

# National Testing Agency

**Question Paper Name:** Technology of Fermented Cheese Ice cream and By Products 09th November 2019 Shift 2  
**Subject Name:** Technology of Fermented Cheese Ice cream and By Products  
**Creation Date:** 2019-11-09 18:01:03  
**Duration:** 180  
**Total Marks:** 100  
**Display Marks:** Yes

## Technology of Fermented Cheese Ice cream and By Products

**Group Number :** 1  
**Group Id :** 709597198  
**Group Maximum Duration :** 0  
**Group Minimum Duration :** 120  
**Revisit allowed for view? :** No  
**Revisit allowed for edit? :** No  
**Break time:** 0  
**Group Marks:** 100

## Technology of Fermented Cheese Ice cream and By Products

**Section Id :** 709597211  
**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:** 709597305  
**Question Shuffling Allowed :** Yes

**Question Number : 1 Question Id : 70959719312 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 milk lactose present in

- (1) colloid suspension
- (2) Solution form.
- (3) Insoluble
- (4) Micelle

Question Number : 2 Question Id : 70959719313 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

..... determined by Gerber Method

- (1) vitamins
- (2) Protein
- (3) Lactose
- (4) Fat

Question Number : 3 Question Id : 70959719314 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Butyrometer and Lactometer used to measure

- (1) Protein and Lactose
- (2) Vitamin and minerals
- (3) Fat and SNF
- (4) Acidity and pH

Question Number : 4 Question Id : 70959719315 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 Gerber test milk fat moves towards center and properly separate on centrifugation because of ..... than acid milk mixture.

- (1) High specific gravity
- (2) Less specific gravity
- (3) Equal specific gravity
- (4) None of above

Question Number : 5 Question Id : 70959719316 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Terms Quevenne's type, IS type and Zeal type are used for

- (1) Butyrometer
- (2) Colony Counter
- (3) Lactometer
- (4) Milkoscan

Question Number : 6 Question Id : 70959719317 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 milk sample Fat is 3% and moisture is 88.5% than determine the SNF%.

- (1) 10
- (2) 8.0
- (3) 9.0
- (4) 8.5

**Question Number : 7 Question Id : 70959719318 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 protein estimation potassium sulphate is used to

- (1) Digest protein
- (2) Separation of lactose
- (3) to raise the boiling point
- (4) separation of vitamins

**Question Number : 8 Question Id : 70959719319 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

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

Gram staining is a method of staining used to differentiate bacterial species into two large groups

- (1) Gram negative and cyst forming
- (2) Cyst forming and spore forming
- (3) Gram positive and spore forming
- (4) Gram positive and Gram negative.

**Question Number : 9 Question Id : 70959719320 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

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

Gram staining based on

- (1) Cell Wall
- (2) DNA
- (3) RNA
- (4) Ribosomes

**Question Number : 10 Question Id : 70959719321 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

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

Bacterial cells stained

- i. Violet/ bluish are Gram positive
- ii. Red/pink are Gram negative.

Select the correct answer

- (1) i is True
- (2) ii is True
- (3) both true
- (4) both false

**Question Number : 11 Question Id : 70959719322 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 not a method of preparing dairy starter culture

- (1) Liquid starter
- (2) Cream separation
- (3) Freeze drying
- (4) Ultra low temperature freezing

**Question Number : 12 Question Id : 70959719323 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 typical composition of fermented milk states

- (1) 14-18 % Total solids
- (2) 2.5-3 % Total solids
- (3) 0-6 % Total solids
- (4) 2-8 % Total solids

**Question Number : 13 Question Id : 70959719324 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 Kefir and Kumiss has

- (1) Low acidity
- (2) Medium acidity
- (3) High acidity
- (4) Acid - alcohol

**Question Number : 14 Question Id : 70959719325 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 not the health promoting attribute of yoghurt

- (1) Improved immunity
- (2) Suppression of some cancers
- (3) Increase in serum cholesterol
- (4) Reduction in hypertension

**Question Number : 15 Question Id : 70959719326 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 casein content of buffalo milk is

- (1) 4.5 %
- (2) 4.0 %
- (3) 3.2 %
- (4) 5.0 %

**Question Number : 16 Question Id : 70959719327 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 country of origin of Dahi is

- (1) India
- (2) Europe
- (3) Australia
- (4) New Zealand

**Question Number : 17 Question Id : 70959719328 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 content of milk is

- (1) 3.2 %
- (2) 4.5 %
- (3) 4.8 %
- (4) 5.0 %

**Question Number : 18 Question Id : 70959719329 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 not a fermented dairy product

