

# National Testing Agency

**Question Paper Name:** DAIRY TECHNOLOGY 1st July 2019 Shift2  
**Subject Name:** DAIRY TECHNOLOGY  
**Creation Date:** 2019-07-01 18:50:39  
**Duration:** 150  
**Total Marks:** 640  
**Display Marks:** Yes  
**Share Answer Key With Delivery Engine:** Yes  
**Actual Answer Key:** Yes

## DAIRY TECHNOLOGY

**Group Number :** 1  
**Group Id :** 5531728  
**Group Maximum Duration :** 0  
**Group Minimum Duration :** 150  
**Revisit allowed for view? :** No  
**Revisit allowed for edit? :** No  
**Break time:** 0  
**Group Marks:** 640

## Part A : DAIRY TECHNOLOGY

**Section Id :** 55317216  
**Section Number :** 1  
**Section type :** Online  
**Mandatory or Optional:** Mandatory  
**Number of Questions:** 160  
**Number of Questions to be attempted:** 160  
**Section Marks:** 640  
**Display Number Panel:** Yes  
**Group All Questions:** No

**Sub-Section Number:** 1  
**Sub-Section Id:** 55317238  
**Question Shuffling Allowed :** Yes

**Question Number : 1 Question Id : 5531721315 Question Type : MCQ Option Shuffling : No Display Question Number : Yes**  
**Single Line Question Option : No Option Orientation : Vertical**  
**Correct Marks : 4 Wrong Marks : 1**

Which of the following whey protein is less sensitive to heat treatment at 90 °C?

1. Bovine albumin
2. Immunoglobulin
3.  $\alpha$ -lactoglobulin
4.  $\beta$ -lactalbumin

Options :

- 5531725201. 1
- 5531725202. 2
- 5531725203. 3
- 5531725204. 4

Question Number : 2 Question Id : 5531721316 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following chemical is added to control 'blowing' problem caused by butyric acid bacteria in Emmental cheese?

1. Potassium nitrite
2. Potassium nitrate
3. Hydrogen peroxide
4. Potassium metabisulphite

Options :

- 5531725205. 1
- 5531725206. 2
- 5531725207. 3
- 5531725208. 4

Question Number : 3 Question Id : 5531721317 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following milk product has several layers of clotted cream?

1. Basundi
2. Rabri
3. Shrikhand
4. Paneer

Options :

- 5531725209. 1
- 5531725210. 2
- 5531725211. 3
- 5531725212. 4

Question Number : 4 Question Id : 5531721318 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

As per FSSR (2001), the minimum protein content (w/w) in whey powder is

1. 5%
2. 7%
3. 10%
4. 15%

**Options :**

- 5531725213. 1
- 5531725214. 2
- 5531725215. 3
- 5531725216. 4

**Question Number : 5 Question Id : 5531721319 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

The main flavor compound in Dahi is

1. Acetaldehyde
2. Diacetyl
3. Lactones
4. Alcohols

**Options :**

- 5531725217. 1
- 5531725218. 2
- 5531725219. 3
- 5531725220. 4

**Question Number : 6 Question Id : 5531721320 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

The unique fatty acid in milk fat is

1. Butyric acid
2. Capric acid
3. Stearic acid
4. Oleic acid

**Options :**

- 5531725221. 1
- 5531725222. 2
- 5531725223. 3
- 5531725224. 4

**Question Number : 7 Question Id : 5531721321 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Body and texture of cheese is contributed by

1. Proteolysis
2. Lipolysis
3. Glycolysis
4. Hydrolysis

Options :

- 5531725225. 1
- 5531725226. 2
- 5531725227. 3
- 5531725228. 4

Question Number : 8 Question Id : 5531721322 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The major compound contributing to the flavor of yoghurt is

1. Acetaldehyde
2. Acetone
3. Methyl ketone
4. Ethyl alcohol

Options :

- 5531725229. 1
- 5531725230. 2
- 5531725231. 3
- 5531725232. 4

Question Number : 9 Question Id : 5531721323 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Enzymatic phase of rennet action is

1. Temperature independent
2. Temperature dependent
3. Ca<sup>++</sup> dependent
4. Ca<sup>++</sup> independent

Options :

- 5531725233. 1
- 5531725234. 2
- 5531725235. 3
- 5531725236. 4

Question Number : 10 Question Id : 5531721324 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Rate of evaporation increases as

1. Exposed surface area of liquid increases
2. Exposed surface area of liquid decreases
3. Movement of air above surface of liquid decreases
4. Atmospheric pressure increases

Options :

5531725237. 1

5531725238. 2

5531725239. 3

5531725240. 4

Question Number : 11 Question Id : 5531721325 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

What is the filtration temperature in membrane filtration application?

1. 15 °C
2. 25 °C
3. 65 °C
4. 50 °C

Options :

5531725241. 1

5531725242. 2

5531725243. 3

5531725244. 4

Question Number : 12 Question Id : 5531721326 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following membrane separation technique would be most suitable for partial desalination of whey in dairy industry?

1. Reverse osmosis
2. Nano-filtration
3. Ultra-filtration
4. Micro-filtration

Options :

5531725245. 1

5531725246. 2

5531725247. 3

5531725248. 4

Question Number : 13 Question Id : 5531721327 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Pore size of micro-filtration membrane ranges from

1. 0.1–5  $\mu\text{m}$
2. 0.1–0.01  $\mu\text{m}$
3. 0.001–0.01  $\mu\text{m}$
4. 0.0001–0.001  $\mu\text{m}$

Options :

5531725249. 1

5531725250. 2

5531725251. 3

5531725252. 4

Question Number : 14 Question Id : 5531721328 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the qualities do not determine the percent recovery in membrane treatment?

1. Membrane filtration level selected
2. Characteristic of membrane itself
3. Quality of feed water
4. Nutritional content of feed

Options :

5531725253. 1

5531725254. 2

5531725255. 3

5531725256. 4

Question Number : 15 Question Id : 5531721329 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Homogenised milk is not suitable for production of semi-hard or hard cheese due to

1. Too soft coagulum
2. Too hard coagulum
3. Off-flavor
4. Bitter taste

Options :

5531725257. 1

5531725258. 2

5531725259. 3

5531725260. 4

Question Number : 16 Question Id : 5531721330 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Homogenization reduces the size of fat globules to which size?

