

# National Testing Agency

**Question Paper Name:** Food Science and Processing 09th November 2019 Shift 1  
**Subject Name:** Food Science and Processing  
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**Total Marks:** 100  
**Display Marks:** Yes

## Food Science and Processing

**Group Number :** 1  
**Group Id :** 709597129  
**Group Maximum Duration :** 0  
**Group Minimum Duration :** 120  
**Revisit allowed for view? :** No  
**Revisit allowed for edit? :** No  
**Break time:** 0  
**Group Marks:** 100

## Food Science and Processing

**Section Id :** 709597132  
**Section Number :** 1  
**Section type :** Online  
**Mandatory or Optional:** Mandatory  
**Number of Questions:** 100  
**Number of Questions to be attempted:** 100  
**Section Marks:** 100  
**Display Number Panel:** Yes  
**Group All Questions:** No

**Sub-Section Number:** 1  
**Sub-Section Id:** 709597152  
**Question Shuffling Allowed :** Yes

**Question Number : 1 Question Id : 70959712782 Question Type : MCQ Option Shuffling : No Display Question Number : Yes**  
**Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 1 Wrong Marks : 0**

An undesirable kind of nutrition leading to ill health is referred to as

- a. Malnutrition      b. Overnutrition      c. Undernutrition      d. Obesity

**Question Number : 2 Question Id : 70959712783 Question Type : MCQ Option Shuffling : No Display Question Number : Yes**  
**Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 1 Wrong Marks : 0**

The functions of food are Physiological, Social and

- a. Energy      b. Body building      c. Psychological      d. Temperature

Question Number : 3 Question Id : 70959712784 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The components of food that are needed by the body in adequate amounts in order to grow, reproduce and lead a normal and healthy life are called

- a. Carbohydrates      b. Fats      c. Proteins      d. Minerals

Question Number : 4 Question Id : 70959712785 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Food microbiology is the scientific study of \_\_\_\_\_, both in food and used for the production of food

- a. nutrients      b. biomolecules      c. components      d. microorganisms

Question Number : 5 Question Id : 70959712786 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The condition that develops when the body does not get the right amount of the vitamins, minerals, and other nutrients it needs to maintain health is called

- a. Undernutrition      b. Overnutrition      c. PEM      d. Malnutrition

Question Number : 6 Question Id : 70959712787 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Individualized nutritional care for encouraging the modification of eating habits is provided by

- a. Psychological Counseling      b. Health Counseling  
c. Diet Counseling      d. Patient Counseling

Question Number : 7 Question Id : 70959712788 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

1 gram of fat provides \_\_\_\_\_ Kcal of Energy

- a. 1      b. 9      c. 4      d. 6

Question Number : 8 Question Id : 70959712789 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

1 gram of protein \_\_\_\_\_ Kcal of Energy

- a. 4      b. 6      c. 9      d. 5

Question Number : 9 Question Id : 70959712790 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

About \_\_\_\_\_ of the total energy is supplied by carbohydrates in the diet

- a. 50%      b. 70%      c. 40%      d. 90%

Question Number : 10 Question Id : 70959712791 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

BMR is highest in the first \_\_\_\_\_ years of life.

- a. 10      b. 2      c. 60      d. 18

Question Number : 11 Question Id : 70959712792 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

During fever the basal metabolism increases by \_\_\_\_\_% for each degree celcius and by \_\_\_\_\_% for each degree Fahrenheit rise in temperature.

- a. 5 and 2   b. 2 and 10   c.13 and 7   d. 10 and 10

Question Number : 12 Question Id : 70959712793 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The energy cost of growth is about \_\_\_\_\_of total energy requirement during the first three months of age

- a. 40 percent   b.50 percent   c. 35 percent   d. 20 percent

Question Number : 13 Question Id : 70959712794 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The total energy expenditure of free-living persons can be measured using

- a. Doubly Labelled Water technique (DLW)   b. Calorimetry  
c. ABDC approach   d. HPLC

Question Number : 14 Question Id : 70959712795 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The metabolic response to food increases total energy expenditure by about-----of the BMR over a 24-hour period in individuals eating a mixed diet.

