ourdiu.com | Shared by Md. Mehedi Hasan

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 **Course Title: Introduction to Food Science and Technology**
Level and Term: L-1, T-1 **Section: 251 All** **Course Teacher Initials:** DBH/MHR/DSA/JR/DAI
Time: 2 Hours **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 fermention with example of fermented foods.	[CLO2,PLO1,C1]	2
2. a)	Discuss about different types of pasteurization.	[CLO3,PLO1,C3]	3
b)	Boradly 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)	Indentify nutritive value of legumes.	[CLO3,PLO1,C3]	4
5. a)	List out food hazard with example based on their catagories.	[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