



Department of Nutrition and Food Engineering

Faculty of Health and Life Sciences
B.Sc. in Nutrition and Food Engineering
Final 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:

DMR/MHR/JR/DAI/DSAM/RH/GMS

Time: 2 Hours

Total Marks: 40

Maintaining the order of the questions is highly encouraged

			Marks
1	(a) Describe the role of bacteria in food processing.	[CLO2, PLO1, C3]	3
	(b) Discuss the phase of food fortification. <i>Saltmentation</i>	[CLO2, PLO1, C4]	3
	(c) Define of food microbiology and microorganism.	[CLO2, PLO1, C1]	2
2	(a) Mention relevant time-temperature conditions for LTLT, HTST, or UHT methods of pasteurization with example.	[CLO3, PLO1, C3]	3
	(b) Analyze the advantages and limitations of modified atmosphere packaging (MAP) for preserving foods.	[CLO3, PLO1, C4]	3
	(c) State two benefits of blanching foods before processing or preservation.	[CLO3, PLO1, C1]	2
3	(a) Classify milk according to its fat content.	[CLO3, PLO1, C2]	3
	(b) Draw a well-labelled diagram of the anatomy of an egg, indicating its major structural components.	[CLO3, PLO1, C2]	3
	(c) State the characteristic color of milk.	[CLO3, PLO1, C2]	2
4	(a) Application of fats and oil in food industry.	[CLO3, PLO1, C3]	4
	(b) Classify vegetables with examples.	[CLO3, PLO1, C4]	4
5	(a) Define food safety, food security and food hygiene.	[CLO4, PLO1, C1]	3
	(b) What are food additives? Describe their major benefits and potential risks associated with their use.	[CLO4, PLO1, C1]	3
	(c) Define food hazard and classify the major types of food hazards with suitable example.	[CLO4, PLO1, C2]	2