1.  $< 2\mu$
2.  $< 3\mu$
3.  $< 4\mu$
4.  $< 5\mu$

Options :

5531725261. 1

5531725262. 2

5531725263. 3

5531725264. 4

Question Number : 17 Question Id : 5531721331 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Application of single-stage homogenization is in

1. Product demanding high viscosity
2. Product with low viscosity
3. Product with no viscosity
4. Product without fat

Options :

5531725265. 1

5531725266. 2

5531725267. 3

5531725268. 4

Question Number : 18 Question Id : 5531721332 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Name of the scientist who invented Homogenization

1. Pasteur
2. Rutherford
3. Antonie Van Leeuwenhoek
4. Gaulin

Options :

5531725269. 1

5531725270. 2

5531725271. 3

5531725272. 4

Question Number : 19 Question Id : 5531721333 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Low fat cottage cheese must contain a maximum of

1. 0.5% fat
2. 1% fat
3. 2% fat
4. 4% fat

**Options :**

5531725273. 1

5531725274. 2

5531725275. 3

5531725276. 4

**Question Number : 20 Question Id : 5531721334 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Which of the following process makes the milk more digestible?

1. Bactofugation
2. Evaporation
3. Pasteurization
4. Homogenization

**Options :**

5531725277. 1

5531725278. 2

5531725279. 3

5531725280. 4

**Question Number : 21 Question Id : 5531721335 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Milk is a good source of all water-soluble vitamins except for

1. Cyanocobalamin
2. Riboflavin
3. Ascorbic acid
4. Thiamine

**Options :**

5531725281. 1

5531725282. 2

5531725283. 3

5531725284. 4

**Question Number : 22 Question Id : 5531721336 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**



Curdy melt down defect in ice-cream may be due to

1. Excess protein
2. Excess fruit
3. Excess acidity
4. Excess sugar

Options :

5531725285. 1

5531725286. 2

5531725287. 3

5531725288. 4

Question Number : 23 Question Id : 5531721337 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Approximate freezing time required to freeze ice-cream in  
continuous freezer is about

1. 48 sec
2. 25 sec
3. 12 sec
4. 6 sec

Options :

5531725289. 1

5531725290. 2

5531725291. 3

5531725292. 4

Question Number : 24 Question Id : 5531721338 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Coarse texture of ice-cream is due to

1. Ice crystals
2. Lactose crystals
3. Solid fat
4. Denatured protein

Options :

5531725293. 1

5531725294. 2

5531725295. 3

5531725296. 4

Question Number : 25 Question Id : 5531721339 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The component which increases the overrun in ice-cream is

1. Stabilizer
2. Lactose
3. Emulsifiers
4. Fat

**Options :**

5531725297. 1

5531725298. 2

5531725299. 3

5531725300. 4

**Question Number : 26 Question Id : 5531721340 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

According to FSSR (2011), the protein content of normal ice-cream should not be less than

1. 3.5%
2. 3.0%
3. 5.0%
4. 1.5%

**Options :**

5531725301. 1

5531725302. 2

5531725303. 3

5531725304. 4

**Question Number : 27 Question Id : 5531721341 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

What is the full form of ISO?

1. International Organization for Standardization
2. International Standards Organization
3. Indian Standards Organization
4. International Standardization Organization

**Options :**

5531725305. 1

5531725306. 2

5531725307. 3

5531725308. 4

**Question Number : 28 Question Id : 5531721342 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Pilot sterilization test is usually carried out before manufacture of

1. UHT milk
2. Sterilized milk
3. Sweetened condensed milk
4. Evaporated milk

**Options :**

5531725309. 1

5531725310. 2

5531725311. 3

5531725312. 4

**Question Number : 29 Question Id : 5531721343 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Which of the following material is commonly used as a closure for PET bottles?

1. PP
2. BOPP
3. PET
4. HDPE

**Options :**

5531725313. 1

5531725314. 2

5531725315. 3

5531725316. 4

**Question Number : 30 Question Id : 5531721344 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Bactofugation process was developed by

1. Prof. Simonart
2. Thomas Alva Edison
3. Nikola Tesla
4. Louis Pasteur

**Options :**

5531725317. 1

5531725318. 2

5531725319. 3

5531725320. 4

**Question Number : 31 Question Id : 5531721345 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Reverse Osmosis is used to concentrate whey to a total solid level of

1. 60–75% TS
2. 40–50% TS
3. 21–28% TS
4. 5–8% TS

**Options :**

5531725321. 1

5531725322. 2

5531725323. 3

5531725324. 4

**Question Number : 32 Question Id : 5531721346 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Water activity of whole milk powder is

1. 0.65
2. 0.25
3. 0.55
4. 0.10

**Options :**

5531725325. 1

5531725326. 2

5531725327. 3

5531725328. 4

**Question Number : 33 Question Id : 5531721347 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Approximate range of temperature for forced crystallization in preparation of sweetened condensed milk

1. 15–25 °C
2. 30–40 °C
3. 45–50 °C
4. above 50 °C

**Options :**

5531725329. 1

5531725330. 2

5531725331. 3

5531725332. 4

**Question Number : 34 Question Id : 5531721348 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Which of the following is the prime objective of vacuumation of cream?

1. Kill bacteria
2. Inactivate enzymes
3. Expulsion of dissolved air
4. Removal of undesirable odours

Options :

5531725333. 1

5531725334. 2

5531725335. 3

5531725336. 4

Question Number : 35 Question Id : 5531721349 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which form of lactose is used for seeding the condensed milk?

1.  $\alpha$ -lactose hydrate
2.  $\beta$ -lactose anhydride
3.  $\beta$ -lactose hydride
4. Lactose crystals

Options :

5531725337. 1

5531725338. 2

5531725339. 3

5531725340. 4

Question Number : 36 Question Id : 5531721350 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Maximum permissible level of BHT in ghee is

1. 0.05%
2. 0.20%
3. 0.50%
4. 0.02%

Options :

5531725341. 1

5531725342. 2

5531725343. 3

5531725344. 4

Question Number : 37 Question Id : 5531721351 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The fat percentage of plastic cream is in the range of

1. 30–40%
2. 65–85%
3. 20–25%
4. 40–50%

**Options :**

5531725345. 1

5531725346. 2

5531725347. 3

5531725348. 4

**Question Number : 38 Question Id : 5531721352 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

The optimum temperature of milk at which bactofugation has best efficiency is

1. 30–35 °C
2. 40–45 °C
3. 50–55 °C
4. 60–65 °C

**Options :**

5531725349. 1

5531725350. 2

5531725351. 3

5531725352. 4

**Question Number : 39 Question Id : 5531721353 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Generally, the resident time of hot air in normal spray dryer chamber is in the range of