- 30 percent   b. 40 percent   c. 10 percent   d. 5 percent

Question Number : 15 Question Id : 70959712796 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

BMR can be affected by certain drugs like

- a. Antivirals   b.Steroids   c. Anti-obesity   d. Anti-thyroid agents

Question Number : 16 Question Id : 70959712797 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Post-prandial thermogenesis refers to production of heat due to

- a. Physical activity   b.Respiration   c.Digestion of food   d.Muscle action

Question Number : 17 Question Id : 70959712798 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Butyric acid is an example of

- a.Short chain fatty acid   b. Medium chain fatty acid  
c. Long chain fatty acid   d.Unsaturated fatty acid

Question Number : 18 Question Id : 70959712799 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The amount of food energy needed to balance energy expenditure in order to maintain body size, body composition and a level of necessary and desirable physical activity is called

- a. Energy requirement
- b. Nutritional screening
- c. Protein requirement
- d. Fat requirement

Question Number : 19 Question Id : 70959712800 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which organ is responsible to regulate the body's metabolic processes?

- a. Liver
- b. Thyroid
- c. Hypothalamus
- d. Heart

Question Number : 20 Question Id : 70959712801 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The higher the GL of a food, the greater the expected rise in blood glucose and the greater the adverse \_\_\_\_\_ effects of the food

- a. insulin
- b. ghrelin
- c. thyroid
- d. HCl

Question Number : 21 Question Id : 70959712802 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

For one serving of a food, a GL greater than \_\_\_\_\_ is considered high, a GL of 11-19 is considered medium, and a GL of \_\_\_\_\_ or \_\_\_\_\_ less is considered low

- a. 40 & 60
- b. 50 & 20
- c. 20 & 10
- d. 30 & 20

Question Number : 22 Question Id : 70959712803 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The glycemic index (GI) is calculated by multiplying the grams of available \_\_\_\_\_ in the food times the food's GI and then dividing by 100

- a. Carbohydrates
- b. Fats
- c. Proteins
- d. Minerals

Question Number : 23 Question Id : 70959712804 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Foods with \_\_\_\_\_ score is considered as high GI foods

- a. 50
- b. 30
- c. 70 and above
- d. below 20

Question Number : 24 Question Id : 70959712805 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

What is the main role of insoluble dietary fiber?

- a. build strong muscles
- b. promote the movement in digestive system and increase stool bulk
- c. assist in the production of red blood cells
- d. help lower cholesterol

Question Number : 25 Question Id : 70959712806 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Eating a large amount of fiber in a short period of time can produce

- a. intestinal gas (flatulence)
- b. rapid drop in blood glucose levels
- c. bulk density
- d. an increase in appetite

Question Number : 26 Question Id : 70959712807 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which statement most correctly describes the health benefits of soluble fiber?

- a. soluble fiber lowers cholesterol
- b. soluble fiber balances intestinal pH
- c. soluble fiber regulates blood sugar
- d. all the above are correct

Question Number : 27 Question Id : 70959712808 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The nitrogen content of protein is about

- a. 16%
- b. 18%
- c. 20%
- d. 5%

Question Number : 28 Question Id : 70959712809 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Collagen is an example of this protein

- a. Contractile protein
- b. Structural protein
- c. Storage protein
- d. Blood

Question Number : 29 Question Id : 70959712810 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Zein is an example of

- a. Complete protein
- b. Partially complete protein
- c. Incomplete protein
- d. None of the above

Question Number : 30 Question Id : 70959712811 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The protein which is generally taken as a standard or reference protein is

- a. Egg
- b. Fish
- c. Rice
- d. Dhal

Question Number : 31 Question Id : 70959712812 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The product of biological Value and Digestibility coefficient is

- a. Net Protein Utilization
- b. Protein Efficiency Ratio
- c. Nutrient Reference Value
- d. Biological value

Question Number : 32 Question Id : 70959712813 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Fat as -----plays an important role in metabolism

- a. Enzyme
- b. Steroid or steroid hormone
- c. Insulin
- d. HCl

Question Number : 33 Question Id : 70959712814 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Fat being a----- conductor of heat, prevents heat loss from the body

- a. Good    b. Medium    c. Poor    d. Immediate

Question Number : 34 Question Id : 70959712815 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The electrolyte needed for the transport of glucose is

- a. Sodium    b. Chlorine    c. Potassium    d. None of the above

Question Number : 35 Question Id : 70959712816 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Fluids found in salivary glands, pancreas, mucous membrane of the respiratory and GI tract is

