

National Testing Agency

Question Paper Name :	FOOD SCIENCE TECHNOLOGY 23rd Sep 2020 Shift 1 Set 2
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FOOD SCIENCE TECHNOLOGY

Group Number :	1
Group Id :	21052921
Group Maximum Duration :	0
Group Minimum Duration :	120
Show Attended Group? :	No
Edit Attended Group? :	No
Break time :	0
Group Marks :	480
Is this Group for Examiner? :	No

FOOD SCIENCE TECHNOLOGY

Section Id :	21052925
Section Number :	1
Section type :	Online
Mandatory or Optional :	Mandatory
Number of Questions :	120

Number of Questions to be attempted :	120
Section Marks :	480
Display Number Panel :	Yes
Group All Questions :	Yes
Mark As Answered Required? :	Yes
Sub-Section Number :	1
Sub-Section Id :	21052925
Question Shuffling Allowed :	Yes

Question Number : 1 Question Id : 2105292461 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

Compounds which control viscosity, texture, retention of moisture and softness are termed as

1. Flavour improver
2. Anti oxidants
3. Chelating agents
4. Humectants

Options :

- 2105299841. 1
- 2105299842. 2
- 2105299843. 3
- 2105299844. 4

Question Number : 2 Question Id : 2105292462 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

Nutraceuticals found in soybean which fight against diseases are known as

1. Iso-flavones
2. Carotenoids
3. Limonoids
4. Allylic Sulphides

Options :

- 2105299845. 1
- 2105299846. 2
- 2105299847. 3
- 2105299848. 4

Question Number : 3 Question Id : 2105292463 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The antinutritional compound that interferes with the uptake of iodine by thyroid glands is

- 1. Saponins
- 2. Tannin
- 3. Goitrogens
- 4. Hemagglutinins

Options :

- 2105299849. 1
- 2105299850. 2
- 2105299851. 3
- 2105299852. 4

Question Number : 4 Question Id : 2105292464 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The shape of lactose crystal is

- 1. Bandshaw
- 2. Tomahawk
- 3. Brooch
- 4. Mallet

Options :

- 2105299853. 1

2105299854. 2

2105299855. 3

2105299856. 4

Question Number : 5 Question Id : 2105292465 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Casein is rich in

1. Tryptophan
2. Phenylalanine
3. Proline
4. Glycine

Options :

2105299857. 1

2105299858. 2

2105299859. 3

2105299860. 4

Question Number : 6 Question Id : 2105292466 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Lactulose is a disaccharide of

1. Mannose and fructose
2. Galactose and fructose
3. Mannose and glucose
4. Glucose and maltose

Options :

2105299861. 1

2105299862. 2

2105299863. 3

2105299864. 4

Question Number : 7 Question Id : 2105292467 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which one of the following products has the highest density?

1. Whole milk
2. Skimmed milk
3. Cream
4. Whey

Options :

2105299865. 1

2105299866. 2

2105299867. 3

2105299868. 4

Question Number : 8 Question Id : 2105292468 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

As per Deming's quality improvement theory, the number of steps for quality improvement are

1. 6
2. 9
3. 10
4. 14

Options :

2105299869. 1

2105299870. 2

2105299871. 3

2105299872. 4

Question Number : 9 Question Id : 2105292469 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

As per alcoholic beverages regulations (FSSAI), the sugar content in dry wine shall be

1. 0.1- 0.3
2. 0.4 - 0.9
3. 1.0 - 3.0
4. 3.1 - 4.5

Options :

- 2105299873. 1
- 2105299874. 2
- 2105299875. 3
- 2105299876. 4

Question Number : 10 Question Id : 2105292470 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Marasmic kwashiorkor is caused by an acute or chronic deficiency of

1. Proteins
2. Energy
3. Proteins and energy
4. Fat

Options :

- 2105299877. 1
- 2105299878. 2
- 2105299879. 3
- 2105299880. 4

Question Number : 11 Question Id : 2105292471 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which one of the following is a nucleic acid based method for the detection of pathogens /their toxins?

1. Hybridization
2. Bioluminescence
3. Electrochemical immunosensors
4. Reverse Passive Latex Agglutination

Options :

- 2105299881. 1
- 2105299882. 2
- 2105299883. 3
- 2105299884. 4

Question Number : 12 Question Id : 2105292472 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Sorting is the separation of foods into different categories on the basis of which property?

1. Chemical
2. Biological
3. Physical
4. Thermal

Options :

- 2105299885. 1
- 2105299886. 2
- 2105299887. 3
- 2105299888. 4

Question Number : 13 Question Id : 2105292473 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

While designing food plants, separate areas for raw and finished food products are required for the prevention of

1. Cross-contamination
2. Rise in temperature
3. Entry of insects and flies
4. Entry of microbes

Options :

- 2105299889. 1
- 2105299890. 2
- 2105299891. 3
- 2105299892. 4

Question Number : 14 Question Id : 2105292474 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

In which unit are foods heated at a sufficiently high temperature and for a sufficiently long time to destroy microbial and enzymatic activity?