1. 25–30 sec
2. 60–65 sec
3. 1–2 sec
4. 3–5 sec

**Options :**

5531725353. 1

5531725354. 2

5531725355. 3

5531725356. 4

**Question Number : 40 Question Id : 5531721354 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

The form of iron that is added into the infant milk foods is

1. Ferric sulfate
2. Ferrous sulfate
3. Ferrous oxide
4. Ferric oxide

**Options :**

5531725357. 1

5531725358. 2

5531725359. 3

5531725360. 4

**Question Number : 41 Question Id : 5531721355 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

The relative humidity of drying air used in spray drying is generally in the range of

1. 20–30%
2. 10–15%
3. 12–16%
4. 3–4%

**Options :**

5531725361. 1

5531725362. 2

5531725363. 3

5531725364. 4

**Question Number : 42 Question Id : 5531721356 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Which of the following material is used to prepare biodegradable plastic?

1. Polyethylene
2. Polyamide
3. Polylactide
4. Polystyrene

**Options :**

5531725365. 1

5531725366. 2

5531725367. 3

5531725368. 4

**Question Number : 43 Question Id : 5531721357 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Given 1200 kg of cream testing 50% fat, how much skimmed milk testing 0.1% fat must be added to obtain 40% fat in the standardized cream?

1. 280 kg
2. 200 kg
3. 300 kg
4. 250 kg

**Options :**

5531725369. 1

5531725370. 2

5531725371. 3

5531725372. 4

**Question Number : 44 Question Id : 5531721358 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Early Bleating defect in cheese is caused due to

1. Clostridium
2. Yeast
3. Coliform
4. Bacillus

**Options :**

5531725373. 1

5531725374. 2

5531725375. 3

5531725376. 4

**Question Number : 45 Question Id : 5531721359 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Low solubility of roller dried milk powder is due to

1. Browning
2. Denaturation of proteins
3. Dephosphorylation
4. Low moisture

**Options :**

5531725377. 1

5531725378. 2

5531725379. 3

5531725380. 4

**Question Number : 46 Question Id : 5531721360 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**



A milk product contains 1% nitrogen (N), what will be the protein content of the product?

1. 4.25%
2. 4.38%
3. 6.25%
4. 6.38%

**Options :**

5531725381. 1

5531725382. 2

5531725383. 3

5531725384. 4

**Question Number : 47 Question Id : 5531721361 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

SMP produced by giving preheat treatment at 75 °C for 15-20 seconds will be

1. Low heat
2. Medium heat
3. High heat
4. Extra low heat

**Options :**

5531725385. 1

5531725386. 2

5531725387. 3

5531725388. 4

**Question Number : 48 Question Id : 5531721362 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

The ingredient that does not increase the whipping rate of ice-cream is

1. Sugar
2. WPC
3. Egg yolk
4. Butter milk

**Options :**

5531725389. 1

5531725390. 2

5531725391. 3

5531725392. 4

**Question Number : 49 Question Id : 5531721363 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Before use, flexible material for packaging milk is normally sterilized by

1. Chlorine
2. Hot water
3. H<sub>2</sub>O<sub>2</sub>
4. UV radiation

**Options :**

5531725393. 1

5531725394. 2

5531725395. 3

5531725396. 4

**Question Number : 50 Question Id : 5531721364 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Condensed milk contains 31.0% total milk solids and 45% sugar.

What is sugar ratio?

1. 62.5
2. 63.2
3. 64.5
4. 65.2

**Options :**

5531725397. 1

5531725398. 2

5531725399. 3

5531725400. 4

**Question Number : 51 Question Id : 5531721365 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

The most important advantage of HTST Pasteurization over LTLT pasteurization is

1. CIP cleaning
2. Continuous method
3. Less space and labour requirement
4. Regeneration of heat

**Options :**

5531725401. 1

5531725402. 2

5531725403. 3

5531725404. 4

**Question Number : 52 Question Id : 5531721366 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

Correct Marks : 4 Wrong Marks : 1

Melting and stretching are important steps in the manufacture of

1. Brick cheese
2. Feta cheese
3. Swiss cheese
4. Mozzarella cheese

Options :

5531725405. 1

5531725406. 2

5531725407. 3

5531725408. 4

Question Number : 53 Question Id : 5531721367 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

A dairy product contains 3 grams fat, 4 grams protein and 10 grams carbohydrate. It would be equivalent to

1. 60 calories
2. 83 calories
3. 112 calories
4. 123 calories

Options :

5531725409. 1

5531725410. 2

5531725411. 3

5531725412. 4

Question Number : 54 Question Id : 5531721368 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

FFA content of ghee is expressed as

1. % Oleic
2. % Butyric
3. % Palmitic
4. % Stearic

Options :

5531725413. 1

5531725414. 2

5531725415. 3

5531725416. 4

Question Number : 55 Question Id : 5531721369 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following statements is NOT correct?

1. The buffalo ghee contains higher proportion of high melting triglycerides
2. The chances of development of hydrolytic rancidity are less in buffalo ghee
3. The texture of buffalo ghee is superior due to bigger size grains
4. The stability of buffalo ghee against oxidative rancidity is much better than cow ghee

Options :

- 5531725417. 1
- 5531725418. 2
- 5531725419. 3
- 5531725420. 4

Question Number : 56 Question Id : 5531721370 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The process of addition of fine powder of lactose during cooling of sweetened condensed milk to provide nuclei for crystallization is known as

1. Inoculation
2. Nucleation
3. Seeding
4. Fortification

Options :

- 5531725421. 1
- 5531725422. 2
- 5531725423. 3
- 5531725424. 4

Question Number : 57 Question Id : 5531721371 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Antioxidants slow development of rancidity in lipids by

1. Decreasing the sensitivity of lipid to light
2. Contributing a hydrogen atom to stop free radical formation
3. Making lipid more saturated
4. Making lipid more unsaturated

Options :

- 5531725425. 1
- 5531725426. 2
- 5531725427. 3
- 5531725428. 4

Question Number : 58 Question Id : 5531721372 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Retort is a piece of equipment which is used for

1. Frying
2. Drying
3. Canning
4. Evaporation

Options :

5531725429. 1

5531725430. 2

5531725431. 3

5531725432. 4

Question Number : 59 Question Id : 5531721373 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

To ensure proper protection against microbial growth in sweetened condensed milk, the optimum sugar ratio in the product should be

