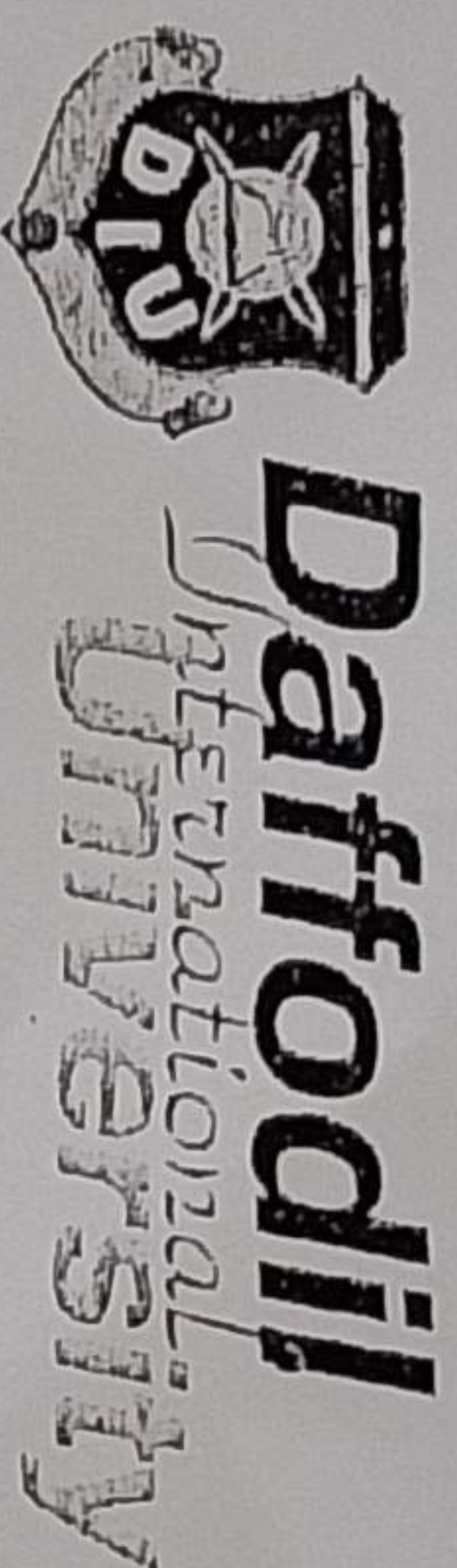




Daffodil International University

Department of Nutrition and Food Engineering

Faculty of Health and Life Sciences

B.Sc. in Nutrition and Food Engineering

Midterm Examination-Summer 2025

Course Code: 0711-1101

Course Title: Introduction to Food Science and Technology

Level and Term: 1-1

Section: 251 All Course Teacher Initials: DBH/MHR/DAI

Time: 1 Hour and 30 minutes

Total Marks: 25

Splitting any answer is strictly prohibited

		Marks
1	(a) Define food technology and food preservation.	CLO1, PLO1, C1 2
	(b) Describe the food security scenario of Bangladesh with a graph.	CLO1, PLO1, C2 3
2	(a) As a nutrition and food engineering student categorize the following food based on their function: cake, legumes, salmon and carrots.	CLO1, PLO1, C3 2
	(b) Describe the different classes of food based on their origin with example.	CLO1, PLO1, C3 3
3	(a) Write the primary properties of starch.	CLO1, PLO1, C3 3
	(b) Show how is a peptide bond formed.	CLO1, PLO1, C3 2
4	(a) Explain omega fatty acid with examples.	CLO1, PLO1, C2 2
	(b) Write the chemical name of vitamins: E, K, B ₁ , B ₇ , B ₁₂ & C.	CLO1, PLO1, C1 3
5	(a) Food can be spoiled in different ways. Among them list the four (4) major causes of food spoilage.	CLO2, PLO1, C4 2
	(b) Write the principles of food preservation.	CLO2, PLO1, C4 3