

National Testing Agency

Question Paper Name: Food and Nutrition
Subject Name: Food and Nutrition
Creation Date: 2019-11-10 18:06:54
Duration: 180
Total Marks: 100
Display Marks: Yes

Food and Nutrition

Group Number : 1
Group Id : 709597125
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 and Nutrition

Section Id : 709597128
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: 709597148
Question Shuffling Allowed : Yes

Question Number : 1 Question Id : 70959712382 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 among the following is a fat soluble vitamin?

1. Vitamin A
2. Vitamin B₁₂
3. Vitamin C
4. Vitamin B₃

Question Number : 2 Question Id : 70959712383 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 is not a good source of _____.

1. Calcium
2. Phosphorus
3. Protein
4. Fibre

Question Number : 3 Question Id : 70959712384 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

_____ can be stored in the body.

1. Water
2. Fat soluble vitamins
3. Fibre
4. Food

Question Number : 4 Question Id : 70959712385 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 immune system of our body is known to produce _____

1. Antibody
2. Antigen
3. Immunogen
4. All the above

Question Number : 5 Question Id : 70959712386 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 blood appears red because of

1. Hemoglobin
2. WBC
3. Platelets
4. Plasma

Question Number : 6 Question Id : 70959712387 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

When a patient has severe hypoglycemia they show the following symptom

1. Unconscious
2. High fever
3. Salivation
4. All the above

Question Number : 7 Question Id : 70959712388 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 _____ with advancing age

1. Remain constant
2. Fluctuates
3. Decreases
4. Increases

Question Number : 8 Question Id : 70959712389 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Severe protein deficiency can lead to _____ in children.

1. Marasmus
2. Anemia
3. Kwashiorkor
4. All of the above

Question Number : 9 Question Id : 70959712390 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Selenium is a _____

1. Major mineral
2. Trace mineral
3. Fat soluble vitamin
4. Cation

Question Number : 10 Question Id : 70959712391 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Gums can form _____.

1. Layers
2. Viscous gels
3. Thin gels
4. Colloid

Question Number : 11 Question Id : 70959712392 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Severe calorie deficiency leads to _____

1. Marasmus
2. Kwashiorkor
3. Malabsorption
4. Anemia

Question Number : 12 Question Id : 70959712393 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 among the following is an essential amino acid?

1. Proline
2. Asparagine
3. Methionine
4. Tyrosine

Question Number : 13 Question Id : 70959712394 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Di sulfide bonds are formed between _____

1. Side chain amino & carboxyl group
2. Two amino groups
3. Two carboxylic groups
4. Two sulfur amino acids

Question Number : 14 Question Id : 70959712395 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 synthesized by a series of steps called _____

1. Transcription
2. Translation
3. Both 1 & 2
4. Transduction

Question Number : 15 Question Id : 70959712396 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Palpation measurement in carotid refers to

1. In the wrist, usually at the base of the thumb
2. On each side of the neck
3. Ankle
4. Toe

Question Number : 16 Question Id : 70959712397 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Bitot's spot, corneal ulceration and keratomalacia are symptoms of which deficiency?

1. Vitamin A
2. Vitamin B₁₂
3. Vitamin C
4. Vitamin B₃

Question Number : 17 Question Id : 70959712398 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 feeding technique by intravenous route is called _____

1. Enteral nutrition
2. Oral nutrition
3. Intravenous nutrition
4. Parenteral nutrition

Question Number : 18 Question Id : 70959712399 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Vansapathi is made from

1. Marine oil
2. Linseed oil
3. Vegetable oil
4. Animal fat oil

Question Number : 19 Question Id : 70959712400 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Among the various fats, spoilage takes the form of

1. Decolorizing
2. Deodorizing
3. Rancidity
4. None of the above

Question Number : 20 Question Id : 70959712401 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 sugar in our daily diet is

1. Glucose
2. Mannose
3. Fructose
4. Sucrose

Question Number : 21 Question Id : 70959712402 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 richest source of vitamin E is

