] | 2 |
| | (b) Explain the role of food industry in terms of <u>employment</u> generation, value addition and innovation, food security. [CLO1, PLO1, C2] | 3 |
| 2 | (a) As a nutrition and food engineering student categorize the following food based on their origin: Margarine, Squid, Cheese and Oats. [CLO1, PLO1, C3] | 2 |
| | (b) Classify food based on pH level and explain with example. [CLO1, PLO1, C3] | 3 |
| 3 | (a) Write the primary properties of Celluloses and Hemicelluloses. [CLO1, PLO1, C3] | 2 |
| | (b) What are the indications of protein denaturation? [CLO1, PLO1, C3] | 3 |
| 4 | (a) Classify fatty acid with examples. [CLO1, PLO1, C2] | 2 |
| | (b) Simplify the equation of water activity. Show the water activity levels for the growth of <u>different microorganism</u> . [CLO1, PLO1, C1] | 2+1 |
| 5 | (a) What are the major causes of food spoilage? [CLO2, PLO1, C4] | 2 |
| | (b) Draw a table highlighting major food preservation technique. [CLO2, PLO1, C4] | 3 |