- (1) Kefir
- (2) Kumiss
- (3) Sandesh
- (4) Italian cheese

Question Number : 19 Question Id : 70959719330 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 optimum growth temperature ( $^{\circ}\text{C}$ ) for *Lactococcus lactics* is

- (1) 28-30 $^{\circ}\text{C}$
- (2) 10-15 $^{\circ}\text{C}$
- (3) 8-10 $^{\circ}\text{C}$
- (4) 20-25 $^{\circ}\text{C}$

Question Number : 20 Question Id : 70959719331 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 optimum growth temperature ( $^{\circ}\text{C}$ ) for *Streptococcus thermophilus* is

- (1) 40-45 $^{\circ}\text{C}$
- (2) 20-25 $^{\circ}\text{C}$
- (3) 8-10 $^{\circ}\text{C}$
- (4) 30-35 $^{\circ}\text{C}$

Question Number : 21 Question Id : 70959719332 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Choose the wrong statement in respect of advantages of homogenizing ice cream mix

- (1) Fat globule size is reduced
- (2) Smooth texture
- (3) Improves whipping ability
- (4) Improves flavour

Question Number : 22 Question Id : 70959719333 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 a good average ice cream the over run is

- (1) 100 – 120 %
- (2) 70 – 90 %
- (3) 30 – 40 %
- (4) 40 – 50 %

Question Number : 23 Question Id : 70959719334 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0



Hardening of Ice cream is done at

- (1) -25 to -30°C
- (2) 0 to 4°C
- (3) 0 to 8°C
- (4) -10 to -12°C

**Question Number : 24 Question Id : 70959719335 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 batch pasteurization of ice cream mix, the heating shall be done to a temp. of

- (1) 80°C for 30 Min.
- (2) 68.5°C for not less than 30 Min.
- (3) 60°C for 30 Min.
- (4) 75°C for 2 seconds

**Question Number : 25 Question Id : 70959719336 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

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

Choose the wrong statement in respect of Ice cream freezing

- (1) Lowers the temp. of mix
- (2) Freezes water
- (3) Homogenizes the mix
- (4) Incorporates air in mix

**Question Number : 26 Question Id : 70959719337 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 over run in soft serve Ice is

- (1) 80 – 90 %
- (2) 30 – 50 %
- (3) 90 – 100 %
- (4) 10 – 20 %

**Question Number : 27 Question Id : 70959719338 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 milk samples, the total amount of protein may be calculated using the conversion factor

- (1) 9.13
- (2) 10.63
- (3) 8.63
- (4) 6.38

Question Number : 28 Question Id : 70959719339 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 moisture content of cheddar cheese is

- (1) 37.5 %
- (2) 54.0 %
- (3) 50.0 %
- (4) 79.0 %

Question Number : 29 Question Id : 70959719340 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Parmesan is a

- (1) Very hard cheese
- (2) Hard cheese
- (3) Semi hard cheese
- (4) Soft cheese

Question Number : 30 Question Id : 70959719341 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Cottage cheese is

- (1) Very hard cheese
- (2) Hard cheese
- (3) Semi hard cheese
- (4) Soft cheese

Question Number : 31 Question Id : 70959719342 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 fermented dairy products have

- (1) Acidic taste
- (2) Sweet taste
- (3) Bitter taste
- (4) Burt taste

Question Number : 32 Question Id : 70959719343 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0



Fermented dairy products are manufactured using

- (1) Cydone separator
- (2) Spray dryer
- (3) Falling film evaporator
- (4) Incubator

Question Number : 33 Question Id : 70959719344 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 not a fermented dairy product

- (1) Dahi
- (2) Mishti Dahi
- (3) Shrikhand
- (4) Rasogolla

Question Number : 34 Question Id : 70959719345 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 useful group of bacteria in fermented milks does not include

- (1) Lactococcus
- (2) Lactobacilli
- (3) Coliforms
- (4) Leuconostoc

Question Number : 35 Question Id : 70959719346 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Flavour and eye formation in Emmental and swiss cheese is due to

- (1) Lactococcus lactics
- (2) Lactococcus diacetylactis
- (3) Leuconostoc dextranicum
- (4) Propionibacterium shermanii

Question Number : 36 Question Id : 70959719347 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Rose-Gottlieb Method used for estimation

- (1) Vitamins
- (2) Protein
- (3) Lactose
- (4) Fat

Question Number : 37 Question Id : 70959719348 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 acidity test of milk phenolphthalein used as

- (1) Catalyst
- (2) Indicator
- (3) Enhancer
- (4) Modulator

Question Number : 38 Question Id : 70959719349 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Nitrogen content in sample estimated by