1. Drying
2. Frying
3. Heat sterilization
4. Homogenization

Options :

- 2105299893. 1
- 2105299894. 2
- 2105299895. 3
- 2105299896. 4

Question Number : 15 Question Id : 2105292475 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which one of the following is used as a basis for comparing heat sterilisation procedures?

1. F value
2. D value
3. Z value
4. C value

Options :

2105299897. 1
2105299898. 2
2105299899. 3
2105299900. 4

Question Number : 16 Question Id : 2105292476 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

In drying, when water moves from the interior of the food at the same rate as it evaporates from the surface, the surface remains wet. This is known as the

1. Steady state period
2. Falling rate period
3. Constant-rate period
4. Increasing state period

Options :

2105299901. 1
2105299902. 2
2105299903. 3
2105299904. 4

Question Number : 17 Question Id : 2105292477 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The falling-rate period is usually the longest part of which operation?

1. Drying
2. Evaporation
3. Fermentation
4. Sterilisation

Options :

2105299905. 1
2105299906. 2
2105299907. 3
2105299908. 4

Question Number : 18 Question Id : 2105292478 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

In pneumatic conveying and separation processes, the material is lifted only when compared to the terminal velocity, the air velocity is

1. Lower
2. Greater
3. Equal to
4. Much lower

Options :

2105299909. 1
2105299910. 2
2105299911. 3
2105299912. 4

Question Number : 19 Question Id : 2105292479 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which one of the following is a measure of the ability of a material to conduct heat?

1. Enthalpy
2. Specific heat
3. Thermal conductivity
4. Thermal diffusivity

Options :

2105299913. 1

2105299914. 2

2105299915. 3

2105299916. 4

Question Number : 20 Question Id : 2105292480 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The material properties, which govern the specific way in which deformation or flow occur under the action of the applied forces, are called

1. Physical properties
2. Aerodynamic properties
3. Electrical properties
4. Rheological properties

Options :

2105299917. 1

2105299918. 2

2105299919. 3

2105299920. 4

Question Number : 21 Question Id : 2105292481 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Conduction is a mode of heat transfer in

1. Liquids
2. Gases
3. Solids
4. Semi-Liquids

Options :

- 2105299921. 1
- 2105299922. 2
- 2105299923. 3
- 2105299924. 4

Question Number : 22 Question Id : 2105292482 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

In which process, heat exchange between the system and its surrounding does NOT take place?

1. Refrigeration
2. Radiation
3. Adiabatic
4. Drying

Options :

- 2105299925. 1
- 2105299926. 2
- 2105299927. 3
- 2105299928. 4

Question Number : 23 Question Id : 2105292483 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following are capable of accurate and complete separation of very fine sizes but have limited capacity?

1. Vibratory screens
2. Horizontal screens
3. Rotary screens
4. Air-screen cleaners

Options :

2105299929. 1
2105299930. 2
2105299931. 3
2105299932. 4

Question Number : 24 Question Id : 2105292484 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

Which device is used for collecting the end product in processing operations?

1. Cyclone separator
2. Magnetic separator
3. Disk separator
4. Length separator

Options :

2105299933. 1
2105299934. 2
2105299935. 3
2105299936. 4

Question Number : 25 Question Id : 2105292485 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

The total heat content or energy level of a material is its

1. Specific Heat
2. Thermal diffusivity
3. Enthalpy
4. Radiation

Options :

- 2105299937. 1
- 2105299938. 2
- 2105299939. 3
- 2105299940. 4

Question Number : 26 Question Id : 2105292486 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The three basic properties which describe the rheological behaviour of material are its elasticity, viscosity and

1. Plasticity
2. Thermal conductivity
3. Thermal diffusivity
4. Terminal velocity

Options :

- 2105299941. 1
- 2105299942. 2
- 2105299943. 3
- 2105299944. 4

Question Number : 27 Question Id : 2105292487 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

According to which one of the following Laws, the rate of heat transfer by conduction through a substance is directly proportional to the temperature gradient, and to the area normal to the direction of heat flow?

1. Newton's Law
2. Fourier's Law
3. Boyle's Law
4. Charle's Law

Options :

- 2105299945. 1
- 2105299946. 2
- 2105299947. 3
- 2105299948. 4

Question Number : 28 Question Id : 2105292488 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which type of fan moves a large airflow against very low resistance?

