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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 Summer 2025

Course Code: 0231-111 **Course Title:** Communicative English
Level and Term: L-1, T-1 **Section: 252 All** **Course Teacher Initials: RIS, NC**
Time: 1 hour and 20 minutes **Total Marks: 20+5 (Listening)**

Splitting any answer is strictly prohibited

Marks

1. Grammar Section: [CLO1, PLO10, C3] 5

A. Complete the following sentences using 1st, 2nd, 3rd and Zero conditional sentence structures. Kindly write the **full sentence** in the answer script. **0.5 x 5=2.5**

i) If you heat water to 100°C, _____.

ii) _____, people will breathe more easily.

iii) If I lived near the sea, _____.

iv) If he studied food science, _____.

v) _____, the temperature wouldn't have risen so quickly.

B. Fill in the gaps with the correct prepositions [of, at, on, with, by]: **0.5 x 5=2.5**

The keynote speaker was scheduled to arrive (i)_____ 9:30 a.m., but due to heavy traffic, she arrived (ii)_____ a car nearly twenty minutes late. The presentation focused (iii)_____ the influence of technology on education and was supported (iv)_____ statistical data from recent studies. The audience, composed mostly (v)_____ postgraduate students, remained engaged in the entire session, asking thoughtful questions during the Q&A.

2. Reading Comprehension: [CLO2, PLO10, C3] **15**

Food technology is a vital branch of science that involves the processing, preservation, packaging, and distribution of food products. It blends food science with engineering principles to ensure food safety, extend shelf life, and improve nutritional value. One of the key innovations in food technology is pasteurization—a process of heating food to eliminate harmful microorganisms without compromising its quality. Similarly, vacuum packaging prevents spoilage by removing air that could carry bacteria. Advances in biotechnology now allow the modification of food at a genetic level, resulting in crops that resist pests and grow in extreme conditions.

In recent years, nanotechnology has entered the food industry, where nanoparticles are used in packaging to detect contamination or improve food storage. Although these advancements offer benefits, food technologists must ensure that health and ethical standards are maintained. The goal of food technology is not only to feed more people but also to enhance the quality, safety, and sustainability of the food we consume every day.

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A. Choose the correct option (MCQ): 0.5 x 5=2.5

a) What does the term pasteurization refer to?
i) Freezing food to keep it fresh
ii) Heating food to destroy harmful germs
iii) Adding sugar for preservation
iv) Mixing food with chemicals

b) Why is vacuum packaging used in food storage?
i) To add flavour to food
ii) To make food look more attractive
iii) To prevent bacteria and spoilage
iv) To cook food faster

c) Which of the following is an example of food biotechnology?
i) Boiling water
ii) Preserving food with sugar
iii) Using genetically modified crops
iv) Mixing salt and oil

d) How does nanotechnology contribute to food packaging innovation?
i) By chemically altering nutrients to enhance flavor
ii) By embedding sensors to detect spoilage or pathogens
iii) By increasing package weight for better insulation
iv) By replacing preservatives with synthetic dyes

e) What is the holistic objective of food technology as described in the text?
i) To introduce convenience in culinary practices
ii) To maximize mass production of processed foods
iii) To ensure safety, nutritional quality, and sustainability in food systems
iv) To make traditional food obsolete through industrial processing

B. Apply your comprehension skills to make judgments to the following statements: 0.5 x 5=2.5

Write only True/ False/ Not given.
True- If the statement is aligned with the information given.
False- If the statement contradicts the given information.
Not Given- If no such information is given in the text.

i) Food technology only focuses on cooking methods.

ii) Pasteurization helps to eliminate bacteria without lowering food quality.

iii) Genetic engineering can make crops more pest-resistant.

iv) Nanoparticles are used to improve the color of food.

v) Food technology ensures that only organic food is produced.

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C. Answer to the following questions, explain if needed: 1 x 5=5

i) What is food technology?

ii) How does vacuum packaging help in food safety?

iii) What role does biotechnology play in food technology? Explain with examples.

iv) Mention a few advantages and one concern of using nanotechnology in food.

v) Why is food technology important for future sustainability? Explain reasons.

D. Read the text again and complete the paragraph by using one word in each gap. 1 x 5=5
[Fill in the Gap Activity]

Modern food industries use science to make food safer and healthier. Special methods are used to kill (a) _____ that can cause diseases. Removing air from food packs helps stop (b) _____ and keeps food fresh for longer. Some crops are changed using new (c)_____ so they can grow in poor weather and fight off insects. Tiny materials are now being used to improve food (d) _____ and to detect problems. Overall, food technology plays an important role in making our meals safe and (e) _____.

3. A **Listening Test** will be conducted section wise. [CLO2, PLO10, C2] **0.5 x 10=5**

Students will be provided answer script and audio tape will be played twice. Students will listen to the audio carefully and write the correct answers. **The test will be taken on the later date.**