



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

Level and Term: L-1- T-1
Time: 2 Hours

Section: 261 All

Course Title: Introduction to Food Science and Technology
Course Teacher Initials: DBH, MHR
Total Marks: 40

Maintaining the order of the questions is highly encouraged

- 1 (a) Outline six common bacterial groups in food with example.
- (b) Discuss the role of yeast in food processing.
- (c) Write the application of fermentation in food.

[CLO2,PLO1,C3]

2

[CLO2,PLO1,C4]

3

[CLO2,PLO1,C1]

3

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[CLO3,PLO1,C2]

5

[CLO3,PLO1,C2]

3

[CLO3,PLO1,C4]

[CLO3,PLO1,C3]

- 2 (a) Write the sources of meat with examples.
- (b) Classify chicken based on their production.

- 3 (a) List the source of oil and fat with examples.
- (b) Identify nutritive value of legumes.

[CLO3,PLO1,C2]

[CLO3,PLO1,C2]

[CLO3,PLO1,C2]

- 4 (a) Listout applications of microwave processing in food.
- (b) Discuss the categories of food packaging.
- (c) What are the benefits of food drying.

[CLO4,PLO1,C1]

[CLO4,PLO1,C1]

[CLO4,PLO1,C1]

- 5 (a) Define food safety, food security and food hygiene.
- (b) Classify food additives.
- (c) Define hazard and food law.

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