1. Centrifugal
2. Axial
3. Propeller
4. Turbulent

Options :

- 2105299949. 1
- 2105299950. 2
- 2105299951. 3
- 2105299952. 4

Question Number : 29 Question Id : 2105292489 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which one of the following separators, separates the grain as per their roundness?

1. Specific Gravity separator
2. Velvet Roll separator
3. Spiral separator
4. Disk separator

Options :

- 2105299953. 1
- 2105299954. 2
- 2105299955. 3
- 2105299956. 4

Question Number : 30 Question Id : 2105292490 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The angle between the base and the slope of the cone formed on a free vertical fall of the granular material to a horizontal plane is called

1. Angle of internal friction
2. Angle of external friction
3. Angle of repose
4. Angle of plane of rupture

Options :

- 2105299957. 1
- 2105299958. 2
- 2105299959. 3
- 2105299960. 4

Question Number : 31 Question Id : 2105292491 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The measure of the sharpness of a solid material is its

1. Roundness
2. Sphericity
3. Terminal velocity
4. Surface area

Options :

- 2105299961. 1
- 2105299962. 2
- 2105299963. 3
- 2105299964. 4

Question Number : 32 Question Id : 2105292492 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Low specific volume of the refrigerant is desired as it reduces the size of the

1. Compressor
2. Condenser
3. Evaporator
4. Expansion valve

Options :

- 2105299965. 1
- 2105299966. 2
- 2105299967. 3
- 2105299968. 4

Question Number : 33 Question Id : 2105292493 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Foods which form a zone of thinned material around a small agitator as mixing proceeds while the bulk of the food does not move are

1. Pseudoplastic foods
2. Viscoelastic foods
3. Dilatant foods
4. Thermal foods

Options :

- 2105299969. 1
- 2105299970. 2
- 2105299971. 3
- 2105299972. 4

Question Number : 34 Question Id : 2105292494 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

The most important operating parameters in an extruder are temperature, pressure, the diameter of the die apertures and the

1. Shear rate
2. Crushing rate
3. Mixing rate
4. Drying rate

Options :

- 2105299973. 1
- 2105299974. 2
- 2105299975. 3
- 2105299976. 4

Question Number : 35 Question Id : 2105292495 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

Cream separation from milk is which type of separation?

1. Solvent Extraction
2. Centrifugation
3. Filtration
4. Osmosis

Options :

2105299977. 1

2105299978. 2

2105299979. 3

2105299980. 4

Question Number : 36 Question Id : 2105292496 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Identify desirable quality characteristics during baking of cake, and bread

- A. Heat-induced changes at the surface
- B. Retention of moisture in the interior
- C. Loss of moisture from the interior
- D. Gain of moisture by external surface

Select the most appropriate answer from the following options.

1. A and B
2. A and C
3. B and C
4. C and D

Options :

2105299981. 1

2105299982. 2

2105299983. 3

2105299984. 4

Question Number : 37 Question Id : 2105292497 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

High temperatures used in which process alter the viscosity, flavour and colour of the oil and promote foaming?

1. Roasting
2. Steaming
3. Frying
4. Drying

Options :

2105299985. 1

2105299986. 2

2105299987. 3

2105299988. 4

Question Number : 38 Question Id : 2105292498 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following expressions depicts the correct relation between X, Y and Z?

Where,

X = Total energy in the materials entering the processing plant

Y = The energy added in the plant

Z = The total energy leaving the plant

1. $X + Y > Z$
2. $X + Y < Z$
3. $X + Y = Z$
4. $X - Y = Z$

Options :

- 2105299989. 1
- 2105299990. 2
- 2105299991. 3
- 2105299992. 4

Question Number : 39 Question Id : 2105292499 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

Which of the following concentration processes consumes the maximum energy?

1. Membrane concentration
2. Evaporation
3. Freeze concentration
4. Fermentation

Options :

- 2105299993. 1
- 2105299994. 2
- 2105299995. 3

2105299996. 4

Question Number : 40 Question Id : 2105292500 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which packaging material is impermeable to light, moisture, odours and micro-organisms and provides total protection to the contents?

1. Metal
2. Plastic
3. Wood
4. Paper

Options :

2105299997. 1
2105299998. 2
2105299999. 3
21052910000. 4

Question Number : 41 Question Id : 2105292501 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Compared to other packaging materials, lower resistance to fracturing and thermal shock is a disadvantage of which packaging material?

1. Glass
2. Plastic
3. Metal
4. Paper

Options :

21052910001. 1
21052910002. 2
21052910003. 3

21052910004. 4

Question Number : 42 Question Id : 2105292502 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Gaseous concentrations are maintained precisely in which type of storage?

1. Controlled atmosphere storage
2. Active modified atmosphere storage
3. Passive modified atmosphere storage
4. Hypobaric storage

Options :

21052910005. 1

21052910006. 2

21052910007. 3

21052910008. 4

Question Number : 43 Question Id : 2105292503 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which among the following is NOT a method of Asepsis?