1. 40–45%
2. 52.5–60.5%
3. 62.5–64.5%
4. 65.5–68.5%

Options :

5531725433. 1

5531725434. 2

5531725435. 3

5531725436. 4

Question Number : 60 Question Id : 5531721374 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Lyophilization is the technical term for

1. Freeze drying
2. Vacuum drying
3. Osmotic dehydration
4. Foam spray drying

Options :

5531725437. 1

5531725438. 2

5531725439. 3

5531725440. 4

Question Number : 61 Question Id : 5531721375 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

A pathogen that is of concern in canned food products is

1. *Clostridium perfringens*
2. *Bacillus cereus*
3. *Clostridium botulinum*
4. *Bacillus stearothermophilus*

Options :

5531725441. 1

5531725442. 2

5531725443. 3

5531725444. 4

Question Number : 62 Question Id : 5531721376 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Salt balance in milk is the ionic ratio of

1.  $\frac{\text{Calcium} + \text{Magnesium}}{\text{Citrate} + \text{Phosphate}}$
2.  $\frac{\text{Calcium} + \text{Citrate}}{\text{Magnesium} + \text{Phosphate}}$
3.  $\frac{\text{Citrate} + \text{Phosphate}}{\text{Calcium} + \text{Magnesium}}$
4.  $\frac{\text{Magnesium} + \text{Phosphate}}{\text{Calcium} + \text{Citrate}}$

Options :

5531725445. 1

5531725446. 2

5531725447. 3

5531725448. 4

Question Number : 63 Question Id : 5531721377 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Sudden rise in temperature of cooking of cheese curd leads to

1. Case hardening
2. Crumbly defect
3. Corky defect
4. Rubbery defect

Options :

5531725449. 1

5531725450. 2

5531725451. 3

5531725452. 4

Question Number : 64 Question Id : 5531721378 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

During butter making, aging of cream is done primarily to

1. Increase viscosity of cream
2. Weaken the fat globule membrane
3. Partially crystallize the fat
4. Develop optimum acidity in cream

Options :

5531725453. 1

5531725454. 2

5531725455. 3

5531725456. 4

Question Number : 65 Question Id : 5531721379 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Enrichment is addition of nutrients

1. To replace those lost during processing (not in excess of natural levels)
2. To replace those lost during processing (in excess of natural levels)
3. In amounts greater than normally found in given food
4. To products that do not normally contain the nutrient

Options :

5531725457. 1

5531725458. 2

5531725459. 3

5531725460. 4

Question Number : 66 Question Id : 5531721380 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The membrane module most suitable for processing feed having large suspended particles of high viscosity is

1. Tubular
2. Hollow fibre
3. Plate and frame
4. Spiral wound

Options :

5531725461. 1

5531725462. 2

5531725463. 3

5531725464. 4

Question Number : 67 Question Id : 5531721381 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Lower TS and stabilizer content in ice-cream lead to defect known as

1. Soggy
2. Fluffy
3. Coarse
4. Sandy

Options :

5531725465. 1

5531725466. 2

5531725467. 3

5531725468. 4

Question Number : 68 Question Id : 5531721382 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following sequence of steps involved in freezing of ice-cream mix in an ice-cream freezer is correct?

1. Turning on refrigerant, filling of freezer chamber with mix, starting the dasher
2. Starting the dasher, filling of freezer chamber with mix, turning on refrigerant
3. Filling of freezer chamber with mix, turning on refrigerant, starting the dasher
4. Filling freezer chamber with mix, starting the dasher, turning on the refrigerant

Options :

5531725469. 1

5531725470. 2

5531725471. 3

5531725472. 4

Question Number : 69 Question Id : 5531721383 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

In which of the following states FSSAI standards for buffalo milk of 5.0% fat and 9.0% MSNF are prescribed?

1. Maharashtra
2. Madhya Pradesh
3. Assam
4. Bihar

Options :

5531725473. 1



5531725474. 2

5531725475. 3

5531725476. 4

**Question Number : 70 Question Id : 5531721384 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

A package made by bonding together two or more layers of materials is known as

1. Barrier film
2. Laminate
3. Bonded film
4. None of the above

**Options :**

5531725477. 1

5531725478. 2

5531725479. 3

5531725480. 4

**Question Number : 71 Question Id : 5531721385 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

The most effective method of controlling concentration polarization during reverse osmosis (RO) processing of skim milk is

1. Decrease trans-membrane pressure
2. Increase the cross-flow velocity
3. Lower the feed concentration
4. Select the membrane made up of hydrophilic polymer

**Options :**

5531725481. 1

5531725482. 2

5531725483. 3

5531725484. 4

**Question Number : 72 Question Id : 5531721386 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Food safety act was enacted in year

1. 2005
2. 2006
3. 2007
4. 2008

**Options :**

5531725485. 1

5531725486. 2  
5531725487. 3  
5531725488. 4

**Question Number : 73 Question Id : 5531721387 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

A device provided in vacuum pan for separation of milk particles trapped in vapour current is known as

1. Entrainment separator
2. Milk solid separator
3. Vapour separator
4. None of the above

**Options :**

5531725489. 1  
5531725490. 2  
5531725491. 3  
5531725492. 4

**Question Number : 74 Question Id : 5531721388 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

For disposal of dairy plant effluent in irrigation land, it should be treated to the BOD level of less than

1. 20 ppm
2. 100 ppm
3. 150 ppm
4. 200 ppm

**Options :**

5531725493. 1  
5531725494. 2  
5531725495. 3  
5531725496. 4

**Question Number : 75 Question Id : 5531721389 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

The membrane system which does the function of simultaneous concentration and demineralization is

1. Ultrafiltration
2. Nano-filtration
3. Microfiltration
4. Reverse Osmosis

**Options :**

5531725497. 1

5531725498. 2  
5531725499. 3  
5531725500. 4

**Question Number : 76 Question Id : 5531721390 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

In Swiss cheese manufacture, secondary ripening is done with a purpose to induce eye formation at temperature of

1. 5–6 °C
2. 10–11 °C
3. 21–22 °C
4. 30–31 °C

**Options :**

5531725501. 1  
5531725502. 2  
5531725503. 3  
5531725504. 4

**Question Number : 77 Question Id : 5531721391 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Regulation prescribes how ingredients must be listed on food labels. What is the general stipulation with respect to the order that ingredients are listed?

