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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 Spring 2026

**Course Code:** 0711-1101 **Course Title:** Introduction to Food Science and Technology

**Level and Term:** L-1- T-1 **Section:** 261 All **Course Teacher Initials:** DBH, MHR

**Time:** 2 Hours **Total Marks:** 40

**Maintaining the order of the questions is highly encouraged**

| | | | | Marks |
|---|---|---|---|---|
| 1. | (a) | Outline six common bacterial groups in food with example. | [CLO2,PLO1,C3] | 2 |
| | (b) | Discuss the role of yeast in food processing. | [CLO2,PLO1,C4] | 3 |
| | (c) | Write the application of fermentation in food. | [CLO2,PLO1,C1] | 3 |
| 2 | (a) | Write the sources of meat with examples. | [CLO3,PLO1,C2] | 5 |
| | (b) | Classify chicken based on their production. | [CLO3,PLO1,C2] | 3 |
| 3 | (a) | List the source of oil and fat with examples. | [CLO3,PLO1,C4] | 4 |
| | (b) | Identify nutritive value of legumes. | [CLO3,PLO1,C3] | 4 |
| 4 | (a) | Listout applications of microwave processing in food. | [CLO3,PLO1,C2] | 3 |
| | (b) | Discuss the categories of food packaging. | [CLO3,PLO1,C2] | 3 |
| | (c) | What are the benefits of food drying. | [CLO3,PLO1,C2] | 2 |
| 5 | (a) | Define food safety, food security and food hygiene. | [CLO4,PLO1,C1] | 3 |
| | (b) | Classify food additives. | [CLO4,PLO1,C1] | 3 |
| | (c) | Define hazard and food law. | [CLO4,PLO1,C2] | 2 |