1. Washing
2. General cleanliness
3. Packaging
4. Pasteurization

Options :

21052910009. 1

21052910010. 2

21052910011. 3

21052910012. 4

Question Number : 44 Question Id : 2105292504 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

Which of the following storage systems, works on evaporative cooling?

1. CA storage
2. Hypobaric storage
3. ZECC
4. Clamp Storage

Options :

21052910013. 1
21052910014. 2
21052910015. 3
21052910016. 4

Question Number : 45 Question Id : 2105292505 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

Chemical formula of potassium metabisulphite is

1. $K_2S_2O_5$
2. $K_2S_2O_7$
3. $K_3S_2O_5$
4. $K_3S_3O_7$

Options :

21052910017. 1
21052910018. 2
21052910019. 3
21052910020. 4

Question Number : 46 Question Id : 2105292506 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

Onion should be stored at a relative humidity of

1. 65-75 %
2. 75-85 %
3. 85-95 %
4. 95-98 %

Options :

21052910021. 1
21052910022. 2
21052910023. 3
21052910024. 4

Question Number : 47 Question Id : 2105292507 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Byssochlamys fulva commonly causes spoilage of

1. Jam
2. Dehydrated products
3. Canned products
4. Frozen products

Options :

21052910025. 1
21052910026. 2
21052910027. 3
21052910028. 4

Question Number : 48 Question Id : 2105292508 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Lyophilisation is a method of

1. Juice extraction
2. Sterilization
3. Fermentation
4. Drying

Options :

- 21052910029. 1
- 21052910030. 2
- 21052910031. 3
- 21052910032. 4

Question Number : 49 Question Id : 2105292509 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Monosodium glutamate is used in food as

1. Stabilizer
2. Sequestrants
3. Flavour enhancer
4. Surface active agent

Options :

- 21052910033. 1
- 21052910034. 2
- 21052910035. 3
- 21052910036. 4

Question Number : 50 Question Id : 2105292510 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The ideal temperature for growth of yeast is

1. 10-15°C
2. 15-20°C
3. 25-27°C
4. 30-32°C

Options :

21052910037. 1
21052910038. 2
21052910039. 3
21052910040. 4

Question Number : 51 Question Id : 2105292511 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The enzyme responsible for browning of fresh-cut fruits is

1. Pectinase
2. Polyphenol oxidase
3. Catalase
4. Superoxide dismutase

Options :

21052910041. 1
21052910042. 2
21052910043. 3
21052910044. 4

Question Number : 52 Question Id : 2105292512 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which among the following is NOT an intermediate moisture food?

1. Honey
2. Jam
3. Fruit cake
4. Squash

Options :

21052910045. 1
21052910046. 2
21052910047. 3
21052910048. 4

Question Number : 53 Question Id : 2105292513 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

In over-ripe fruit, pectin is converted into

1. Pectinic acid
2. Pectic acid
3. Protopectin
4. Gastric acid

Options :

21052910049. 1
21052910050. 2
21052910051. 3
21052910052. 4

Question Number : 54 Question Id : 2105292514 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The Jelmeter test for determining pectin content gives accurate result in the temperature range

1. 12-20°C
2. 21-38°C
3. 40-45°C
4. 48-55°C

Options :

21052910053. 1
21052910054. 2
21052910055. 3
21052910056. 4

Question Number : 55 Question Id : 2105292515 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

The apples used for cider making should have a high content of

1. Soluble solids
2. Pectin
3. Tannin
4. Acid

Options :

21052910057. 1
21052910058. 2
21052910059. 3
21052910060. 4

Question Number : 56 Question Id : 2105292516 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

Which among the following products is prepared from seeded grapes?

1. Murabba
2. Chhoara
3. Raisin
4. Anardana

Options :

- 21052910061. 1
- 21052910062. 2
- 21052910063. 3
- 21052910064. 4

Question Number : 57 Question Id : 2105292517 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

In squash, maximum permissible acid content is

1. 0.7%
2. 1.5%
3. 2%
4. 3.5%

Options :

- 21052910065. 1
- 21052910066. 2
- 21052910067. 3
- 21052910068. 4

Question Number : 58 Question Id : 2105292518 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Fruit juices are pasteurized at a temperature of

1. 85°C
2. 90°C
3. 95°C
4. 100°C

Options :

21052910069. 1
21052910070. 2
21052910071. 3
21052910072. 4

Question Number : 59 Question Id : 2105292519 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

For acetic acid fermentation, the alcohol content of the fermented liquid is adjusted to

1. 3-4 %
2. 7-8 %
3. 10-13 %
4. 13-15 %

Options :

21052910073. 1
21052910074. 2
21052910075. 3
21052910076. 4

Question Number : 60 Question Id : 2105292520 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

The hand refractometers are calibrated at a temperature of

1. 15°C
2. 20°C
3. 25°C
4. 30°C

Options :

21052910077. 1
21052910078. 2
21052910079. 3
21052910080. 4

Question Number : 61 Question Id : 2105292521 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

The residual moisture in dehydrated vegetable should NOT be more than

1. 6-8 %
2. 10-15 %
3. 20-25 %
4. 30-34 %

Options :

21052910081. 1
21052910082. 2
21052910083. 3
21052910084. 4

Question Number : 62 Question Id : 2105292522 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

In which of the following cases food remains fit for consumption?

