



## Daffodil International University

Department of Nutrition and Food Engineering

Faculty of Health and Life Sciences

B.Sc. in Nutrition and Food Engineering

Final Examination Spring 2025

Course Code: 0711-1101

Level and Term: L-1, T-1

Time: 2 Hours

Section: 251 All

Course Title: Introduction to Food Science and Technology

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

Total Marks: 40

Splitting any answer is strictly prohibited

	Marks
1. a) Briefly describe the role of microorganism in food. [CLO2,PLO1,C4]	3
b) Outline six common bacterial groups in food with example. [CLO2,PLO1,C3]	3
c) Define fermentation with example of fermented foods. [CLO2,PLO1,C1]	2
2. a) Discuss about different types of pasteurization. [CLO3,PLO1,C3]	3
b) Broadly classify the methods of drying. [CLO3,PLO1,C4]	3
c) Define drying and dehydration. [CLO3,PLO1,C1]	2
3. a) Outline the health benefits of milk. [CLO3,PLO1,C2]	4
b) Explain the composition of egg and egg shell [CLO3,PLO1,C2]	4
4. a) List the sources of oil and fat with examples. [CLO3,PLO1,C4]	4
b) Identify nutritive value of legumes. [CLO3,PLO1,C3]	4
5. a) List out food hazard with example based on their categories. [CLO4,PLO1,C1]	3
b) Show the functions of food additives. [CLO4,PLO1,C1]	3
c) Define food law and food additives. [CLO4,PLO1,C2]	2