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Daffodil University

Department of Nutrition and Food Engineering
Faculty of Health and Life Sciences
B.Sc. in Nutrition and Food Engineering
Final Examination: Summer-2026

Course Code: 0711-1101 **Course Title: Introduction to Food Science and Technology**
Level and Term: L-1, T-1 **Section:** 262 All **Course Teacher Initials:** DMR/MHR/JR/DAI/DSAM/RH/GMS
Time: 2 Hours **Total Marks: 40**

Maintaining the order of the questions is highly encouraged

				Marks
1	(a)	Describe the role of bacteria in food processing.	[CLO2, PLO1, C3]	3
	(b)	Discuss the phase of food fortification. fermentation	[CLO2, PLO1, C4]	3
	(c)	Define of food microbiology and microorganism.	[CLO2, PLO1, C1]	2
2	(a)	Mention relevant time–temperature conditions for LTLT, HTST, or UHT methods of pasteurization with example.	[CLO3, PLO1, C3]	3
	(b)	Analyze the advantages and limitations of modified atmosphere packaging (MAP) for preserving foods.	[CLO3, PLO1, C4]	3
	(c)	State two benefits of blanching foods before processing or preservation.	[CLO3, PLO1, C1]	2
3	(a)	Classify milk according to its fat content.	[CLO3, PLO1, C2]	3
	(b)	Draw a well-labelled diagram of the anatomy of an egg, indicating its major structural components.	[CLO3, PLO1, C2]	3
	(c)	State the characteristic color of milk.	[CLO3, PLO1, C2]	2
4	(a)	Application of fats and oil in food industry.	[CLO3, PLO1, C3]	4
	(b)	Classify vegetables with examples.	[CLO3, PLO1, C4]	4
5	(a)	Define food safety, food security and food hygiene.	[CLO4, PLO1, C1]	3
	(b)	What are food additives? Describe their major benefits and potential risks associated with their use.	[CLO4, PLO1, C1]	3
	(c)	Define food hazard and classify the major types of food hazards with suitable example.	[CLO4, PLO1, C2]	2