1. Wheat germ oil
2. Rice
3. Wheat
4. Corn

Question Number : 22 Question Id : 70959712403 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Vitamin K is essential for

1. Skin health
2. Blood coagulation
3. Normal metabolism
4. Heart function

Question Number : 23 Question Id : 70959712404 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 richest sources of vitamin K is

1. Cereal grains
2. Millets
3. Dark green leafy vegetables
4. Meat and meat products

Question Number : 24 Question Id : 70959712405 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Normal resting respiratory rate for adult is

1. 12 RR/min
2. 20 RR/min
3. <12 RR/min
4. None of these

Question Number : 25 Question Id : 70959712406 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Wernicke's encephalopathy is characterized by _____

1. Ophthalmoplegia
2. Nystagmus
3. Ataxia
4. All of the above

Question Number : 26 Question Id : 70959712407 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Minerals represent about _____ of body weight

1. 4-5%
2. 2-3%
3. 8-10%
4. 20-30%

Question Number : 27 Question Id : 70959712408 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 the most abundant mineral in the extracellular fluid

1. Sodium
2. Potassium
3. Chloride
4. All of the above

Question Number : 28 Question Id : 70959712409 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 vitamins included in B-complex group are

1. Tocopherol, niacin
2. Niacin, riboflavin, ascorbic acid
3. Thiamine, ascorbic acid
4. Thiamine, Niacin, Riboflavin

Question Number : 29 Question Id : 70959712410 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 protein content per 100 gram serving of chicken eggs

1. 2.6 g
2. 12.6 g
3. 20.6 g
4. 120.6 g

Question Number : 30 Question Id : 70959712411 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Fruits and vegetables are low in

1. Fat
2. Salt
3. Sugar
4. All the above

Question Number : 31 Question Id : 70959712412 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 microwave cooking, the food should be kept in containers made of

1. Steel
2. Aluminium
3. Copper
4. Ceramic

Question Number : 32 Question Id : 70959712413 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 first form of milk produced by mammals following delivery of new born is

1. Cholesterol
2. Colostrum
3. Choline
4. Cholic acid

Question Number : 33 Question Id : 70959712414 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Enzymatic browning is observed in freshly cut _____

1. Sugarcane
2. Fruits
3. Meat
4. None of the above

Question Number : 34 Question Id : 70959712415 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Risk assessment includes

1. Hazard identification
2. Hazard characterization
3. Risk characterization
4. All of the above

Question Number : 35 Question Id : 70959712416 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 ingredient used for leavening baking products is _____

1. Yeast
2. E. coli
3. Sorbitol
4. Sodium hydroxide

Question Number : 36 Question Id : 70959712417 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 enzyme found in kiwi fruit that aids in the digestion of protein is

1. Actinidin
2. Phlorizin
3. Pectin
4. Lignin

Question Number : 37 Question Id : 70959712418 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 requirement per kg body weight for highly susceptible population is

1. 1g
2. 10g
3. 20g
4. 5g

Question Number : 38 Question Id : 70959712419 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 leafy vegetables help to cure

1. Osteoporosis
2. Anaemia
3. Rickets
4. Beriberi

Question Number : 39 Question Id : 70959712420 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 person is considered underweight if the body mass index is

1. $< 24.5 \text{ kg/m}^2$
2. $< 21.0 \text{ kg/m}^2$
3. $< 18.5 \text{ kg/m}^2$
4. None of these

Question Number : 40 Question Id : 70959712421 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Inactive video games or TV should be limited to

1. < 2 hours per day
2. < 6 hours per day
3. 2 hours per day
4. 6 hours per day

Question Number : 41 Question Id : 70959712422 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 found in natural element in nearly all drinking water and soil

1. Iodine
2. Fluoride
3. Molybdenum
4. Selenium

Question Number : 42 Question Id : 70959712423 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Fluid is retained in the body along with which of the following mineral

