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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
Final Examination Fall 2025

Course Code: 0711-1101 **Course Title: Introduction to Food Science and Technology**
Level and Term: L-1, T-1 **Section:** 253 All **Course Teacher Initials:** DBH/DSA/MHR/DAI/DME
Time: 2 Hours **Total Marks: 40**

Splitting any answer is strictly prohibited

			Marks
1. a)	State the roles of mold in food processing.	[CLO2,PLO1,C3]	3
b)	Describe different phases of food fermentation.	[CLO2,PLO1,C4]	3
c)	Define microorganism and food microbiology.	[CLO2,PLO1,C1]	2
2. a)	Pointout different methods of food preservation.	[CLO3,PLO1,C3]	3
b)	State the advantages and limitations of food irradiation.	[CLO3,PLO1,C4]	3
c)	Which materilas are used for food packaging?	[CLO3,PLO1,C1]	2
3. a)	Classify milk based on the stage of processing.	[CLO3,PLO1,C2]	3
b)	What are the different variations of meat based on color?	[CLO3,PLO1,C2]	3
c)	Listout the sources of contaminants of egg.	[CLO3,PLO1,C2]	2
4. a)	State eight (8) industrial applications of oils and fats.	[CLO3,PLO1,C3]	4
b)	Classify vegetables with examples.	[CLO3,PLO1,C4]	4
5. a)	Classify food hazards with examples.	[CLO4,PLO1,C1]	3
b)	Show the functions of food additives.	[CLO4,PLO1,C1]	3
c)	Define food law and regulations.	[CLO4,PLO1,C2]	2