- a. Interstitial    b. Plasma    c. Transcellular    d. None of the above

Question Number : 36 Question Id : 70959712817 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Deficiency of calcium in the diet causes

- a. Rickets    b. Anaemia    c. Osteoporosis    d. Goitre

Question Number : 37 Question Id : 70959712818 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Best source of Iodine is

- a. Milk    b. Meat    c. Pulses    d. Seafood

Question Number : 38 Question Id : 70959712819 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Mineral which maintains health of bones and teeth

- a. Flourine    b. Sodium    c. Calcium    d. Phosphorus

Question Number : 39 Question Id : 70959712820 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Deficiency Symptoms like lack of energy, shortness of breath, headache, irritability, dizziness, or weight loss are due to lack of

- a. Calcium    b. Iron    c. Iodine    d. Zinc

Question Number : 40 Question Id : 70959712821 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Haem iron is found in

- a. Water    b. Fish, Poultry, meat    c. Dark leafy vegetables    d. Seafood

Question Number : 41 Question Id : 70959712822 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

For strong bones \_\_\_\_\_ is also required because it helps absorb calcium.

- a. Vitamin D    b. Vitamin K    c. Beta-carotene    d. Vitamin E

Question Number : 42 Question Id : 70959712823 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Vitamins function as \_\_\_\_\_ to release energy from the energy nutrients such as carbohydrates, fats, and proteins.

- a. Precursors    b. antioxidants    c. coenzymes    d. modifiers

Question Number : 43 Question Id : 70959712824 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

A high intake of antibiotics will kill the bacteria living the gut which synthesize \_\_\_\_\_.

- a. Vitamin K    b. Vitamin B12    c. Biotin    d. Vitamin

Question Number : 44 Question Id : 70959712825 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Under the influence of sunlight, \_\_\_\_\_ is synthesized in our skin from \_\_\_\_\_.

- a. Vitamin C, glucose    b. Vitamin E, starch  
c. Vitamin D, cholesterol    d. Vitamin B1, protein

Question Number : 45 Question Id : 70959712826 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Vitamins are grouped into two classes. They are \_\_\_\_\_

- a. water soluble and water insoluble    b. efficacious and pernicious  
c. high molecular weight and low molecular weight    d. synthetic and natural

Question Number : 46 Question Id : 70959712827 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Neural tube defects

- a. occur during the first few weeks of pregnancy.  
b. cause babies to be born with an open spinal cord.  
c. are caused by folic acid deficiency.  
d. All of the above are correct.

Question Number : 47 Question Id : 70959712828 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Pellegra is common in people whose diet consists primarily of corn as it is deficient in

- a. Tryptophan    b. niacin    c. Vitamin B12    d. a and b

Question Number : 48 Question Id : 70959712829 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The deficiency disorder associated with low levels of vitamin B1 is

- a. dryness of the skin.    b. beri beri.    c. night blindness.    d. scurvy.

Question Number : 49 Question Id : 70959712830 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

An in-depth evaluation of both objective and subjective data related to an individual's food and nutrient intake, lifestyle, and medical history is called

- a. Nutritional assessment.    b. Nutritional screening  
c. Diet therapy    d. Weighment method

Question Number : 50 Question Id : 70959712831 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Clinical examination requires an experienced investigator to assess the

- a. Illness    b. signs    c. symptoms    d. tests.

Question Number : 51 Question Id : 70959712832 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

In this method, food either raw or cooked is actually weighed using an accurate balance

- a. Balance sheet    b. inventory method    c. 24 hour method    d. Weighment method

Question Number : 52 Question Id : 70959712833 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

General symptom of wasting in general appearance indicates deficiency of

- a. Proteins    b. Energy    c. Vitamins    d. Fat

Question Number : 53 Question Id : 70959712834 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Indirect method of nutritional assessment is

- a. Biochemical analysis    b. Anthropometry  
c. Vital statistics    d. Diet survey

Question Number : 54 Question Id : 70959712835 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Caramelize means

- a. To boil sugar until partially cooked; to blanch.  
b. Melting and cooking sugar over low heat until it turns into syrup that is brownish in colour.  
c. To process sugar by hand or mechanically to reduce them to tiny particles.  
d To bring to a temperature just below the boiling point.