- (1) Rose-Gottlieb Method
- (2) Gerber Method
- (3) Nessler reagent
- (4) Kjeldahl method

Question Number : 39 Question Id : 70959719350 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 not a by-product

- (1) Skim milk
- (2) Table butter
- (3) Butter milk
- (4) Whey

Question Number : 40 Question Id : 70959719351 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 not the latest technology for dairy processing

- (1) Cream separation
- (2) Membrane processing
- (3) Reverse osmosis
- (4) Ultra filtration

Question Number : 41 Question Id : 70959719352 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 principal species of animals whose milk is utilized for cheese making is

- (1) Cattle
- (2) Buffalo
- (3) Sheep
- (4) Goat

Question Number : 42 Question Id : 70959719353 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Mozzarella is made from the milk of

- (1) Cattle
- (2) Buffalo
- (3) Sheep
- (4) Goat

Question Number : 43 Question Id : 70959719354 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 casein : fat ratio in milk for manufacturing cheese should be

- (1) 0.3
- (2) 0.7
- (3) 0.2
- (4) 0.9

Question Number : 44 Question Id : 70959719355 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 most common bacteria used as starter in cheddar cheese making is

- (1) Streptococcus thermophilus
- (2) Lactococcus lactis
- (3) Lactobacillus acidophilus
- (4) Pseudomonas Sp.

Question Number : 45 Question Id : 70959719356 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 of the following is correct in respect of cheddar cheese composition

- (1) Moisture – 37.5 %
- (2) Fat – 10.0 %
- (3) Protein – 15.0 %
- (4) Ash – 0.3 %

Question Number : 46 Question Id : 70959719357 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 cheddar cheese manufacturing the process of cheddaring lasts for

- (1) Half an hour
- (2) 2 hours
- (3) 4 hours
- (4) 6 hours

**Question Number : 47 Question Id : 70959719358 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 of the following is correct in respect of Mozzarella

- (1) Moisture – 54 %
- (2) Fat – 05 %
- (3) Protein – 12 %
- (4) Ash – 1.3 %

**Question Number : 48 Question Id : 70959719359 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 purpose of curd mill in cheese manufacture is to

- (1) Remove whey
- (2) Mix the starter culture
- (3) Cut the curd slabs
- (4) Hold the curd

**Question Number : 49 Question Id : 70959719360 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 purpose of cheese press is to

- (1) Mix the starter culture
- (2) Cut the curd slabs
- (3) Produce cheese of smooth and firm surface
- (4) Hold the curd

**Question Number : 50 Question Id : 70959719361 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 of the steps is not in order in cheese manufacturing

- (1) Addition of starter culture
- (2) Cutting of coagulam
- (3) Ripening
- (4) Moulding

Question Number : 51 Question Id : 70959719362 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 one of the following statements is incorrect in respect of shrikhand

- (1) It is a semi solid product
- (2) It is sweetish sour in nature
- (3) It has a pungent odour
- (4) It is prepared by fermentation of milk

Question Number : 52 Question Id : 70959719363 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Choose the incorrect statement in respect of the fermented milks

- (1) Easy to manufacture
- (2) Better keeping quality
- (3) Bad for lactose intolerants
- (4) Good therapeutic benefits

Question Number : 53 Question Id : 70959719364 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Choice of a packaging material is not governed by one of the following aspects

- (1) Weight and shape of container
- (2) Contamination of food by packaging material
- (3) Storage conditions
- (4) Colour of the packing material

Question Number : 54 Question Id : 70959719365 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Choose the incorrect packaging material characteristic

- (1) Resistance against shocks
- (2) Ability to resist transport and storage
- (3) Non-resistance against moisture
- (4) Shape stability

Question Number : 55 Question Id : 70959719366 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0



One of the following is not an advantage of Automatic cup forming, sealing machine

- (1) Lower cost of packaging material
- (2) Lower labour cost
- (3) Greater investment
- (4) Aseptic packaging is possible

Question Number : 56 Question Id : 70959719367 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

One of the following is not an advantage while using waxed carton packs

- (1) Can be nicely printed
- (2) Light weight
- (3) Eventual occurrence of paper taste
- (4) Non returnable

Question Number : 57 Question Id : 70959719368 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Chakka is prepared from

- (1) Dahi
- (2) Ice cream
- (3) White butter
- (4) Table butter

Question Number : 58 Question Id : 70959719369 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Acidity of normal dahi should be around

- (1) 0.7 %
- (2) 0.2 %
- (3) 0.1 %
- (4) 0.15 %

Question Number : 59 Question Id : 70959719370 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Dahi made from buffalo milk is thick bodied due to