1. Hydrogen swell
2. Flat sour
3. Thermophilic acid spoilage
4. Sulphide spoilage

Options :

21052910085. 1

21052910086. 2

21052910087. 3

21052910088. 4

Question Number : 63 Question Id : 2105292523 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Alcohol insoluble solids is an index to determine canning ripe stage in

1. Cherry
2. Mushroom
3. Pea
4. Pineapple

Options :

21052910089. 1

21052910090. 2

21052910091. 3

21052910092. 4

Question Number : 64 Question Id : 2105292524 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

A method of irradiation to destroy *Clostridium botulinum* spores to get 12D heat treatment effect is referred to as

1. Radorisation
2. Radappertization
3. Radicidation
4. Radosterilization

Options :

21052910093. 1
21052910094. 2
21052910095. 3
21052910096. 4

Question Number : 65 Question Id : 2105292525 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

Lipid oxidation is a major factor limiting the shelf life of

1. Frozen muscle tissue
2. Dehydrated muscle tissue
3. Irradiated meat
4. Canned meat

Options :

21052910097. 1
21052910098. 2
21052910099. 3
21052910100. 4

Question Number : 66 Question Id : 2105292526 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

Calpains enzyme present in meat is grouped under

1. Proteinases
2. Catalases
3. Lipases
4. Amylases

Options :

21052910101. 1
21052910102. 2
21052910103. 3
21052910104. 4

Question Number : 67 Question Id : 2105292527 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Phosvitin is a protein present in

1. Egg yolk
2. Egg shell
3. Plasma
4. Egg white

Options :

21052910105. 1
21052910106. 2
21052910107. 3
21052910108. 4

Question Number : 68 Question Id : 2105292528 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The withering of tea leaves is carried out for

1. Complete drying
2. Partial drying
3. Oxidation
4. Blanching

Options :

- 21052910109. 1
- 21052910110. 2
- 21052910111. 3
- 21052910112. 4

Question Number : 69 Question Id : 2105292529 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Hops are used in manufacturing of

1. Sweet wine
2. Vodka
3. Gin
4. Ale beer

Options :

- 21052910113. 1
- 21052910114. 2
- 21052910115. 3
- 21052910116. 4

Question Number : 70 Question Id : 2105292530 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The major component of synthetic pineapple flavour is

1. Ethyl butyrate
2. Lemon oil
3. Ethyl acetate
4. Glycerol

Options :

21052910117. 1
21052910118. 2
21052910119. 3
21052910120. 4

Question Number : 71 Question Id : 2105292531 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Ghonga is an indigenous product derived from

1. Snails
2. Snakes
3. Crabs
4. Prawns

Options :

21052910121. 1
21052910122. 2
21052910123. 3
21052910124. 4

Question Number : 72 Question Id : 2105292532 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which one of the following is NOT a fermented beverage?

1. Butter milk
2. Sherry
3. Ale
4. Nira

Options :

21052910125. 1
21052910126. 2
21052910127. 3
21052910128. 4

Question Number : 73 Question Id : 2105292533 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The wines to which brandy is added are known as

1. White wines
2. Red wines
3. Dry wines
4. Fortified wines

Options :

21052910129. 1
21052910130. 2
21052910131. 3
21052910132. 4

Question Number : 74 Question Id : 2105292534 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Herbs are used in

1. Liqueurs
2. Whisky
3. Wines
4. Country spirit

Options :

- 21052910133. 1
- 21052910134. 2
- 21052910135. 3
- 21052910136. 4

Question Number : 75 Question Id : 2105292535 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

Cyanidin is a

1. Anthocyanin
2. Metanin
3. Betalaines
4. Theaflavins

Options :

- 21052910137. 1
- 21052910138. 2
- 21052910139. 3
- 21052910140. 4

Question Number : 76 Question Id : 2105292536 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

Khakra is a very popular snack food in

1. Bihar and Jharkhand
2. Maharashtra and Karnataka
3. Punjab and Haryana
4. Rajasthan and Gujrat

Options :

- 21052910141. 1
- 21052910142. 2
- 21052910143. 3
- 21052910144. 4

Question Number : 77 Question Id : 2105292537 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Malpua is what type of indigenous product?

