

Daffodil International University

Faculty of Allied Health Sciences

Department of Nutrition and Food Engineering (NFE)

**DSC Mid-Term Examination Schedule, FALL’2021**

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| --- | --- | --- | --- | --- | --- | --- |
| Date | Slot-A | Batch | Slot-B | Batch | Slot-C | Batch |
|  | 10:00-11:30 am |  | 12:30-02:00 pm |  | 04:30-06:00 pm |  |
|  | Course title, Course code,Teachers Initial & Student No. |  | Course title, Course code,Teachers Initial & Student No. |  | Course title, Course code,Teachers Initial & Student No. |  |
| 13.11.21 |  |  | Water and Beverage TechnologyNFE 321NA22 | 192 DSC |  |  |
|  |  | BiochemistryNFE 211MTR58 | 203 CC& DSC |
| Advanced Food MicrobiologyNFE 331MTR/EAJ/MMH34 | 191 DSC |  |  |  |  |
| English –IENG 101AA65 | 213 DSC & 182 DSC |  |  |  |  |
| 14.11.21 | Nutrition in Health and DiseasesNFE 311MKB22 | 193 DSC | Organic ChemistryNFE 121NA34 | 212CC & DSC | Organic ChemistryNFE 121NA26 | MERGE |
| Unit Operations in Food IndustriesNFE 131DNU35 | 211 CC & DSC | Food MicrobiologyNFE 231EAJ/MMH/MHP95 | 201 DSC  |
|  |  | Food BiotechnologyNFE 221DSM28 | 202 CC& DSC  |
| 15.11.21 | Food Engineering and EconomicsNFE 333JR/MHP34 | 191 DSC | Food Processing and Packaging Engineering NFE 323JR22 | 192 DSC |   |    |
|  |  | Engineering Properties and Principle of Food MachineriesNFE 213DNU51 | 203CC & DSC |  |  |
| Introduction to Food Science and TechnologyNFE 111DSM65 | 213 DSC |  |  |  |  |
| 16.11.21 |  |  | Dairy Science and EngineeringNFE 313KMH/JR22 | 193 DSC | Methods for Nutritional StatusNFE 123GA26 | MERGE |
| Fruits and Vegetable TechnologyNFE 233MHR/MAR/DBH95 | 201 DSC | DieteticsNFE 223MHR28 | 202 CC& DSC |  |  |
| Methods for Nutritional StatusNFE 123MHP34 | 212 CC& DSC  | Unit Processing in Food IndustriesNFE 133DBH35 | 211 CC& DSC |  |  |
| 17.11.21 | Food Laws and RegulationNFE 335MBU/JR/MHP34 | 191 DSC |  |  | **Art of Living****AOL 101****SI****51** | 203 DSC,193DSC,212,201 DSC E |
|  Physical, Inorganic and Analytic ChemistryNFE 115DNU65 | 213 DSC  | Nutritional PlanningNFE 325DRA22 | 192 DSC |  |  |
| 18.11.21 | Advanced Food Process EngineeringNFE 315MHR22 | 193 DSC |  |  | Unit Processing in Food IndustriesNFE 133DBH26 | MERGE  |
| **Mathematics-I****MAT 101** **SA****34** | 212 CC,212 DSC | Clinical NutritionNFE 235TT/MKB95 | 201 DSC | **Human Physiology****NFE 135****ARIF****35** | 211 CC, 211 DSC,193 DSC,201 DSC E |
| 20.11.21 |  |  | Principle of Marketing MKT 231DAA/MKD52 | 191 DSC, 201E | Quality Control and Assessment in Food Processing IndustriesNFE 327MHR32 | 192 DSC |
|  |  | Human NutritionNFE 113TT65 | 192CC E, 213 DSC,182DSC |  |   |
| 21.11.21 |  |  | **Statistics-I****STA 101****DKH****72** | 202CC,203CC,192 E202 DSC,203 DSC |  Engineering Properties and Principle of Food MachineriesNFE 213DNU26 |  MERGE |

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| **Md. Harun-Ar Rashid** | **Effat Ara Jahan** | **Md. Abdus Sattar** |
| Member  | Member | Chairman |
| Exam. Committee | Exam. Committee | Exam. Committee |
| Dept. of NFE,FAHS | Dept. of NFE,FAHS | FSIT& Dept. of NFE,FAHS |