- (1) High SNF content
- (2) High Fat content
- (3) High Moisture content
- (4) High Acidity

Question Number : 60 Question Id : 70959719371 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 of the following statements is incorrect in respect of Yoghurt

- (1) Yoghurt is a coagulated milk product
- (2) Fermentation is carried out by E coli
- (3) The micro-organisms are abundant in Yoghurt
- (4) It may or may not contain sugar

Question Number : 61 Question Id : 70959719372 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Observe the following and find out false match

- i. Dry sterilization --- autoclave
- ii. Wet sterilization -- oven.
- iii. Incubator – Hold media for microbial growth
- iv. Petri dishes –maintain temperature for microbial growth

- (1) i and iii is false
- (2) ii and iv is false
- (3) All are false
- (4) none is false

Question Number : 62 Question Id : 70959719373 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Test based on colour sensitivity to oxygen

- (1) MBRT
- (2) Indole test
- (3) Citrate test
- (4) MRVP test

Question Number : 63 Question Id : 70959719374 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

If Methylene blue reduction time is 6 hrs indicate quality of milk

- (1) Fair
- (2) Very Good
- (3) Good
- (4) Poor

Question Number : 64 Question Id : 70959719375 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

*Salmonella* is

- (1) Cocci shaped, Gram positive bacteria
- (2) Comma shaped, Gram negative bacteria
- (3) rod-shaped, Gram negative bacteria
- (4) None of above

**Question Number : 65 Question Id : 70959719376 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

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

Hygiene indicator microbial parameters

- (1) Total Plate Count
- (2) Coliform Count
- (3) Yeast and Mold Count
- (4) All of these

**Question Number : 66 Question Id : 70959719377 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

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

Sterilization is

- (1) Killing of bacterial cells
- (2) Killing of bacterial and fungal organism
- (3) Killing of all form of life
- (4) None of above

**Question Number : 67 Question Id : 70959719378 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

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

GLP stands for

- (1) Good laboratory practices
- (2) Good Manufacturing Practices
- (3) Good hygiene practices
- (4) Good health practices

**Question Number : 68 Question Id : 70959719379 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

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

Bismith Sulphite Agar (BSA) used for growth

- (1) Yeast and Mold
- (2) Listeria
- (3) Salmonella
- (4) Vibrio

Question Number : 69 Question Id : 70959719380 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Growth medium for Yeast and Mold Count

- (1) VRBL Agar
- (2) Bismuth Sulphite Agar
- (3) Yeast Extract-Dextrose-Chloramphenicol Agar Medium
- (4) None of above

Question Number : 70 Question Id : 70959719381 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Average count of colony forming units observed in 0.001 dilution is 50. What is the total microbial load of sample?

- (1) 90000
- (2) 10000
- (3) 50000
- (4) 100

Question Number : 71 Question Id : 70959719382 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Pasta Filata is used in manufacturing of

- (1) Ice cream
- (2) Biscuits
- (3) Pizza
- (4) Pastries

Question Number : 72 Question Id : 70959719383 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Pasta Filata is a

- (1) Hard curd
- (2) Soft curd
- (3) Stretched curd
- (4) Stale curd

Question Number : 73 Question Id : 70959719384 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 not an optional ingredient in the manufacture of pasteurized cheese products

- (1) Stabilizers
- (2) Emulsifiers
- (3) Sugar
- (4) Salts

**Question Number : 74 Question Id : 70959719385 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 the manufacturing of processed cheese, the cooking temperature is

- (1) 60° Centi.
- (2) 75° Centi.
- (3) 85° Centi.
- (4) 20° Centi.

**Question Number : 75 Question Id : 70959719386 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

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

Hot iron test is conducted during

- (1) Table butter manufacturing
- (2) Cream separation
- (3) Cheddar cheese manufacturing
- (4) Lactose manufacturing

**Question Number : 76 Question Id : 70959719387 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 most suitable temperature for waxed cheese storage is

- (1) Less than 2° Centi.
- (2) 8-10° Centi.
- (3) 12-14° Centi.
- (4) Above 14° Centi.

