



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

Course Title: Introduction to Food Science and Technology

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

Section: 261 All

Course Teacher Initials: DBH, MHR

Total Marks: 40

Maintaining the order of the questions is highly encouraged

			Marks
1	(a) Outline six common bacterial groups in food with example.	[CLO2,PLO1,C3]	2
	(b) Discuss the role of yeast in food processing.	[CLO2,PLO1,C4]	3
	(c) Write the application of fermentation in food.	[CLO2,PLO1,C1]	3
2	(a) Write the sources of meat with examples.	[CLO3,PLO1,C2]	5
	(b) Classify chicken based on their production.	[CLO3,PLO1,C2]	3
3	(a) List the source of oil and fat with examples.	[CLO3,PLO1,C4]	4
	(b) Identify nutritive value of legumes.	[CLO3,PLO1,C3]	4
4	(a) Listout applications of microwave processing in food.	[CLO3,PLO1,C2]	3
	(b) Discuss the categories of food packaging.	[CLO3,PLO1,C2]	3
	(c) What are the benefits of food drying.	[CLO3,PLO1,C2]	2
5	(a) Define food safety, food security and food hygiene.	[CLO4,PLO1,C1]	3
	(b) Classify food additives.	[CLO4,PLO1,C1]	3
	(c) Define hazard and food law.	[CLO4,PLO1,C2]	2