1. By alphabetical order
2. By descending order of proportion by weight
3. By ascending order of proportion by weight
4. By descending order of proportion by volume

**Options :**

5531725505. 1  
5531725506. 2  
5531725507. 3  
5531725508. 4

**Question Number : 78 Question Id : 5531721392 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Basundi is a product popular in which region of India?

1. Northern
2. Western
3. Southern
4. Eastern

**Options :**

5531725509. 1

5531725510. 2  
5531725511. 3  
5531725512. 4

**Question Number : 79 Question Id : 5531721393 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

The destabilization of cream in hot coffee is commonly known as

1. Clotting of cream
2. Denaturation of cream
3. Feathering of cream
4. Coagulation of cream

**Options :**

5531725513. 1  
5531725514. 2  
5531725515. 3  
5531725516. 4

**Question Number : 80 Question Id : 5531721394 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Which of the following statements is NOT true?

1. Buffalo milk shows low renneting time
2. Buffalo milk shows slow syneresis
3. Buffalo milk shows slow cheddaring
4. Buffalo milk shows slow curing of cheese

**Options :**

5531725517. 1  
5531725518. 2  
5531725519. 3  
5531725520. 4

**Question Number : 81 Question Id : 5531721395 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

The SI unit of kinematic viscosity of fluid is

1. Pa. s
2. Poise
3.  $m^2/s$
4.  $N/m^2$

**Options :**

5531725521. 1  
5531725522. 2  
5531725523. 3  
5531725524. 4

Question Number : 82 Question Id : 5531721396 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Unit of force in SI system is

1. Newton
2. Dyne
3. Watt
4. Joule

Options :

5531725525. 1

5531725526. 2

5531725527. 3

5531725528. 4

Question Number : 83 Question Id : 5531721397 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

One atmosphere equals

1. 1.033 kg/cm<sup>2</sup>
2. 1.013 kg/cm<sup>2</sup>
3. 14.69 Pascal
4. 10.33 psi

Options :

5531725529. 1

5531725530. 2

5531725531. 3

5531725532. 4

Question Number : 84 Question Id : 5531721398 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The components of machine that support movable parts and allow relative motion between components with minimum friction are known as

1. Rivets
2. Cotters
3. Bearings
4. Studs

Options :

5531725533. 1

5531725534. 2

5531725535. 3

5531725536. 4

Question Number : 85 Question Id : 5531721399 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Refractory is the property of non-metals to withstand high

1. Pressure
2. Temperature
3. Friction
4. Impact

Options :

5531725537. 1

5531725538. 2

5531725539. 3

5531725540. 4

Question Number : 86 Question Id : 5531721400 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Addition of Ni and Cr to steel gives it high

1. Corrosion resistance
2. Malleability
3. Ductility
4. Dielectric strength

Options :

5531725541. 1

5531725542. 2

5531725543. 3

5531725544. 4

Question Number : 87 Question Id : 5531721401 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

What is the height of water column equivalent to a pressure of 1.5  
kg/cm<sup>2</sup>?

1. 0.15 m
2. 1.5 m
3. 15 m
4. 150 m

Options :

5531725545. 1

5531725546. 2

5531725547. 3

5531725548. 4

Question Number : 88 Question Id : 5531721402 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The value of dry bulb temperature and wet bulb temperature is the same when air is

1. Superheated
2. Saturated with moisture
3. Flowing at a high speed
4. Compressed

Options :

5531725549. 1

5531725550. 2

5531725551. 3

5531725552. 4

Question Number : 89 Question Id : 5531721403 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The drying rate at equilibrium moisture content under given drying conditions becomes

1. Zero
2. Minimum
3. Maximum
4. Critical

Options :

5531725553. 1

5531725554. 2

5531725555. 3

5531725556. 4

Question Number : 90 Question Id : 5531721404 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following does not change during adiabatic humidification of atmospheric air?

1. Dry bulb temperature
2. Specific humidity
3. Relative humidity
4. Enthalpy

Options :

5531725557. 1

5531725558. 2

5531725559. 3

5531725560. 4

Question Number : 91 Question Id : 5531721405 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

"Two systems in thermal equilibrium with a third system are in thermal equilibrium with each other." The statement is known as

1. Zeroth law of thermodynamics
2. First law of thermodynamics
3. Second law of thermodynamics
4. Third law of thermodynamics

Options :

5531725561. 1

5531725562. 2

5531725563. 3

5531725564. 4

Question Number : 92 Question Id : 5531721406 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The unit of overall heat transfer coefficient in SI system is

1. W/m K
2. W/m<sup>2</sup> K
3. W/m<sup>2</sup> hK
4. W-m<sup>2</sup>/K

Options :

5531725565. 1

5531725566. 2

5531725567. 3

5531725568. 4

Question Number : 93 Question Id : 5531721407 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Potential energy of the system is due to

1. Mass present within system
2. Velocity of the substance within system
3. Temperature of the system from datum line
4. Mass and level of the system from datum line

Options :

5531725569. 1

5531725570. 2

5531725571. 3

5531725572. 4

Question Number : 94 Question Id : 5531721408 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1



Vertical lines of psychrometric charts give the values of

1. Specific humidity
2. Dry bulb temperature
3. Relative humidity
4. Enthalpy

**Options :**

5531725573. 1

5531725574. 2

5531725575. 3

5531725576. 4

**Question Number : 95 Question Id : 5531721409 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Process of displacing air in the pump suction line casing, up to discharge port of centrifugal pump with the liquid to be pumped is called

1. Cavitation
2. Priming
3. Water hammer
4. Pulsation

**Options :**

5531725577. 1

5531725578. 2

5531725579. 3

5531725580. 4

**Question Number : 96 Question Id : 5531721410 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

The Reynolds Number of a flowing fluid is directly proportional to its

1. Temperature
2. Velocity
3. Viscosity
4. Thermal conductivity

**Options :**

5531725581. 1

5531725582. 2

5531725583. 3

5531725584. 4

**Question Number : 97 Question Id : 5531721411 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

Correct Marks : 4 Wrong Marks : 1

The theoretical limit of suction lift of a centrifugal pump is

1. 5.5 m of water
2. 10.3 m of water
3. 34.5 m of water
4. 98.4 m of water

Options :

- 5531725585. 1
- 5531725586. 2
- 5531725587. 3
- 5531725588. 4

Question Number : 98 Question Id : 5531721412 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following pump is suitable for aerated applications?