Question Number : 55 Question Id : 70959712836 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0



Food becomes more chewable as cooking improves

- a. Color    b. Taste    c. Flavor    d. Texture

Question Number : 56 Question Id : 70959712837 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Proper application of heat is essential to destroy all

- a. Microorganisms    b. Minerals    c. Anti oxidants    d. Vitamins

Question Number : 57 Question Id : 70959712838 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

An example for moist heat method is

- a. Braising    b. Roasting    c. Baking    d. Steaming

Question Number : 58 Question Id : 70959712839 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The main disadvantage of cooking is it causes

- a. Indigestion    b. loss of nutrients    c. Waste of time    d. Destroy naturalness

Question Number : 59 Question Id : 70959712840 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

An example for dry heat method is

- a. Boiling    b. Simmering    c. Pressure cooking    d. Roasting

Question Number : 60 Question Id : 70959712841 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Yellow and orange colored fruits and vegetables are rich in-----

- a.iron    b.vitamin D    c. vitamin E    d. beta -carotene

Question Number : 61 Question Id : 70959712842 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Roots and tubers give more calories as they contain\_\_\_\_\_

- a.more proteins    b.more fats    c.more starch    d.more vitamins

Question Number : 62 Question Id : 70959712843 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Other vegetables contribute to \_\_\_\_\_

- a.lot of vitamin C    b.fiber content in diet.    c.iron content    d. B vitamin content

Question Number : 63 Question Id : 70959712844 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Green color of fruits and vegetables is due to the presence of the pigment \_\_\_\_\_

- a. carotene    b. chlorophyll    c. anthoxanthin    d. betalin

Question Number : 64 Question Id : 70959712845 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The carbohydrate found in milk is: \_\_\_\_\_

- a. Sucrose    b. Glucose    c. Fructose    d. Lactose

Question Number : 65 Question Id : 70959712846 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The percentage of fat in milk is: \_\_\_\_\_.

- a. 1-2%    b. 2-3%    c. 3-4%    d. 4-5%

Question Number : 66 Question Id : 70959712847 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The proportion of casein to whey protein in milk is \_\_\_\_\_.

- a. 80:20    b. 20:80    c. 30:70    d. 60:40

Question Number : 67 Question Id : 70959712848 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The dietary fibre content of the nuts is \_\_\_\_\_.

- a. 5-8%    b. 2-5%    c. 10-12%    d. 5-9%

Question Number : 68 Question Id : 70959712849 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The nuts are rich sources of the vitamin \_\_\_\_\_.

- a. vitamin C    b. vitamin A    c. vitamin E    d. vitamin K

Question Number : 69 Question Id : 70959712850 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The type of carbohydrate in meat is \_\_\_\_\_.

- a. glucose and sucrose    b. glycogen and maltose  
c. glycogen and glucose    d. lactose and sucrose

Question Number : 70 Question Id : 70959712851 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Meat fats are rich in \_\_\_\_\_.

- a. monounsaturated fatty acids    b. polyunsaturated fatty acids  
c. omega 3 fatty acids    d. saturated fatty acids

Question Number : 71 Question Id : 70959712852 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Meat is a good source of the \_\_\_\_\_.

- a. Vitamin C    b. Vitamin B12    c. Vitamin E    d. Vitamin D

Question Number : 72 Question Id : 70959712853 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The thin gelatinous protective layer on the shell which prevents the entry of micro organisms is called

- a. Albumen    b. bloom    c. Latebra    d. Blastoderm

Question Number : 73 Question Id : 70959712854 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The yolk of the egg is enclosed in a sac called the

- a. vitelline membrane    b. shell membrane    c. air sac    d. Albumen

Question Number : 74 Question Id : 70959712855 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The yolk is anchored in the centre of the egg by two small thickened rope like structures called

- a. Yolk sac    b. chalazae    c. vitelline membrane    d. germ spot

Question Number : 75 Question Id : 70959712856 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Eggs are a rich source of all nutrients except

- a. Protein    b. vitamin A    c. ascorbic acid    d. Calcium

Question Number : 76 Question Id : 70959712857 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The iron in egg is poorly absorbed because it is bound to

- a. Conalbumin    b. albumen    c. ovalbumen    d. Cysteine

Question Number : 77 Question Id : 70959712858 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The process of evaporating concentrated sugar solution under reduced pressure to get fine, clean, white uniform sugar crystals is known as

- a. Crystallization    b. Centrifugation    c. Refining    d. Pasteurization

Question Number : 78 Question Id : 70959712859 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