1. Sodium
2. Sugar
3. Amino acids
4. Glucose

Question Number : 43 Question Id : 70959712424 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

MSG stands for

1. Monosodium guanidine
2. Monosodium glutamate
3. Monosodium glutamine
4. Monosodium galactase

Question Number : 44 Question Id : 70959712425 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Beta-cryptoxanthin is found in _____

1. Peaches
2. Apple
3. Cucumber
4. None of the above

Question Number : 45 Question Id : 70959712426 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Ginger root has been in use since ancient times for its _____

1. Anti-inflammatory
2. Carminative
3. Anti-flatulent, and anti-microbial properties
4. All of the above

Question Number : 46 Question Id : 70959712427 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Pasteurizing of milk can help reduce

1. Tuberculosis
2. Whooping Cough
3. Cholera
4. Malaria

Question Number : 47 Question Id : 70959712428 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 parameter is more relevant to bread quality?

1. Softness
2. Chewiness
3. Weight
4. Size

Question Number : 48 Question Id : 70959712429 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Where are the receptors for sweet taste concentrated on the tongue?

1. Left side
2. Tip
3. Back end
4. Right side

Question Number : 49 Question Id : 70959712430 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 will not affect the quality attribute of a processed food?

1. Maturity at harvest
2. Processing method
3. Processing day
4. Post-harvest treatments

Question Number : 50 Question Id : 70959712431 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 requirement of fat for adult man and woman differs by how many portions?

1. 4
2. 5
3. 1
4. 2

Question Number : 51 Question Id : 70959712432 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Over all, HACCP concentrates on critical hazards helping to prevent

1. Foodborne illness
2. Food industry corruption
3. Food industry profit
4. Food industry loss

Question Number : 52 Question Id : 70959712433 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Hedonic scale used in sensory analysis involves how many points?

1. 7
2. 9
3. 10
4. 11

Question Number : 53 Question Id : 70959712434 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Certified food for jews is

1. Kosher certified
2. Certified by FSSAI
3. Any food certified by international agency
4. Islamic certified

Question Number : 54 Question Id : 70959712435 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 type of fats increases the risk of cardiovascular disease?

1. Monounsaturated fats & transfats
2. Saturated fats & transfat
3. Polyunsaturated fats & palmolein
4. Trans fats alone

Question Number : 55 Question Id : 70959712436 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 vitamin is easily destroyed by heat?

1. Vitamins B
2. Vitamins C
3. Vitamins B and C
4. None of the above

Question Number : 56 Question Id : 70959712437 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 vitamin is an important micronutrient needed for healthy eyesight and gums?

1. Vitamin A
2. Vitamin E
3. Vitamin D
4. Vitamin K

Question Number : 57 Question Id : 70959712438 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 the vinegar with the metanil yellow indicator paper, in case, the colour changes from yellow to pink indicates the presence of

1. Detergent
2. Synthetic milk
3. Iodine
4. Mineral acid

Question Number : 58 Question Id : 70959712439 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 central food laboratory situated in Mysore is _____

1. Central Food Laboratory
2. Public Health Laboratory
3. Central Food Technological and Research Institute
4. All of the above.

Question Number : 59 Question Id : 70959712440 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

HACCP is basically a requirement for

1. Product control
2. Process control
3. Microbial control
4. Chemical control

Question Number : 60 Question Id : 70959712441 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Vitamin C, vitamin E, BHA, BHT, and sulfites are _____

1. Antioxidants
2. Flavor enhancers
3. Antimicrobial agents
4. Incidental food additives

Question Number : 61 Question Id : 70959712442 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

BIS 14000 series is equivalent to

1. ISO series
2. ISO 9000 series
3. ISO 9000:2008
4. ISO 2000

Question Number : 62 Question Id : 70959712443 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Presence of ----- in water indicates fecal contamination.

