

Section 1 - M Sc - Food Technology

1) Bactofuge treatment is given to remove undesirable

- A) Pigment
 - B) Pesticide
 - C) Microbes
 - D) Chemicals
-

2) The following natural toxin is/are present in citrus fruits like lemon, lime, grapefruit, etc.

- A) Solanines and chaconine
 - B) Mycotoxins
 - C) Furocoumarins
 - D) Lectins
-

3) Most widely used general test for carbohydrates

- A) Molisch's
 - B) Melting point
 - C) RM number
 - D) Electrophoresis
-

4) GRAS stands for

- A) Generally registered with safety
- B) Generally recognized as safe
- C) Generally received as safe
- D) General recommendation for safety

5) Which of the following irradiation dose is used for microbial decontamination of spices?

- A) 0.5-0.9 kGy
 - B) 6-60 Gy
 - C) 1-4 kGy
 - D) 6-14 kGy
-

6) This food group is our body's best source of energy

- A) Fats, oils and sweets
 - B) Bread and cereals
 - C) Meat group
 - D) Milk and cheese
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7) Lactose is composed of D-galactose and D-glucose linked through

- A) α (1-4)
 - B) α (5-8)
 - C) β (1-4)
 - D) β (5-8)
-

8) The fishy flavour in fish is due to

- A) Trimethyl amine
 - B) Methyl urea
 - C) Diacetyl
 - D) Trimethyl amine oxide
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9) Saponification number of fat indicate

- A) Fire point of fat
- B) Melting point of fat
- C) Amount of rancidity
- D) Mol. Wt. of Fatty acids

10) Wet milling of corn will yield_____.

- A) None of the above
 - B) Grits
 - C) Flour
 - D) Semolina
-

11) Carbohydrates obtained mainly from citrus fruit is

- A) CMC
 - B) Pectin
 - C) Cellulose
 - D) Starch
-

12) The main advantage of MAP in case of bakery products is

- A) Lowered respiration
 - B) Mold growth inhibition
 - C) Inhibition of ripening
 - D) All of above
-

13) Which of the following help in maintaining/controlling the acidic/alkaline changes during food processing and thus have role in maintaining flavor and stability?

- A) Anti-caking agents
 - B) Anti-foaming agents
 - C) Sequestrants
 - D) Buffering agents
-

14) The tendency of plastic film sheets to stick together is known as

- A) Finishing
- B) None of above
- C) Blocking
- D) Calendering

15) *Oryza sativa* refers to

- A) Rye
 - B) Oat
 - C) Barley
 - D) Rice
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16) Carbohydrate present in egg albumin is

- A) Sucrose
 - B) Lactose
 - C) Glucose
 - D) Starch
-

17) The antibacterial activity in garlic is due to the following component:

- A) Quercetin
 - B) Resveratrol
 - C) Allicin
 - D) Lutein
-

18) Aflatoxins in foods are produced by _____

- A) *Rotavirus*
 - B) *Vibrio cholerae*
 - C) *Aspergillus flavus*
 - D) *Shigella sonnei*
-

19) Which of the following statement is incorrect?

- A) Blanching of vegetables destroys Vitamin A whereas it improves the storage stability of Vitamin B1.
- B) Both A and B.
- C) Addition of ascorbic acid to fruits is practiced commercially to protect their quality.
- D) Neither A nor B.

20) The average diameter of milk fat globules in milk is

- A) 8µm
 - B) 10µm
 - C) 3µm
 - D) 0.10µm
-

21) Poultry is offered for sale in which form/forms

- A) Alive
 - B) Eviscerated
 - C) All of above
 - D) Dressed
-

22) Which flour contains more ash content

- A) Refined flour
 - B) Atta
 - C) None of the above
 - D) Maida
-

23) Pinkish or reddish colour in bread is due to

- A) Bacillus panis
 - B) Aspergillus niger
 - C) Monilla sitophilla
 - D) Rhizopus stolonifer
-

24) Vitamins are essential to the survival of organisms because vitamins usually function as

- A) Nucleosides
- B) Nucleic acids
- C) Co-enzymes
- D) Substrates

25) _____ is the extraction of soluble constituent from a solid by means of a solvent.

- A) Crystallization
 - B) Distillation
 - C) Sublimation
 - D) Leaching
-

26) Gradual reduction process refers to the milling of

- A) Paddy
 - B) Wheat
 - C) Corn
 - D) Oats
-

27) ISO 9000 standards was first published in year

- A) 1992
 - B) 1987
 - C) 1980
 - D) 1999
-

28) Which of the following food component is not heat sensitive?

- A) Calcium
 - B) Vitamin C
 - C) Polyphenols
 - D) Thiamine
-

29) Food Safety and Standard Act was introduced in

- A) 2006
- B) 1937
- C) 2014
- D) 1954

30) What are Sequestrants?

- A) Added for color in foods
 - B) Added for flavour in foods
 - C) They keep the food oxidized
 - D) They form complexes with polyvalent metal ions
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31) What is not affected in rice as a result of parboiling.

- A) Starch content
 - B) Nutritive value
 - C) Color
 - D) Texture
-

32) Vitamin formed from cholesterol in the skin by sun light

- A) Vit A
 - B) Vit C
 - C) Vit D
 - D) Vit K
-

33) Which of the following amino acid is a limiting amino acid in pulses?