1. Alcoholic beverage
2. Pan cake
3. Ready made Mix
4. Extruded product

Options :

- 21052910145. 1
- 21052910146. 2
- 21052910147. 3
- 21052910148. 4

Question Number : 78 Question Id : 2105292538 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Before freezing the egg yolk, it should be treated with which of the following enzymes to prevent gel formation after thawing?

1. Amylolytic
2. Lipolytic
3. Proteolytic
4. Pectinolytic

Options :

21052910149. 1
21052910150. 2
21052910151. 3
21052910152. 4

Question Number : 79 Question Id : 2105292539 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

Which one of the following is responsible for regulation of osmotic pressure in sea fish?

1. Trimethyl amine oxide
2. Dimethyl amine
3. Trimethyl amine
4. Formaldehyde

Options :

21052910153. 1
21052910154. 2
21052910155. 3
21052910156. 4

Question Number : 80 Question Id : 2105292540 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

Myosin comprises what per cent of the myofibrillar proteins?

1. 25%
2. 35%
3. 45%
4. 55%

Options :

21052910157. 1
21052910158. 2
21052910159. 3
21052910160. 4

Question Number : 81 Question Id : 2105292541 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

In fish and meat MAP storage, excessive CO₂ is readily absorbed by fats and water which leads to

1. Pack collapse
2. Reduced drip loss
3. Microbial growth
4. Reduced flavour tainting

Options :

21052910161. 1
21052910162. 2
21052910163. 3
21052910164. 4

Question Number : 82 Question Id : 2105292542 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Synthetic casing is made from

1. Alginates
2. Xanthan
3. Gum Arabic
4. Dextran

Options :

- 21052910165. 1
- 21052910166. 2
- 21052910167. 3
- 21052910168. 4

Question Number : 83 Question Id : 2105292543 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The major flavour impact compound in clove is

1. Buterol
2. Methanol
3. Ethanol
4. Eugenol

Options :

- 21052910169. 1
- 21052910170. 2
- 21052910171. 3
- 21052910172. 4

Question Number : 84 Question Id : 2105292544 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The brown colour formation of the crust of bread is due to

1. Over baking
2. Enzymatic browning
3. Non enzymatic browning
4. Reaction of yeast

Options :

21052910173. 1

21052910174. 2

21052910175. 3

21052910176. 4

Question Number : 85 Question Id : 2105292545 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which one of the following types of cereal grains are generally described as waxy?

1. High protein
2. High fat
3. High amylase
4. High amylopectin

Options :

21052910177. 1

21052910178. 2

21052910179. 3

21052910180. 4

Question Number : 86 Question Id : 2105292546 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Cooking time is directly related to the amount of

1. Protein + copper + magnesium + phytate
2. Carbohydrate + protein + calcium + phosphorus
3. Pectin + calcium + magnesium + phytin
4. Cellulose + protein + iron + zinc

Options :

21052910181. 1

21052910182. 2

21052910183. 3

21052910184. 4

Question Number : 87 Question Id : 2105292547 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The heat treatment required to inactivate resistant bacteriophages is

1. 72 °C/ 16 s
2. 76 °C/ 30 s
3. 80 °C/ 1 min
4. 95 °C/ 1 min

Options :

21052910185. 1

21052910186. 2

21052910187. 3

21052910188. 4

Question Number : 88 Question Id : 2105292548 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Sweet curdling of milk is due to

1. *E. coli*
2. *S. aureus*
3. *B. cereus*
4. *L. lactis*

Options :

21052910189. 1
21052910190. 2
21052910191. 3
21052910192. 4

Question Number : 89 Question Id : 2105292549 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

Natamycin is effective against fungal cells because it causes cell lysis by binding to

1. Phospholipids
2. Ergosterol
3. Peptidoglycan
4. Plasma membrane

Options :

21052910193. 1
21052910194. 2
21052910195. 3
21052910196. 4

Question Number : 90 Question Id : 2105292550 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

Which one of the following products has the lowest a_w ?

