



## Daffodil International University

Department of Nutrition and Food Engineering

Faculty of Health and Life Sciences

B.Sc. in Nutrition and Food Engineering

Midterm Examination-Summer 2025

Course Code: 07111-1101

Level and Term: 1-1

Section: 251 All

Course Title: Introduction to Food Science and Technology  
Course Teacher Initials: DBH/MHR/DAI

Time: 1 Hour and 30 minutes

Total Marks: 25

Splitting any answer is strictly prohibited

Marks

- |   |     |   |                |   |
|---|-----|---|----------------|---|
| 1 | (a) | Define food technology and food preservation.   | CLO1, PLO1, C1 | 2 |
|   | (b) | Describe the food security scenario of Bangladesh with a graph.   | CLO1, PLO1, C2 | 3 |
| 2 | (a) | As a nutrition and food engineering student categorize the following food based on their function: cake, legumes, salmon and carrots. | CLO1, PLO1, C3 | 2 |
|   | (b) | Describe the different classes of food based on their origin with example.  | CLO1, PLO1, C3 | 3 |
| 3 | (a) | Write the primary properties of starch.   | CLO1, PLO1, C3 | 3 |
|   | (b) | Show how is a peptide bond formed.  | CLO1, PLO1, C3 | 2 |
| 4 | (a) | Explain omega fatty acid with examples.   | CLO1, PLO1, C2 | 2 |
|   | (b) | Write the chemical name of vitamins: E, K, B <sub>1</sub> , B <sub>7</sub> , B <sub>12</sub> & C.                                     | CLO1, PLO1, C1 | 3 |
| 5 | (a) | Food can be spoiled in different ways. Among them list the four (4) major causes of food spoilage.                                    | CLO2, PLO1, C4 | 2 |
|   | (b) | Write the principles of food preservation.  | CLO2, PLO1, C4 | 3 |