1. Coliforms
2. Bacillus sp.
3. Staphylococcus sp.
4. None of the above

Question Number : 63 Question Id : 70959712444 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 factor that is least important to control in order to limit food-borne illness is

1. Presence of pesticides
2. Presence of microbes
3. Temperature of food
4. Time of incubation

Question Number : 64 Question Id : 70959712445 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Take a cotton piece soaked in liquid paraffin and rub the outer green surface of a small part of green vegetable. If the cotton turns, green, we can say the vegetable is adulterated with _____

1. Sudan red
2. Malachite green
3. Brick powder
4. Mineral acid

Question Number : 65 Question Id : 70959712446 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 1994, Calgene, a biotechnology company from California, USA, genetically engineered a tomato variety named as

1. FlavrSavr
2. Calgene
3. California tomato
4. Red Tomato

Question Number : 66 Question Id : 70959712447 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 February 1996, the United Kingdom introduced Europe's first genetically-modified food product is

1. Canola oil
2. Cotton seed oil
3. G M Honey
4. Tomato Puree

Question Number : 67 Question Id : 70959712448 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 concerns about GM foods raised by the Environmental activists, religious organizations, public interest groups, professional associations are

1. Environmental hazards
2. Human health risks
3. Economic concerns
4. All of the above

Question Number : 68 Question Id : 70959712449 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Codex Alimentarius Commission has promoted the use of

1. Microbiological Risk Assessment
2. Quantitative assessment
3. Both 1 & 2
4. None of these

Question Number : 69 Question Id : 70959712450 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 increase in diabetes and obesity in India is due to

1. Poor diet and lack of physical activity
2. High calorie diets
3. Poor diet
4. Sedentary lifestyle

Question Number : 70 Question Id : 70959712451 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-positive spore forming rods observed in food poisoning

1. Clostridium sp.
2. Bacillus sp.
3. E. coli
4. Both 1 & 2

Question Number : 71 Question Id : 70959712452 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Body weight and height of children reflect

1. State of health and growth rate
2. Lifestyle
3. Cognitive performance
4. Sports performance

Question Number : 72 Question Id : 70959712453 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Botulinum toxin is

1. Neurotoxin
2. Exotoxin
3. Both 1 & 2
4. None of these

Question Number : 73 Question Id : 70959712454 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 calcium requirement during pregnancy is _____

1. 800mg
2. 750mg
3. 1000mg
4. 1200mg

Question Number : 74 Question Id : 70959712455 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 is the Dry Heat Method among the following :

1. Blanching
2. Baking
3. Braising
4. Poaching

Question Number : 75 Question Id : 70959712456 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Sweating of vegetables products during handling increases _____.

1. Microbial numbers.
2. Acidity.
3. Temperature.
4. None of the above.

Question Number : 76 Question Id : 70959712457 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Fruits and vegetables discolor when bruised or cut due to

1. Caramelization
2. Sulfiting
3. Dehydration
4. Enzymatic browning

Question Number : 77 Question Id : 70959712458 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 common nutritional problems among adolescents are

1. Anaemia, Eating disorder, Obesity
2. Hypertension, CVD, Diabetes
3. Diabetes and Anaemia
4. Constipation, Anaemia

Question Number : 78 Question Id : 70959712459 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 soft rot, caused by

1. *Erwinia carotovora*
2. *Bacillus subtilis*
3. *Clostridium botulinum*
4. *Rhizopus nigricans*

Question Number : 79 Question Id : 70959712460 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 H5N1, H and N stand for

1. Haemophilus and Neuron
2. Haemagglutinin and Neuraminidase
3. Haemoglobin and Neutralization
4. None of these

Question Number : 80 Question Id : 70959712461 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 means by which Salmonella bacteria are usually spread

1. Raw meats eggs, poultry.
2. Pickled vegetables.
3. Home-canned vegetables.
4. Raw vegetables

Question Number : 81 Question Id : 70959712462 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Citrinin is a mycotoxin produced by

1. *Penicillium* sp.
2. *Aspergillus* sp.
3. *Monascus* sp.
4. All the above

Question Number : 82 Question Id : 70959712463 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Cyanogenic glycosides are generally produced by

1. Bacteria
2. Fungi
3. Plants
4. None of these

Question Number : 83 Question Id : 70959712464 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Physical hazards are associated with

1. Choking (particularly young children)
2. Cuts to the mouth and tongue
3. Damage to the gastrointestinal system
4. All the above

Question Number : 84 Question Id : 70959712465 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 full form of USDA?