1. Cream
2. Ice Cream
3. Whole milk
4. Sweetened condensed milk

Options :

21052910197. 1
21052910198. 2
21052910199. 3
21052910200. 4

Question Number : 91 Question Id : 2105292551 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Coliform bacteria in canned cheese causes

1. Late blowing
2. Browning
3. Early blowing
4. Corrosion

Options :

21052910201. 1
21052910202. 2
21052910203. 3
21052910204. 4

Question Number : 92 Question Id : 2105292552 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

In many cheeses, the biogenic amines putrescine is formed from

1. Lysine
2. Arginine
3. Tyrosine
4. Phenylalanine

Options :

21052910205. 1
21052910206. 2
21052910207. 3
21052910208. 4

Question Number : 93 Question Id : 2105292553 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

The Auto Inducers-I (AIs) produced in bacterial quorum sensing (QS) are produced by

1. Gram negative bacteria only
2. Gram positive bacteria only
3. Either Gram positive bacteria or Gram negative bacteria
4. Gram variable bacteria

Options :

21052910209. 1
21052910210. 2
21052910211. 3
21052910212. 4

Question Number : 94 Question Id : 2105292554 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

The microorganism which can grow between 0.1 to 50 MPa pressure are called

1. Eurybaric
2. Barophile
3. Baroduric
4. Barotolerant

Options :

21052910213. 1
21052910214. 2
21052910215. 3
21052910216. 4

Question Number : 95 Question Id : 2105292555 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

In the Food Safety Management Systems ISO 22000: 2018, implementation of Prerequisite Programme (PRP's) shall be documented in

1. Clause 7.4
2. Clause 8.2
3. Clause 6.3
4. Clause 5.2

Options :

21052910217. 1
21052910218. 2
21052910219. 3
21052910220. 4

Question Number : 96 Question Id : 2105292556 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Cellulose can be produced by using

1. *Trichoderma viride*
2. *Leuconostoc mesenteroides*
3. *Aspergillus oryzae*
4. *Bacillus subtilis*

Options :

- 21052910221. 1
- 21052910222. 2
- 21052910223. 3
- 21052910224. 4

Question Number : 97 Question Id : 2105292557 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

Proteolysis in milk is caused due to which of the following?

- A. *Micrococcus*
- B. *Alcaligenes*
- C. *Proteus*
- D. *S. aureus*

Choose the correct answer from the options given below:

1. A only
2. A & D only
3. A, B & C only
4. D only

Options :

- 21052910225. 1
- 21052910226. 2
- 21052910227. 3
- 21052910228. 4

Question Number : 98 Question Id : 2105292558 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

The infectious disease which spreads in a very large area is called

1. Sporadic
2. Pandemic
3. Epidemic
4. Noncontagious

Options :

21052910229. 1
21052910230. 2
21052910231. 3
21052910232. 4

Question Number : 99 Question Id : 2105292559 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

Which one of the following cannot tolerate oxygen?

1. *Cl. botulinum*
2. *S. aureus*
3. *E. coli*
4. *Shigella* spp.

Options :

21052910233. 1
21052910234. 2
21052910235. 3
21052910236. 4

Question Number : 100 Question Id : 2105292560 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is

**Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1**

Which one of the following is a psychotropic non-spore forming pathogen?

1. *B. cereus*
2. *L. monocytogens*
3. *B. subtilis*
4. *S. aureus*

Options :

21052910237. 1
21052910238. 2
21052910239. 3
21052910240. 4

**Question Number : 101 Question Id : 2105292561 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is
Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1**

Homogenization serves to prevent the formation of which one of the following in the package during storage?

1. Butter layer only
2. Oil layer only
3. Cream layer only
4. Oil and butter layers

Options :

21052910241. 1
21052910242. 2
21052910243. 3
21052910244. 4

**Question Number : 102 Question Id : 2105292562 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is
Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Correct Marks : 4 Wrong Marks : 1

The commonly used detergent Sodium Lauryl Sulphate is

1. Anionic
2. Cationic
3. Nonionic
4. Neutral

Options :

21052910245. 1
21052910246. 2
21052910247. 3
21052910248. 4

Question Number : 103 Question Id : 2105292563 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which selective media is used for enumeration of *St. aureus*?

1. Violet red bile agar
2. Baird-Parker agar
3. Modified oxford medium
4. XLD agar

Options :

21052910249. 1
21052910250. 2
21052910251. 3
21052910252. 4

Question Number : 104 Question Id : 2105292564 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Implementation of procedures to verify that the plan is working effectively is which principle of HACCP?

1. 4th
2. 5th
3. 6th
4. 7th

Options :

- 21052910253. 1
- 21052910254. 2
- 21052910255. 3
- 21052910256. 4

Question Number : 105 Question Id : 2105292565 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

Which of the following are the primary products of photosynthesis?

1. Proteins
2. Carbohydrates
3. Lipids
4. Acids

Options :

- 21052910257. 1
- 21052910258. 2
- 21052910259. 3
- 21052910260. 4

Question Number : 106 Question Id : 2105292566 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

The heart of HPLC is the

1. Injector
2. Column
3. Solvent
4. Defector

Options :

- 21052910261. 1
- 21052910262. 2
- 21052910263. 3
- 21052910264. 4

Question Number : 107 Question Id : 2105292567 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Synthetic ion exchanger in Ion Exchange Chromatography is

1. Cross-linked polyelectrolyte
2. Cross-linked electrolyte
3. Parallel linked electrolyte
4. Parallel linked polyelectrolyte

Options :

- 21052910265. 1
- 21052910266. 2
- 21052910267. 3
- 21052910268. 4

Question Number : 108 Question Id : 2105292568 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which statement is **incorrect** about SDS-PAGE technique?

