



## 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

Level and Term: L-1, T-1

Time: 2 Hours

Section: 251 All

Course Title: Introduction to Food Science and Technology

Course Teacher Initials: DBH/MHR/DSA/JR/DAI

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 fermentation with example of fermented foods. [CLO2,PLO1,C1]	2
2. a)	Discuss about different types of pasteurization. [CLO3,PLO1,C3]	3
b)	Broadly 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)	Identify nutritive value of legumes. [CLO3,PLO1,C3]	4
5. a)	List out food hazard with example based on their categories. [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