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National Testing Agency

Question Paper Name :	Food laws and standards 25th March 2021 Shift 2
Subject Name :	Food Laws and Standards
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Food laws and standards

Group Number :	1
Group Id :	512452158
Group Maximum Duration :	0
Group Minimum Duration :	120
Show Attended Group? :	No
Edit Attended Group? :	No
Break time :	0
Group Marks :	100
Is this Group for Examiner? :	No

Food laws and standards-1

Section Id :	512452806
Section Number :	1
Section type :	Online
Mandatory or Optional :	Mandatory
Number of Questions :	20

Number of Questions to be attempted : 20
Section Marks : 20
Mark As Answered Required? : Yes
Sub-Section Number : 1
Sub-Section Id : 512452846
Question Shuffling Allowed : Yes

**Question Number : 1 Question Id : 51245213726 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0**

Carbohydrates are stored as energy reserve in animals

1. Glucose
2. Starch
3. Glycogen
4. Fructose

Options :

51245242901. 1
51245242902. 2
51245242903. 3
51245242904. 4

**Question Number : 2 Question Id : 51245213727 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0**

Lipids contain how much more energy compared to carbohydrates?

1. Approximately 0.5 times
2. Approximately 1.5 times
3. Approximately 2.5 times
4. Approximately 3.5 times

Options :

51245242905. 1

51245242906. 2

51245242907. 3

51245242908. 4

Question Number : 3 Question Id : 51245213728 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

What quantity of paneer sample is taken for sending to the Food Analyst?

1. 100 gms
2. 200 gms
3. 250 gms
4. 500 gms

Options :

51245242909. 1

51245242910. 2

51245242911. 3

51245242912. 4

Question Number : 4 Question Id : 51245213729 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

The Food Group lacking in the sulphur containing amino acids - cysteine & methionine is

1. Cereals
2. Pulses
3. Milk
4. Oilseeds

Options :

51245242913. 1

51245242914. 2

51245242915. 3

51245242916. 4

Question Number : 5 Question Id : 51245213730 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

The following discipline covers the study of Fungi :

1. Bacteriology
2. Mycology
3. Phycology
4. Virology

Options :

51245242917. 1

51245242918. 2

51245242919. 3

51245242920. 4

Question Number : 6 Question Id : 51245213731 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which one of the following are sphere-shaped bacteria occurring in clusters similar to a bunch of grapes?

1. *Salmonella*
2. *Campylobacter*
3. *Staphylococci*
4. *Pseudomonas*

Options :

51245242921. 1

51245242922. 2

51245242923. 3

51245242924. 4

Question Number : 7 Question Id : 51245213732 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Food borne Botulism is an example of

1. Food infection
2. Water infection
3. Food intoxication
4. None of the above

Options :

- 51245242925. 1
- 51245242926. 2
- 51245242927. 3
- 51245242928. 4

Question Number : 8 Question Id : 51245213733 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which food is most likely to cause the food borne illness, Salmonellosis?

1. Frozen vegetables
2. Cooked chicken
3. Raw egg
4. Non filtered water

Options :

- 51245242929. 1
- 51245242930. 2
- 51245242931. 3
- 51245242932. 4

Question Number : 9 Question Id : 51245213734 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 1 Wrong Marks : 0

Staple Food as defined in fortification regulations means articles of food which are

1. Cereal based
2. Milk and cereal based
3. Intended for mass consumption
4. Fruit, milk and cereal based

Options :

- 51245242933. 1
- 51245242934. 2
- 51245242935. 3
- 51245242936. 4

Question Number : 10 Question Id : 51245213735 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 1 Wrong Marks : 0

ISO stands for

1. International Safety Organization
2. International Standard Organization
3. Indian Scientific Organization
4. International Organization for Standards

Options :

- 51245242937. 1
- 51245242938. 2
- 51245242939. 3
- 51245242940. 4

Question Number : 11 Question Id : 51245213736 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 1 Wrong Marks : 0

FSSAI stands for:

1. State food Authority
2. Food Safety and Standards Authority of India
3. Food Safety Association of India
4. None of the above

Options :

- 51245242941. 1
- 51245242942. 2
- 51245242943. 3
- 51245242944. 4

Question Number : 12 Question Id : 51245213737 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Date of Food Safety and Standards Act, 2006 Notification

1. 24th August, 2006
2. 2nd October 2006
3. 15th August 2006
4. 26th January 2006

Options :

- 51245242945. 1
- 51245242946. 2
- 51245242947. 3
- 51245242948. 4

Question Number : 13 Question Id : 51245213738 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Licensing & Registration of food business is derived from which section of Food Safety & Standards Act, 2006?

1. 31
2. 32
3. 33
4. 34

Options :

- 51245242949. 1
- 51245242950. 2
- 51245242951. 3
- 51245242952. 4

Question Number : 14 Question Id : 51245213739 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which one of the following comes under the purview of Registration?

1. The shop keeper handling upto 500 kg of meat/ meat products/ day
2. The manufacturer with fruit products up to 200 kg per day
3. The manufacturer who procures and sells milk up to 1000 litres per day
4. The manufacturer whose annual turnover is upto Rs. 12 lakhs

Options :

- 51245242953. 1
- 51245242954. 2
- 51245242955. 3
- 51245242956. 4

Question Number : 15 Question Id : 51245213740 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Food borne Microorganisms grow well between the pH range of _____.