- A) Glutamine
 - B) Lysine
 - C) Leucine
 - D) Methionine
-

34) AN obligate halophile requires high

- A) Presssure
- B) Temparature
- C) pH
- D) Salt

35) _____ disease is associated with the consumption of large amounts of *Kesari* dal.

- A) Rickets
 - B) Lathyrism
 - C) Beri-beri
 - D) Night blindness
-

36) Green rot in egg is due to

- A) *Serratia marcescens*
 - B) *Aspergillus niger*
 - C) *Pseudomonas fluorescens*
 - D) *Cladosporium*
-

37) Normal sugar level of blood after 2 hrs of meal (mg/dl)

- A) 100
 - B) 500
 - C) 250
 - D) 140
-

38) The relative volatility is _____ for a binary mixture at the azeotropic composition.

- A) Zero
 - B) One
 - C) Infinite
 - D) Greater than one
-

39) Milk serum is all milk constituents except

- A) Fat and casein
- B) Fat and lactose
- C) Casein and lactose
- D) Fat

40) At _____ the drying rate of food product changes from a constant rate to falling rate.

- A) Gravimetric moisture content
 - B) Volumetric moisture content
 - C) Critical moisture content
 - D) Equilibrium moisture content
-

41) Natto is a traditional Japanese product made by fermentation of _____

- A) Maize
 - B) Soyabean
 - C) Durum wheat
 - D) Rice
-

42) Environment Protection Act was formulated in

- A) 1966
 - B) 1976
 - C) 1986
 - D) 1996
-

43) The economy of a single effect evaporator is _____.

- A) Less than 1
 - B) Equal to 1
 - C) Greater than 1
 - D) All of the above
-

44) Frying caused a loss in the following food component/s:

- A) Vitamins
- B) All of the above
- C) Moisture
- D) Antioxidants

45) The unit of specific heat is _____.

- A) J/kg•K
 - B) W/kg
 - C) J/°C
 - D) J/kg
-

46) Atomization is used in _____.

- A) Tray drying
 - B) Drum drying
 - C) Kiln drying
 - D) Spray drying
-

47) Life supporting element in food

- A) Ca
 - B) Cu
 - C) Mg
 - D) Fe
-

48) Overrun in ice cream indicates the amount of _____ in the ice cream.

- A) Air
 - B) Sugar
 - C) Lactose
 - D) Stabilizer
-

49) Softness of pickles is due to

- A) Pseudomonas
- B) Penicillium
- C) Lactobacillus
- D) Bacillus

50) Which of the following is used in meat tenderization?

- A) All of above
 - B) Ficin
 - C) Papain
 - D) Bromelain
-

51) Canned meat is generally spoiled by

- A) Escherichia
 - B) Clostridium
 - C) Pseudomonas
 - D) Salmonella
-

52) Hydrogen peroxide is used at a concentration of ... at 80 °C for 15 sec for sterilization of packaging material

- A) 30-40%
 - B) 5-10%
 - C) None of above
 - D) 0.5-5%
-

53) The degree of fat under skin of poultry is called

- A) Marbling
 - B) Scalding
 - C) None of above
 - D) Cathepsins
-

54) The World Health Organization recommends zinc supplements for which groups of people?

- A) Elderly people with low incomes
- B) All children in low income areas with high prevalence of stunting
- C) Children with severe malnutrition or diarrhoea
- D) Pregnant and lactating women

55) Carbohydrate should compose _____ of a person's daily calorie intake

- A) 75-85%
 - B) 15-25%
 - C) 35-45%
 - D) 55-65%
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56) Which of the following plant constituents can be characterized by irreversible complexation with proteins?

- A) Saponins
 - B) Tannins
 - C) Mucilages
 - D) Alkaloids
-

57) Component responsible for the difference between coagulation properties of thin and thick white is

- A) Ovomucin
 - B) Lysozyme
 - C) None of above
 - D) Conalbumin
-

58) Internal quality of egg without breaking open them is determined by

- A) Albumin index
 - B) All of above
 - C) Candling
 - D) Haugh units
-

59) The Bernoulli's equation can be considered to be a statement of the conservation of _____ principle appropriate for flowing liquids.

- A) Force
 - B) Mass
 - C) Momentum
 - D) Energy
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60) The moisture content of a food product is 25% on dry basis. Its moisture content on wet basis will be _____.

- A) 20%
- B) 15%
- C) 25%
- D) 30%

Answer Keys**Question Paper No: 60868_5**

1	C	31	A
2	C	32	C
3	A	33	D
4	B	34	D
5	D	35	B
6	B	36	C
7	C	37	D
8	A	38	B
9	D	39	A
10	A	40	C
11	B	41	B
12	B	42	C
13	B	43	A
14	C	44	B
15	D	45	A
16	C	46	D
17	C	47	C
18	C	48	A
19	A	49	B
20	C	50	A
21	C	51	B
22	B	52	A
23	C	53	A
24	C	54	C
25	D	55	D
26	B	56	B
27	B	57	A
28	A	58	C
29	A	59	D
30	D	60	A