1. Peristaltic pump
2. Self-priming centrifugal pump
3. Eccentric screw pump
4. Positive displacement pump

Options :

- 5531725589. 1
- 5531725590. 2
- 5531725591. 3
- 5531725592. 4

Question Number : 99 Question Id : 5531721413 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Free convection heat transfer occurs due to motion of fluid  
because of difference in

1. Density
2. Temperature
3. Pressure
4. Volume

Options :

- 5531725593. 1
- 5531725594. 2
- 5531725595. 3
- 5531725596. 4

Question Number : 100 Question Id : 5531721414 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The Schmidt number is the ratio of

1. Kinematic viscosity and mass diffusivity
2. Apparent viscosity and molecular diffusivity
3. Dynamic viscosity and molecular diffusivity
4. Kinematic viscosity and dynamic viscosity

Options :

5531725597. 1

5531725598. 2

5531725599. 3

5531725600. 4

Question Number : 101 Question Id : 5531721415 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following factors does NOT affect the thermal conductivity of a material?

1. Temperature
2. Thickness
3. Pressure
4. Area

Options :

5531725601. 1

5531725602. 2

5531725603. 3

5531725604. 4

Question Number : 102 Question Id : 5531721416 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The heat which brings about the change of state with no change in temperature is called as

1. Latent heat
2. Sensible heat
3. Specific heat
4. Enthalpy

Options :

5531725605. 1

5531725606. 2

5531725607. 3

5531725608. 4

Question Number : 103 Question Id : 5531721417 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

“Total pressure exerted by the gases present in a closed container is the sum of the partial pressure of each of the gases.” This law is known as

1. Henry's law
2. Arrhenius law
3. Kicks law
4. Dalton law

**Options :**

5531725609. 1

5531725610. 2

5531725611. 3

5531725612. 4

**Question Number : 104 Question Id : 5531721418 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Second law of thermodynamics defines

1. Heat
2. Work
3. Enthalpy
4. Entropy

**Options :**

5531725613. 1

5531725614. 2

5531725615. 3

5531725616. 4

**Question Number : 105 Question Id : 5531721419 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

In a reversible adiabatic process, heat transferred is equal to change in

1. Internal energy
2. Entropy
3. Enthalpy
4. Heat content

**Options :**

5531725617. 1

5531725618. 2

5531725619. 3

5531725620. 4

**Question Number : 106 Question Id : 5531721420 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

In an isothermal process internal energy of the system

1. Increases
2. Decreases
3. Remains constant
4. Initially decreases and later increases

Options :

5531725621. 1

5531725622. 2

5531725623. 3

5531725624. 4

Question Number : 107 Question Id : 5531721421 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

'Sling psychrometer' is used for measurement of

1. Density
2. Vacuum pressure
3. pH
4. Relative humidity

Options :

5531725625. 1

5531725626. 2

5531725627. 3

5531725628. 4

Question Number : 108 Question Id : 5531721422 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following does NOT change during adiabatic humidification of atmospheric air?

1. Relative humidity
2. Enthalpy
3. Dry bulb temperature
4. Specific humidity

Options :

5531725629. 1

5531725630. 2

5531725631. 3

5531725632. 4

Question Number : 109 Question Id : 5531721423 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

In a 3- $\phi$  induction motor, the rotor field rotates at synchronous speed with respect to

1. Stator
2. Rotor
3. Stator flux
4. Space

**Options :**

5531725633. 1

5531725634. 2

5531725635. 3

5531725636. 4

**Question Number : 110 Question Id : 5531721424 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

The voltage regulation of an ideal DC generator is

1. Low
2. Positive
3. Negative
4. Zero

**Options :**

5531725637. 1

5531725638. 2

5531725639. 3

5531725640. 4

**Question Number : 111 Question Id : 5531721425 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

The primary and secondary windings of an ordinary 2-winding transformer always have

1. Separate magnetic circuits
2. A common magnetic circuit
3. Same size of copper wire
4. Different number of turns

**Options :**

5531725641. 1

5531725642. 2

5531725643. 3

5531725644. 4

**Question Number : 112 Question Id : 5531721426 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

A step-up transformer increases

1. Voltage
2. Current
3. Power
4. Frequency

Options :

5531725645. 1

5531725646. 2

5531725647. 3

5531725648. 4

Question Number : 113 Question Id : 5531721427 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The thermal radiation by the body per  $m^2/h$  is proportional to fourth power of absolute temperature of the body. This law is known as

1. Kirchoff's law of radiation
2. Stefan-Boltzmann law
3. Planks law of radiation
4. Wien's displacement law

Options :

5531725649. 1

5531725650. 2

5531725651. 3

5531725652. 4

Question Number : 114 Question Id : 5531721428 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Hooke's law holds good for

1. Tension only
2. Compression only
3. Both Tension as well as compression
4. Neither tension nor compression

Options :

5531725653. 1

5531725654. 2

5531725655. 3

5531725656. 4

Question Number : 115 Question Id : 5531721429 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following is commonly used as water vapour barrier in insulation?

1. Brick
2. Wood
3. Thermocol
4. Coal tar

**Options :**

5531725657. 1

5531725658. 2

5531725659. 3

5531725660. 4

**Question Number : 116 Question Id : 5531721430 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

What is the COP of a refrigerating machine working on Carnot cycle, which absorbs heat at 250 K and reject it at 300 K?

1. 0.8
2. 1.2
3. 3.0
4. 5.0

**Options :**

5531725661. 1

5531725662. 2

5531725663. 3

5531725664. 4

**Question Number : 117 Question Id : 5531721431 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

The pump used in milk homogenizer is

1. Self-priming centrifugal pump
2. Centrifugal pump with air chamber
3. Triplex reciprocating pump
4. Peristaltic pump

**Options :**

5531725665. 1

5531725666. 2

5531725667. 3

5531725668. 4

**Question Number : 118 Question Id : 5531721432 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**



The type of pump used in continuous ice-cream freezer is

1. Rotary pump
2. Centrifugal pump
3. Reciprocating pump
4. Submersible pump

**Options :**

5531725669. 1

5531725670. 2

5531725671. 3

5531725672. 4

**Question Number : 119 Question Id : 5531721433 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

A leg of water to be maintained between the barometric condenser and the hot well to keep a process at substantially complete vacuum should be

1. 1.035 meter
2. 10.35 meter
3. 103.5 meter
4. 103.5 mm

**Options :**

5531725673. 1

5531725674. 2

5531725675. 3

5531725676. 4

**Question Number : 120 Question Id : 5531721434 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

In the forward flow triple effect evaporator, the pressure of vapour is highest in