1. 1 to 3
2. 3.5 to 7
3. 7 to 10.5
4. 10.5 to 14

Options :

- 51245242957. 1
- 51245242958. 2
- 51245242959. 3
- 51245242960. 4

Question Number : 16 Question Id : 51245213741 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

_____ is a powerful chemical that is released during allergic reaction.

1. Histamine
2. Methionine
3. Cysteine
4. Histidine

Options :

- 51245242961. 1
- 51245242962. 2
- 51245242963. 3
- 51245242964. 4

Question Number : 17 Question Id : 51245213742 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Full form of ADI is

1. Acceptable Daily Intake
2. Additional Daily Intake
3. Added Diet Intake
4. None of the above

Options :

- 51245242965. 1
- 51245242966. 2
- 51245242967. 3
- 51245242968. 4

Question Number : 18 Question Id : 51245213743 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

OIE has been created to fight against

1. Animal diseases
2. Plant diseases
3. Pathogens diseases
4. Virus diseases

Options :

- 51245242969. 1
- 51245242970. 2
- 51245242971. 3
- 51245242972. 4

Question Number : 19 Question Id : 51245213744 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Infant means child not more than

1. 6 months
2. 9 months
3. 12 months
4. 15 months

Options :

51245242973. 1
51245242974. 2
51245242975. 3
51245242976. 4

Question Number : 20 Question Id : 51245213745 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

What is the prescribed overall migration limit for plastic materials for food packaging?

1. 50 mg/kg
2. 60 mg/kg
3. 70 mg/kg
4. 80 mg/kg

Options :

51245242977. 1
51245242978. 2
51245242979. 3
51245242980. 4

Food laws and standards-2

Section Id :

512452807

Section Number :

2

Section type :	Offline
Mandatory or Optional :	Mandatory
Number of Questions :	10
Number of Questions to be attempted :	10
Section Marks :	30
Mark As Answered Required? :	Yes
Sub-Section Number :	1
Sub-Section Id :	512452847
Question Shuffling Allowed :	No

Question Number : 21 Question Id : 51245213746 Question Type : SUBJECTIVE

Correct Marks : 3

Define food and its constituents.

Question Number : 22 Question Id : 51245213747 Question Type : SUBJECTIVE

Correct Marks : 3

Name two chemical preservatives and their limits for Jam and Tomato Ketchup.

Question Number : 23 Question Id : 51245213748 Question Type : SUBJECTIVE

Correct Marks : 3

What are Vertical and Horizontal Standards? Give examples of each.

Question Number : 24 Question Id : 51245213749 Question Type : SUBJECTIVE

Correct Marks : 3

Explain nutrition labelling.

Question Number : 25 Question Id : 51245213750 Question Type : SUBJECTIVE

Correct Marks : 3

List the factors responsible for food quality changes.

Question Number : 26 Question Id : 51245213751 Question Type : SUBJECTIVE

Correct Marks : 3

Classify bacteria on the basis of their morphology.

Question Number : 27 Question Id : 51245213752 Question Type : SUBJECTIVE

Correct Marks : 3

What are different types of Food Poisoning?

Question Number : 28 Question Id : 51245213753 Question Type : SUBJECTIVE

Correct Marks : 3

What are the major functions of Food Authority?

Question Number : 29 Question Id : 51245213754 Question Type : SUBJECTIVE

Correct Marks : 3

Give the important features of Personal Hygiene for the Food Handlers during Covid.

Question Number : 30 Question Id : 51245213755 Question Type : SUBJECTIVE

Correct Marks : 3

List two natural and three phenolic antioxidants.

Food laws and standards-3

Section Id :	512452808
Section Number :	3
Section type :	Offline
Mandatory or Optional :	Mandatory
Number of Questions :	7
Number of Questions to be attempted :	5
Section Marks :	50
Mark As Answered Required? :	Yes
Sub-Section Number :	1
Sub-Section Id :	512452848
Question Shuffling Allowed :	No

Question Number : 31 Question Id : 51245213756 Question Type : SUBJECTIVE

Correct Marks : 10

Describe the factors affecting microbial growth.

Question Number : 32 Question Id : 51245213757 Question Type : SUBJECTIVE

Correct Marks : 10

List the types of food safety hazards along with five examples of each.

Question Number : 33 Question Id : 51245213758 Question Type : SUBJECTIVE

Correct Marks : 10

Enumerate various functional foods and their health benefits.

Question Number : 34 Question Id : 51245213759 Question Type : SUBJECTIVE

Correct Marks : 10

Describe the export certification system for milk and milk products.

Question Number : 35 Question Id : 51245213760 Question Type : SUBJECTIVE

Correct Marks : 10

Give the procedure for import clearance of food products in India.

Question Number : 36 Question Id : 51245213761 Question Type : SUBJECTIVE

Correct Marks : 10

Give the salient features of AGMARK.

Question Number : 37 Question Id : 51245213762 Question Type : SUBJECTIVE

Correct Marks : 10

Give the safety and quality requirements for milk and milk products as given in the schedule 4.