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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 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:** DBH, DSA, MHR, DAI, DSAM, RH, GMS

Time: 1 Hour 30 Minutes **Total Marks: 25**

"Maintaining the order of the questions is highly appreciated"

				Marks
1	(a)	Define Food Science and Food Engineering.	[CLO1, PLO1, C1]	2
	(b)	Explain the concept of food security and describe the key measures to improve it.	[CLO1, PLO1, C2]	3
2	(a)	Prepare a one-day balanced meal plan using foods from all three functional groups. Name the foods and state their function.	[CLO1,PLO1,C3]	2
	(b)	Describe the different classes of food based on perishability with examples.	[CLO1,PLO1,C3]	3
3	(a)	As a nutritionist, you need to plan a one-day high-energy diet for an athlete. Using carbohydrate classifications, choose the right foods.	[CLO1,PLO1,C3]	2
	(b)	Apply your knowledge of lipid chemistry to classify fatty acids.	[CLO1,PLO1,C3]	3
4	(a)	Analyze the defects that can occurs due to 1-2% of excess moisture.	[CLO1,PLO1,C2]	2
	(b)	What are minerals? List important minerals along with their functions and food sources.	[CLO1,PLO1,C1]	3
5	(a)	What is food spoilage? Examine why food spoils and explain how different factors contribute to it.	[CLO2,PLO1,C4]	2
	(b)	Analyze the underlying principles of food preservation and categorize the major industrial preservation techniques according to their mechanism of action.	[CLO2,PLO1,C4]	3