1. First effect
2. Second effect
3. Third effect
4. Between first and second effect

**Options :**

5531725677. 1

5531725678. 2

5531725679. 3

5531725680. 4

**Question Number : 121 Question Id : 5531721435 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Transformer cores are laminated in order to

1. Simplify its construction
2. Reduce hysteresis loss
3. Minimize eddy current loss
4. Reduce cost

Options :

5531725681. 1

5531725682. 2

5531725683. 3

5531725684. 4

Question Number : 122 Question Id : 5531721436 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The speed of a DC motor can be controlled by varying

1. Its flux per pole
2. Applied voltage
3. Resistance to armature circuit
4. All of the above

Options :

5531725685. 1

5531725686. 2

5531725687. 3

5531725688. 4

Question Number : 123 Question Id : 5531721437 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Load cell employed for the measurement of milk quantity in silos,  
works on the principle of

1. Strain gauge
2. Photocell
3. Pyrometer
4. Capacitance

Options :

5531725689. 1

5531725690. 2

5531725691. 3

5531725692. 4

Question Number : 124 Question Id : 5531721438 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The direction of the induced e.m.f. in a coil may be found with the help of

1. Faraday's law
2. Steinmetz law
3. Fleming's left-hand law
4. Lenz's law

Options :

- 5531725693. 1
- 5531725694. 2
- 5531725695. 3
- 5531725696. 4

Question Number : 125 Question Id : 5531721439 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

If two resistances of  $10\ \Omega$  and  $20\ \Omega$  are connected in parallel, then the equivalent resistance will be

1.  $9.67\ \Omega$
2.  $7.76\ \Omega$
3.  $8.87\ \Omega$
4.  $6.67\ \Omega$

Options :

- 5531725697. 1
- 5531725698. 2
- 5531725699. 3
- 5531725700. 4

Question Number : 126 Question Id : 5531721440 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Device that is used to store electric charge is known as

1. Capacitor
2. Resistor
3. Transistor
4. Diode

Options :

- 5531725701. 1
- 5531725702. 2
- 5531725703. 3
- 5531725704. 4

Question Number : 127 Question Id : 5531721441 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The DC motor is a machine in which electrical energy is converted in to

1. Kinetic energy
2. Potential energy
3. Mechanical energy
4. Solar energy

Options :

5531725705. 1

5531725706. 2

5531725707. 3

5531725708. 4

Question Number : 128 Question Id : 5531721442 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following agitators are generally employed in large milk silos for maintaining homogeneous mixing of milk?

1. Propeller
2. Turbines
3. Paddles
4. Baffles

Options :

5531725709. 1

5531725710. 2

5531725711. 3

5531725712. 4

Question Number : 129 Question Id : 5531721443 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

For efficient conveying of milk powder in spray dryer duct, the approximate proportion of air to powder (W/W) should be

1. 1 : 1
2. 1 : 2
3. 2 : 1
4. 4 : 1

Options :

5531725713. 1

5531725714. 2

5531725715. 3

5531725716. 4

Question Number : 130 Question Id : 5531721444 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

To achieve maximum efficiency of separation in a cream separator, the flow pattern between the discs should be

1. Laminar
2. Turbulent
3. Mixed
4. Virtual

**Options :**

5531725717. 1

5531725718. 2

5531725719. 3

5531725720. 4

**Question Number : 131 Question Id : 5531721445 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

The orifice of high-pressure spray dryer nozzle used for milk drying is

1. 30 to 25 mm
2. 20 to 25 mm
3. 10 to 15 mm
4. 0.5 to 3 mm

**Options :**

5531725721. 1

5531725722. 2

5531725723. 3

5531725724. 4

**Question Number : 132 Question Id : 5531721446 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Tubes of shell and tube condenser for ammonia refrigeration system are made up of

1. Mild steel
2. Aluminum
3. Brass
4. Copper

**Options :**

5531725725. 1

5531725726. 2

5531725727. 3

5531725728. 4

**Question Number : 133 Question Id : 5531721447 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Ten 'TR' refrigeration system is equivalent to

1. 10 kW
2. 35 kW
3. 100 kW
4. 210 kW

Options :

5531725729. 1

5531725730. 2

5531725731. 3

5531725732. 4

Question Number : 134 Question Id : 5531721448 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

In winter air conditioning, the air is

1. Cooled and humidified
2. Cooled and dehumidified
3. Heated and humidified
4. Heated and dehumidified

Options :

5531725733. 1

5531725734. 2

5531725735. 3

5531725736. 4

Question Number : 135 Question Id : 5531721449 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

In mechanical vapour compression refrigeration system, the expansion device is connected between

1. Compressor and condenser
2. Condenser and receiver
3. Receiver and evaporator
4. Evaporator and compressor

Options :

5531725737. 1

5531725738. 2

5531725739. 3

5531725740. 4

Question Number : 136 Question Id : 5531721450 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which one of the following components is NOT a part of vapour absorption system of refrigeration?

1. Compressor
2. Expansion device
3. Evaporator
4. Absorber

**Options :**

5531725741. 1

5531725742. 2

5531725743. 3

5531725744. 4

**Question Number : 137 Question Id : 5531721451 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

The lower horizontal line of refrigeration cycle plotted on pressure enthalpy diagram represent

1. Condensation of the refrigerant vapour
2. Evaporation of the refrigerant liquid
3. Compression of the refrigerant vapour
4. Expansion of the refrigerant liquid

**Options :**

5531725745. 1

5531725746. 2

5531725747. 3

5531725748. 4

**Question Number : 138 Question Id : 5531721452 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

In a measuring instrument, the ratio of change in output to the change in input is known as

1. Static sensitivity
2. Resolution
3. Gain
4. Hysteresis

**Options :**

5531725749. 1

5531725750. 2

5531725751. 3

5531725752. 4

**Question Number : 139 Question Id : 5531721453 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Bi-metallic strip transducer consisting of two different metal strips brazed together operates on the principle of different

1. Thermal conductivities of metals
2. Thermal coefficient of expansion of metals
3. Specific heats of metals
4. Temperature of metals

**Options :**

5531725753. 1

5531725754. 2

5531725755. 3

5531725756. 4

**Question Number : 140 Question Id : 5531721454 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

The expression " $\frac{C_p \mu}{k}$ " involving specific heat ( $C_p$ ), viscosity ( $\mu$ ) and the thermal conductivity ( $k$ ) is known as

