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Daffodil International University

Department of Nutrition and Food Engineering
Faculty of Health and Life Sciences
B.Sc. in Nutrition and Food Engineering
Midterm Examination-Fall 2025

Course Code: 0711-1101 **Course Title: Introduction to Food Science and Technology**
Level and Term: 1-1 **Section:** 253 All **Course Teacher Initials:** DBH/DSA/MHR/DAI/DME
Time: 1 hour and 30 minutes **Total Marks: 25**

Splitting any answer is strictly prohibited

				Marks
1	(a)	Define food science and food processing.	[CLO1, PLO1, C1]	2
	(b)	Explain the role of food industry in terms of employment 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 different microorganism.	[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