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Daffodil International University

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

Course Code: 0231-111
Level and Term: L-1, T-1
Time: 1 hour and 20 minutes

Section: 253 All

Course Title: Communicative English
Course Teacher Initials: RIS, SML
Total Marks: 20+5 (Listening)

Splitting any answer is strictly prohibited

1. Grammar Section: [CLO1, PLO10, C3] — Marks 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 ice, _____.
ii) If I finish my report early, _____.
iii) _____, I will attend the seminar.
iv) If they had followed the safety guidelines, _____.
v) She would buy organic food regularly _____.

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

During the workshop (i) _____ sustainable nutrition, experts discussed the importance (ii) _____ reducing food waste. Participants shared their experiences (iii) _____ promoting eco-friendly food systems. The event took place (iv) _____ the university auditorium and concluded (v) _____ a group photo session.

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

The Importance of Food Safety and Nutrition for Health

Food safety and nutrition are closely linked to human health and development. While nutrition ensures that the body receives essential nutrients, food safety guarantees that the food consumed is free from harmful substances. Contaminated food can cause foodborne diseases, which affect millions of people globally every year. According to the World Health Organization, unsafe food containing harmful bacteria, viruses, or chemical residues contributes to more than 200 different diseases, ranging from mild diarrhea to severe conditions like cancer.

Proper food handling, storage, and preparation are critical to maintaining both nutritional quality and safety. Cooking at the right temperature helps destroy harmful microorganisms while preserving nutrients. However, overcooking or improper storage can lead to nutrient loss, particularly of vitamins and minerals. Public awareness and education about food safety are essential for improving dietary habits and reducing health risks.

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Governments, industries, and individuals all share responsibility in ensuring food safety. Policies that promote food labeling, hygiene practices, and inspection systems can reduce the spread of foodborne illnesses. Ultimately, the goal of food safety and nutrition is not only to provide energy but also to promote long-term health, productivity, and well-being for all individuals.

A. Briefly write the **Main Idea** of the text. Do not copy directly from the text [Write not more than 60 words] 2.5 x 1=2.5

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 safety has no relationship with human health.
ii) Unsafe food can lead to serious diseases like cancer.
iii) Industries are responsible for ensuring food safety.
iv) Overcooking helps increase mineral absorption.
v) The passage mentions the importance of food packaging design.

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

i) What is food safety?
ii) Why is nutrition important for the human body? Explain with an example.
iii) What can happen if food is not handled or stored properly?
iv) How can people maintain both food safety and nutrition? Illustrate with relevant examples.
v) What is the overall goal of food safety and nutrition?

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]

Food safety is crucial to prevent the spread of (a) _____ that can cause illnesses. Proper (b) _____ and storage help maintain the nutritional value of food. Overcooking can destroy important (c) _____ like vitamins and minerals. Governments enforce (d) _____ to ensure food products are safe for consumption. Public (e) _____ about hygiene and nutrition helps reduce health risks related to food.

3. A **Listening Test** will be conducted section wise. [CLO2, PLO10, C4] 0.5 x 10=5

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