1. Nusselt number
2. Reynolds number
3. Peclet number
4. Prandtl number

**Options :**

5531725757. 1

5531725758. 2

5531725759. 3

5531725760. 4

**Question Number : 141 Question Id : 5531721455 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

The relationship between specific heat at constant pressure ( $C_p$ ) and specific heat at constant volume ( $C_v$ ) of gases and the gas constant ( $R$ ) is given by

1.  $\frac{C_p}{C_v} = R$
2.  $C_p + C_v = R$
3.  $C_p - C_v = R$
4.  $\frac{C_v}{C_p} = R$

**Options :**

5531725761. 1

5531725762. 2

5531725763. 3

5531725764. 4



Question Number : 142 Question Id : 5531721456 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The units of specific heat in SI system are

1. W/m K
2. J/kg K
3. W/m<sup>2</sup> K
4. Ns/m<sup>2</sup>

Options :

5531725765. 1

5531725766. 2

5531725767. 3

5531725768. 4

Question Number : 143 Question Id : 5531721457 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The time required to reduce the bacterial population, at a given processing temperature, by one log cycle is known as

1. D-value
2. F-value
3. Z-value
4. Q<sub>10</sub>-value

Options :

5531725769. 1

5531725770. 2

5531725771. 3

5531725772. 4

Question Number : 144 Question Id : 5531721458 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The approximate space required to accommodate a horizontal milk storage tank of 10,000 litres capacity

1. 1 × 3 m
2. 3 × 5 m
3. 5 × 7 m
4. 7 × 9 m

Options :

5531725773. 1

5531725774. 2

5531725775. 3

5531725776. 4

Question Number : 145 Question Id : 5531721459 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

As the pressure of steam increases, the temperature and total heat content per kg of steam

1. Both increase
2. Both decrease
3. Temperature increases but total heat content per kg remains same
4. Total heat content per kg increases but temperature remains square

Options :

5531725777. 1

5531725778. 2

5531725779. 3

5531725780. 4

Question Number : 146 Question Id : 5531721460 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The zeolite process is used for

1. Sterilization of pipes
2. Softening hard water
3. Processing of dairy effluent
4. Mechanical removal of colloidal matter

Options :

5531725781. 1

5531725782. 2

5531725783. 3

5531725784. 4

Question Number : 147 Question Id : 5531721461 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The Doctor's blade is positioned with the drum surface at an angle of

1.  $5^\circ - 10^\circ$
2.  $10^\circ - 15^\circ$
3.  $15^\circ - 20^\circ$
4.  $30^\circ - 35^\circ$

Options :

5531725785. 1

5531725786. 2

5531725787. 3

5531725788. 4

Question Number : 148 Question Id : 5531721462 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Identify the property of a coil by virtue of which an e.m.f. is induced in the coil when flux linked with it is changed

1. Inductance
2. Capacitance
3. Impedance
4. Frequency

Options :

5531725789. 1

5531725790. 2

5531725791. 3

5531725792. 4

Question Number : 149 Question Id : 5531721463 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The association between cross-sectional area (A), average velocity (V) and the rate of liquid flow (Q) is given by equation

1.  $V = QA$
2.  $Q = VA$
3.  $A = QV$
4.  $Q = V^2A$

Options :

5531725793. 1

5531725794. 2

5531725795. 3

5531725796. 4

Question Number : 150 Question Id : 5531721464 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The ability of material to be drawn into long wires is known as

1. Creep
2. Malleability
3. Ductility
4. Elasticity

Options :

5531725797. 1

5531725798. 2

5531725799. 3

5531725800. 4

Question Number : 151 Question Id : 5531721465 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Rectifier is a device which

1. converts AC into DC
2. converts DC into AC
3. Increases the power factor
4. Stops the power supply due to high current

Options :

5531725801. 1

5531725802. 2

5531725803. 3

5531725804. 4

Question Number : 152 Question Id : 5531721466 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Types of fluids which exhibit 'shear thinning' behavior are referred to as

1. Dilatant fluids
2. Bingham plastic fluids
3. Rheopectic fluids
4. Pseudoplastic fluids

Options :

5531725805. 1

5531725806. 2

5531725807. 3

5531725808. 4

Question Number : 153 Question Id : 5531721467 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

A reaction characterized by a logarithmic change in the concentration of a reactant with time is

1. Zero-order reaction
2. First-order reaction
3. Second-order reaction
4. Third-order reaction

Options :

5531725809. 1

5531725810. 2

5531725811. 3

5531725812. 4

Question Number : 154 Question Id : 5531721468 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Rittinge's law is used to evaluate

1. Energy required for size reduction
2. Heat transfer by conduction
3. Volume of gas at constant pressure
4. Flow of fluid through a porous medium

Options :

5531725813. 1

5531725814. 2

5531725815. 3

5531725816. 4

Question Number : 155 Question Id : 5531721469 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following equation is used for prediction of freezing time?

1. Darcy's equation
2. Plank's equation
3. Maxwell equation
4. Choi's equation

Options :

5531725817. 1

5531725818. 2

5531725819. 3

5531725820. 4

Question Number : 156 Question Id : 5531721470 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The statement, "heat cannot flow from lower temperature to higher temperature without the aid of an external agency" is

1. Zeroth law of thermodynamics
2. First law of thermodynamics
3. Second law of thermodynamics
4. Third law of thermodynamics

Options :

5531725821. 1

5531725822. 2

5531725823. 3

5531725824. 4

Question Number : 157 Question Id : 5531721471 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Steam having temperature higher than saturation temperature at the corresponding pressure is known as

1. Dry steam
2. Wet steam
3. Superheated steam
4. Dry saturated steam

Options :

5531725825. 1

5531725826. 2

5531725827. 3

5531725828. 4

Question Number : 158 Question Id : 5531721472 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Ratio of inertial force to viscous force is known as

1. Reynolds number
2. Prandtl number
3. Nusselt number
4. Grashof number

Options :

5531725829. 1

5531725830. 2

5531725831. 3

5531725832. 4

Question Number : 159 Question Id : 5531721473 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

A reciprocating pump is also known as

1. Positive displacement pump
2. Liquid ring pump
3. Rotary lobe pump
4. Peristaltic pump

Options :

5531725833. 1

5531725834. 2

5531725835. 3

5531725836. 4

Question Number : 160 Question Id : 5531721474 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

“The total energy of flowing mass of liquid remains constant” is explained by which of the following theorems

1. Newton
2. Euler
3. Darcy
4. Bernoulli

Options :

5531725837. 1

5531725838. 2

5531725839. 3

5531725840. 4