1. Separation are run on gel covered plates
2. SDS is used to denature the samples
3. Used to separate proteins
4. It is ion exchange chromatography

Options :

21052910269. 1

21052910270. 2

21052910271. 3

21052910272. 4

Question Number : 109 Question Id : 2105292569 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The principle form of lipid in food is

1. Triglycerides
2. Fatty acids
3. Lipo proteins
4. Glycerol

Options :

21052910273. 1

21052910274. 2

21052910275. 3

21052910276. 4

Question Number : 110 Question Id : 2105292570 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

In Waste Water Treatment Plants, the process of treating wastewater with alum to coagulate or flocculate is termed as

1. Primary treatment
2. Secondary treatment
3. Tertiary treatment
4. Settling treatment

Options :

- 21052910277. 1
- 21052910278. 2
- 21052910279. 3
- 21052910280. 4

Question Number : 111 Question Id : 2105292571 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

The ISO standard for traceability in the feed and food chain is

1. ISO – 22002
2. ISO - 22003
3. ISO - 22005
4. ISO - 22007

Options :

- 21052910281. 1
- 21052910282. 2
- 21052910283. 3
- 21052910284. 4

Question Number : 112 Question Id : 2105292572 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

Which among the following is NOT a characteristic of climacteric fruits?

1. Harvested only after ripening
2. Respond to ethylene application
3. Exhibit abrupt increase in rate of respiration
4. Ripening occurs after harvesting

Options :

21052910285. 1

21052910286. 2

21052910287. 3

21052910288. 4

Question Number : 113 Question Id : 2105292573 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Fluids that exhibit a yield stress and a flow behaviour index of 1 are referred to as

1. Newtonian fluids
2. Shear thinning fluids
3. Dilatant fluids
4. Bingham plastic

Options :

21052910289. 1

21052910290. 2

21052910291. 3

21052910292. 4

Question Number : 114 Question Id : 2105292574 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Water activity below which bacterial growth usually does NOT occur is

1. 0.75
2. 0.70
3. 0.65
4. 0.60

Options :

21052910293. 1
21052910294. 2
21052910295. 3
21052910296. 4

Question Number : 115 Question Id : 2105292575 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

Beta rays are NOT used for radiation treatment of food products because

1. They are not effective in inhibiting the growth of microorganisms
2. They may induce radio activity
3. Capital and operational costs are higher for such treatment
4. They can penetrate deep inside food

Options :

21052910297. 1
21052910298. 2
21052910299. 3
21052910300. 4

Question Number : 116 Question Id : 2105292576 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

Microorganism associated with soft rot of fruits and vegetables is

1. *Botrytis cineria*
2. *Aspergillus niger*
3. *Penicillium notatum*
4. *Rhizopus stolonifer*

Options :

21052910301. 1
21052910302. 2
21052910303. 3
21052910304. 4

Question Number : 117 Question Id : 2105292577 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which among the following is NOT a dimensionless number in food processing operations?

1. Reynold's number
2. Prandtl number
3. Consistency Index
4. Nusselt number

Options :

21052910305. 1
21052910306. 2
21052910307. 3
21052910308. 4

Question Number : 118 Question Id : 2105292578 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Insolubilization of starch molecules in bread, referred to as staling of bread, can be prevented by

1. Storing bread at room temperature
2. Using wheat flour with a higher amount of protein
3. Using milk solids in formulation
4. Addition of emulsifier

Options :

- 21052910309. 1
- 21052910310. 2
- 21052910311. 3
- 21052910312. 4

Question Number : 119 Question Id : 2105292579 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

Bile salts are essential for the effective digestion of which type of macro-molecules?

1. Protein
2. Fat
3. Carbohydrate
4. Minerals

Options :

- 21052910313. 1
- 21052910314. 2
- 21052910315. 3
- 21052910316. 4

Question Number : 120 Question Id : 2105292580 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

Match **List I** with **List II**

List I	List II
A. <i>A. flavus</i>	I. Ergotin
B. <i>P. expansum</i>	II. Sterigmatocystin
C. <i>A. versicolor</i>	III. Aflatoxin
D. <i>C. purpurea</i>	IV. Patulin

Choose the **correct** answer from the options given below:

1. A - I, B - II, C - IV, D - III
2. A - III, B - I, C - II, D - IV
3. A - IV, B - II, C - I, D - III
4. A - III, B - IV, C - II, D - I

Options :

21052910317. 1

21052910318. 2

21052910319. 3

21052910320. 4