Daffodil International University

Department of Nutrition and Food Engineering
Faculty of Health and Life Sciences
B.Sc. in Nutrition and Food Engineering
Midterm Examination-Summer 2025

Course Code: 0711-1101 **Course Title: Introduction to Food Science and Technology**
Level and Term: 1-1 **Section: 251 All** **Course Teacher Initials:** DBH/MHR/DAI
Time: 1 Hour and 30 minutes **Total Marks: 25**

Splitting any answer is strictly prohibited

				Marks
1	(a)	Define food technology and food preservation.	CLO1, PLO1, C1	2
	(b)	Describe the food security scenario of Bangladesh with a graph.	CLO1, PLO1, C2	3
2	(a)	As a nutrition and food engineering student categorize the following food based on their function: cake, legumes, salmon and carrots.	CLO1, PLO1, C3	2
	(b)	Describe the different classes of food based on their origin with example.	CLO1, PLO1, C3	3
3	(a)	Write the primary properties of starch.	CLO1, PLO1, C3	3
	(b)	Show how is a peptide bond formed.	CLO1, PLO1, C3	2
4	(a)	Explain omega fatty acid with examples.	CLO1, PLO1, C2	2
	(b)	Write the chemical name of vitamins: E, K, B_1, B_7, B_{12} & C.	CLO1, PLO1, C1	3
5	(a)	Food can be spoiled in different ways. Among them list the four (4) major causes of food spoilage.	CLO2, PLO1, C4	2
	(b)	Write the principles of food preservation.	CLO2, PLO1, C4	3

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