1. United States Department of Agriculture
2. United States Department of Anthropology
3. United States Department of Applied Research
4. United States Department of Ancient History

Question Number : 85 Question Id : 70959712466 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

This number is for the store, letting employers know how long a certain product can stay on the shelf.

1. Best before date
2. Sell by date
3. Use by date
4. Expiry date

Question Number : 86 Question Id : 70959712467 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

These are packing codes that track the product when it is being shipped.

1. Best before date
2. Closed or coded date
3. Use by date
4. Expiry date

Question Number : 87 Question Id : 70959712468 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 distinctive taste of a food or drink is _____

1. Flavour
2. Pigments
3. Cooler
4. None of the above

Question Number : 88 Question Id : 70959712469 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Expiry dates indicate when product will expire due to spoilage making it unfit for use.

1. Best before date
2. Sell by date
3. Use by date
4. Expiry date

Question Number : 89 Question Id : 70959712470 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 typical balanced Indian diet should provide _____ energy from proteins.

1. 10-12%
2. 13-15%
3. 20%
4. 25%

Question Number : 90 Question Id : 70959712471 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Carbohydrates provide ____Kcal/g of energy.

1. 5
2. 4
3. 2
4. 9

Question Number : 91 Question Id : 70959712472 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 also called as Vitamin B₃.

1. Thiamine
2. Pyridoxine
3. Niacin
4. Riboflavin

Question Number : 92 Question Id : 70959712473 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 Estimated Average Requirements (EAR) is an estimated nutrient adequacy of _____% of the healthy population.

1. 50%
2. 90%
3. 98%
4. 10%

Question Number : 93 Question Id : 70959712474 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 BMI of a person whose height is 1.75meters and weight is 65Kg?

1. 24.22 Kg/m²
2. 19.89 Kg/m²
3. 21.24 Kg/m²
4. 27.91 Kg/m²

Question Number : 94 Question Id : 70959712475 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Aflatoxin is produced by

1. Aspergillus flavus
2. Fusarium sp.
3. Alternaria sp.
4. Penicillium sp.

Question Number : 95 Question Id : 70959712476 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 statement is incorrect?

1. Pulse rate can be recorded in radial, apical and carotid regions
2. Bradycardia is heart rate more 100 bpm
3. Systolic pressure of blood is 120mmHg
4. Diastolic pressure of blood is 80mmHg

Question Number : 96 Question Id : 70959712477 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Weakness in the muscles and little energy to work is symptomatic to which disease?

1. Beriberi
2. Goiter
3. Pellagra
4. Cheilosis

Question Number : 97 Question Id : 70959712478 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 equipment is not used in indirect calorimetry?

1. Benedict's oxy calorimeter
2. Benedict Roth Spirometer
3. Max Plank respirometer
4. Bomb calorimeter

Question Number : 98 Question Id : 70959712479 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 statement is false with respect to relative humidity?

1. At equilibrium relative humidity, food gains moisture.
2. When relative humidity is higher than equilibrium, food gain moisture
3. When relative humidity is lesser than equilibrium, food loses moisture
4. There is inter-relationship between relative humidity and water activity of food.

Question Number : 99 Question Id : 70959712480 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 a molecule has two chiral carbon atoms, the possible number of stereo isomers formed are

1. 4
2. 2
3. 8
4. 16

Question Number : 100 Question Id : 70959712481 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Raffinose is a _____

1. Disaccharide
2. Polysaccharide
3. Trisaccharide
4. Tetrasaccharide