A process which is used to separate sugar crystals from its solution is

- a. Refinement    b. Centrifugation    c. Crystallization    d. Separation

Question Number : 79 Question Id : 70959712860 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The dark colored syrupy product resulting after the crystallization of sugar is

- a. Bagasse    b. Gur    c. Molasses    d. Fondant

Question Number : 80 Question Id : 70959712861 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The fine, white sugar powder with or without starch and which is used for decorating cake tops is known as

- a. icing sugar    b. Powdered sugar    c. Rock sugar    d. Brown sugar

Question Number : 81 Question Id : 70959712862 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The energy supplied by one gram of sugar is

- a. 4 kcal    b. 9 kcal    c. 20 kcal    d. 15 kcal

Question Number : 82 Question Id : 70959712863 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

\_\_\_\_\_ contamination is usually due to ignorance, negligence or lack of proper facilities.

- a. Incidental    b. Intentional    c. Metallic    d. None of the above

Question Number : 83 Question Id : 70959712864 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

\_\_\_\_\_ is an example of an adulterant showing chronic effect on the body.

- a. Mercury    b. Pesticide residues    c. Trypsin Inhibitors    d. All of the above

Question Number : 84 Question Id : 70959712865 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

PFA Act means \_\_\_\_\_.

- a. Prevention of Food Adulteration    b. Protection of Food Adulteration  
c. Processing of Food Adulteration    d. Preservation of Food Adulteration

Question Number : 85 Question Id : 70959712866 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Pre-cooling of fruit and vegetables is done at a temperature

- a. 5-10°C    b. 10-12°C    c. 15-17°C    d. 15-20°C

Question Number : 86 Question Id : 70959712867 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Plant hormone that plays a key role in the ripening and senescence of fruits and vegetables is

- a. Papain    b. Auxin    c. Ethylene    d. None of the above

Question Number : 87 Question Id : 70959712868 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

What is the refrigerant used in cryogenic cooling

- a. Ammonia    b. Liquid CO<sub>2</sub>    c. Liquid nitrogen    d. Both b & c

Question Number : 88 Question Id : 70959712869 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Pre cooling of fresh produce on large scale is done by

- a. Ice slurry    b. water    c. cooled air    d. forced cool air

Question Number : 89 Question Id : 70959712870 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Grains respire taking in -----from the air and aids in conversion of the nutrients stored in them

- a. CO<sub>2</sub>    b. Oxygen    c. cooled air    d. Helium

Question Number : 90 Question Id : 70959712871 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The best method to control the spread of food-borne illness is by

- a. Wearing gloves when handling food    b. Proper hand washing  
c. Taking food supplements    d. Avoiding certain foods

Question Number : 91 Question Id : 70959712872 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Food laws are needed for

- a. Prevent contamination    b. Adulterants    c. Preparation    d. None of the above

Question Number : 92 Question Id : 70959712873 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Products under AGMARK include

- a. Butter    b. Biscuits    c. Curd    d. Fats

Question Number : 93 Question Id : 70959712874 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Indian Standard Institution has been renamed as

- a. AGMARK    b. BIS    c. Codex Alimentarius Commission    d. Sale of goods act

Question Number : 94 Question Id : 70959712875 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The legal procedures help in eliminating

- a. Adulterants    b. Appearance    c. Bacterial content    d. Sulphite

Question Number : 95 Question Id : 70959712876 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Competitive bidding purchase is also as

- a. Formal buying   b. FAOP   c. SAP   d. Wholesale buying

Question Number : 96 Question Id : 70959712877 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The mandatory standard in India which came into existence in 2006 is

- a. PFA   b. BIS   c. FSSAI   d. MFPO

Question Number : 97 Question Id : 70959712878 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Freezer storage temperature is

- a. 0 - 4 °C   b. Below - 18 °C   c. 7 - 14 °C   d. Below - 4 °C

Question Number : 98 Question Id : 70959712879 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The fruits which should not be stored under refrigeration are

- a) Apples   b) Oranges   c) Mangoes   d) Bananas

Question Number : 99 Question Id : 70959712880 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The items that can be dried and stored are

- a) Fruits   b) Cereals   c) Canned foods   d) b & c

Question Number : 100 Question Id : 70959712881 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Malnutrition includes which state of existence

- a. Hunger only   b. Undernourished only  
c. Both undernourished and overnourished   d. Overnourished only