**Question Number : 77 Question Id : 70959719388 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 bitterness in cheddar cheese is due to reactions of

- (1) Proteins
- (2) Fat
- (3) Lactose
- (4) Mineral matter

Question Number : 78 Question Id : 70959719389 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 not utilized for cheddar cheese manufacturing

- (1) Vat
- (2) Batch freezer
- (3) Mill
- (4) Hoops

Question Number : 79 Question Id : 70959719390 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Hooping in cheddar cheese is carried out after

- (1) Milling and salting
- (2) Parafinnyng
- (3) Pressing
- (4) Wrapping

Question Number : 80 Question Id : 70959719391 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Plasticizing / stretching in Mozzarella cheese is carried out after

- (1) Milling
- (2) Moulding
- (3) Brining
- (4) Packaging

Question Number : 81 Question Id : 70959719392 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Shrikhand contains % of the whey proteins present in the milk :

- (1) 25
- (2) 50
- (3) 100
- (4) 0

Question Number : 82 Question Id : 70959719393 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0



Choose the wrong statement in respect of advantages of ageing of Ice cream mix

- (1) Improves body and texture
- (2) Improves whipping ability
- (3) Improves melting resistance
- (4) Improves colour

Question Number : 83 Question Id : 70959719394 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 normal pH value range of cow and buffalo milk is about

- (1) 3.5-6.0
- (2) 6.0-9.5
- (3) 6.6 - 6.8
- (4) 7.0 – 10

Question Number : 84 Question Id : 70959719395 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Milk coagulates at

- (1) low pH or increase in acidity
- (2) High pH or increase in acidity
- (3) low pH or decrease in acidity
- (4) low in pH or decrease in acidity

Question Number : 85 Question Id : 70959719396 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Rancid flavor is caused by enzymes :

- (1) Lipase
- (2) Proteinase
- (3) Rennet
- (4) Lactase

Question Number : 86 Question Id : 70959719397 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

On an average cow milk contains around water % :

- (1) 17 %
- (2) 27 %
- (3) 87 %
- (4) 57 %



Question Number : 87 Question Id : 70959719398 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Lactose is consists of :

- (1) Glucose and fructose
- (2) Glucose and glucose
- (3) Glucose and Galactose
- (4) Fructose and Galactose

Question Number : 88 Question Id : 70959719399 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Proteins are present in milk in :

- (1) True solution
- (2) Emulsion
- (3) Colloidal
- (4) Golobules

Question Number : 89 Question Id : 70959719400 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 highest component in human milk is :

- (1) Proteins
- (2) Minerals
- (3) Fat
- (4) Lactose

Question Number : 90 Question Id : 70959719401 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Fermented Dairy Products have.....energy value as compared to Milk

- (1) Low
- (2) Same
- (3) High
- (4) Very high

Question Number : 91 Question Id : 70959719402 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 term trimming as applicable to processed cheese manufacturing refers to

- (1) Cutting of cheese block
- (2) Waxing
- (3) Cleaning and removal of wax
- (4) Mixing of salt and emulsifier

Question Number : 92 Question Id : 70959719403 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 pasteurized, processed cheese products are

- (1) Sterile
- (2) Not sterile
- (3) Partially sterile
- (4) Prone to spore formers

Question Number : 93 Question Id : 70959719404 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 tempering temperature of cheese blocks during manufacturing of processed cheese is

- (1) 10° Centi.
- (2) 4° Centi.
- (3) 30° Centi.
- (4) 18° Centi.

Question Number : 94 Question Id : 70959719405 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 not utilized for packaging of processed cheese is

- (1) Laminated aluminium foil
- (2) Parchment paper
- (3) Poly film
- (4) Tin foil

Question Number : 95 Question Id : 70959719406 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 storage temperature for finished & packaged processed cheese i.e.

- (1) 0-2° Centi.
- (2) 5-10° Centi.
- (3) 10-15° Centi.
- (4) 15-16° Centi.

Question Number : 96 Question Id : 70959719407 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Organism cannot be seen by unaided eyes

- (1) Microorganism
- (2) Macroorganism
- (3) Arthropods
- (4) Amphibians

Question Number : 97 Question Id : 70959719408 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Microbial parameter used for total microbial load of food

- (1) Coliform count
- (2) Staphylococcus count
- (3) Yeast and Mold count
- (4) Total plate count

Question Number : 98 Question Id : 70959719409 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Bloating with reference to storage of processed cheese refers to

- (1) Thickening of processed cheese
- (2) Swelling of processed cheese tins due to formation of gas
- (3) Thinning of product due to enzymes
- (4) Processed cheese becoming brown

Question Number : 99 Question Id : 70959719410 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Coliform on VRBL agar grows as

- (1) Pink to red colour colonies
- (2) Blue colour colonies
- (3) Silver or Gold colour colonies
- (4) Green Colour colonies with metallic sheen

Question Number : 100 Question Id : 70959719411 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Most probable number (MPN) is obtained by

- (1) Plating method
- (2) Spreading method
- (3) Dilution method
- (4) All of these