



Department of Nutrition and Food Engineering
Faculty of Health and Life Sciences
B.Sc. in Nutrition and Food Engineering
Final Examination Fall 2025

Course Code: 0711-1101

Level and Term: L-1, T-1

Time: 2 Hours

Course Title: Introduction to Food Science and Technology

Section: 253 All Course Teacher Initials: DBH/DSA/MHR/DAI/DME

Total Marks: 40

Splitting any answer is strictly prohibited

	Marks
1. a) State the roles of mold in food processing.	[CLO2,PLO1,C3] 3
b) Describe different phases of food fermentation. <i>conversion of acid to food</i>	[CLO2,PLO1,C4] 3
c) Define microorganism and food microbiology.	[CLO2,PLO1,C1] 2
2. a) Pointout different methods of food preservation.	[CLO3,PLO1,C3] 3
b) State the advantages and limitations of food irradiation.	[CLO3,PLO1,C4] 3
c) Which materials are used for food packaging?	[CLO3,PLO1,C1] 2
3. a) Classify milk based on the stage of processing.	[CLO3,PLO1,C2] 3
b) What are the different variations of meat based on color?	[CLO3,PLO1,C2] 3
c) Listout the sources of contaminants of egg.	[CLO3,PLO1,C2] 2
4. a) State eight (8) industrial applications of oils and fats.	[CLO3,PLO1,C3] 4
b) Classify vegetables with examples.	[CLO3,PLO1,C4] 4
5. a) Classify food hazards with examples.	[CLO4,PLO1,C1] 3
b) Show the functions of food additives.	[CLO4,PLO1,C1] 3
c) Define food law and regulations.	[CLO4,PLO1,C2] 2