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# National Testing Agency

<b>Question Paper Name :</b>	Food Microbiology 26th March 2021 Shift 1
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## Food Microbiology

<b>Group Number :</b>	1
<b>Group Id :</b>	864351159
<b>Group Maximum Duration :</b>	0
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<b>Show Attended Group? :</b>	No
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<b>Break time :</b>	0
<b>Group Marks :</b>	100
<b>Is this Group for Examiner? :</b>	No

## Food Microbiology-1

<b>Section Id :</b>	864351595
<b>Section Number :</b>	1
<b>Section type :</b>	Online
<b>Mandatory or Optional :</b>	Mandatory
<b>Number of Questions :</b>	100

<b>Number of Questions to be attempted :</b>	100
<b>Section Marks :</b>	100
<b>Mark As Answered Required? :</b>	Yes
<b>Sub-Section Number :</b>	1
<b>Sub-Section Id :</b>	864351716
<b>Question Shuffling Allowed :</b>	Yes

**Question Number : 1 Question Id : 86435113226 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Most of the fungi, bacteria and yeasts grow in food under

1. Facultative aerobic conditions
2. Aerobic conditions
3. Micro-aerophilic conditions
4. Anaerobic conditions

**Options :**

- 86435144145. 1
- 86435144146. 2
- 86435144147. 3
- 86435144148. 4

**Question Number : 2 Question Id : 86435113227 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Hot air ovens are electrical sterilizing devices which use

1. Moist heat
2. Water
3. Dry Heat
4. Filters

**Options :**

- 86435144149. 1
- 86435144150. 2
- 86435144151. 3
- 86435144152. 4

**Question Number : 3 Question Id : 86435113228 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Generally, bacteria are unicellular microorganisms with small cell size ranging from

- 1. 0.1  $\mu\text{m}$  width and 1  $\mu\text{m}$  length
- 2. 0.5-1  $\mu\text{m}$  width and 1-5  $\mu\text{m}$  length
- 3. 1  $\mu\text{m}$  width and 15  $\mu\text{m}$  length
- 4. 10  $\mu\text{m}$  width and 20  $\mu\text{m}$  length

**Options :**

- 86435144153. 1
- 86435144154. 2
- 86435144155. 3
- 86435144156. 4

**Question Number : 4 Question Id : 86435113229 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Sterilization in pressure cooker is done at

- 1. 121°C 30mins and 15Psi
- 2. 102°C 30mins and 15Psi
- 3. 1  $\mu\text{m}$  width and 15  $\mu\text{m}$  length
- 4. 10  $\mu\text{m}$  width and 20  $\mu\text{m}$  length

**Options :**

86435144157. 1  
86435144158. 2  
86435144159. 3  
86435144160. 4

**Question Number : 5 Question Id : 86435113230 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

The most important innovation in Pasteur's 'swan neck flask' experiments was

1. A glass barrier prevented contamination
2. Heating media prevented microbial growth
3. Fresh air could directly contact the medium
4. The experiment could look for contamination without disturbing the experiment

**Options :**

86435144161. 1  
86435144162. 2  
86435144163. 3  
86435144164. 4

**Question Number : 6 Question Id : 86435113231 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Wines are known to have been prepared by the

1. Egyptians by 3500 bc
2. Assyrians by 3500 bc
3. Babylonia by 3500 bc
4. Europeans by 3500 bc

**Options :**

86435144165. 1

86435144166. 2

86435144167. 3

86435144168. 4

**Question Number : 7 Question Id : 86435113232 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

The term 'Single Cell Protein' (SCP) is popularly known for a protein derived from

1. Microorganisms
2. Animals
3. Plants
4. Insects

**Options :**

86435144169. 1

86435144170. 2

86435144171. 3

86435144172. 4

**Question Number : 8 Question Id : 86435113233 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Thiamine is also known as Vitamin \_\_\_\_\_.

1. B<sub>2</sub>
2. B<sub>1</sub>
3. B<sub>12</sub>
4. D

**Options :**

86435144173. 1

86435144174. 2

86435144175. 3

86435144176. 4

**Question Number : 9 Question Id : 86435113234 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

The process pasteurization is developed and used by the scientist

1. Joseph Lister
2. Alexander Flaming
3. A. Kircher
4. Louis Pasteur

**Options :**

- 86435144177. 1
- 86435144178. 2
- 86435144179. 3
- 86435144180. 4

**Question Number : 10 Question Id : 86435113235 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

The important factors which contribute to the growth of microorganisms in food are

1. Temperature and pH
2. Moisture content, and redox potential
3. Nutrient contents
4. All of the above

**Options :**

- 86435144181. 1
- 86435144182. 2
- 86435144183. 3
- 86435144184. 4

**Question Number : 11 Question Id : 86435113236 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Too high a consumption of yeasts is detrimental to health because of the

1. High RNA content
2. High DNA content
3. High carbohydrate content
4. High protein content

**Options :**

- 86435144185. 1
- 86435144186. 2
- 86435144187. 3
- 86435144188. 4

**Question Number : 12 Question Id : 86435113237 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

The most active phase in bacterial growth is

1. Lag Phase
2. Log Phase
3. Stationary Phase
4. None of the above

**Options :**

- 86435144189. 1
- 86435144190. 2
- 86435144191. 3
- 86435144192. 4

**Question Number : 13 Question Id : 86435113238 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Decreased immunity can occur due to\_\_\_\_\_.

1. Under nutrition
2. Fatty foods
3. Drinking water
4. Infections

**Options :**

- 86435144193. 1
- 86435144194. 2
- 86435144195. 3
- 86435144196. 4

**Question Number : 14 Question Id : 86435113239 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Arrangement of only one flagellum at one end of the cell is known as

1. Peritrichate
2. Lophotrichate
3. Amhitichate
4. Monotrichate

**Options :**

- 86435144197. 1
- 86435144198. 2
- 86435144199. 3
- 86435144200. 4

**Question Number : 15 Question Id : 86435113240 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**



Molasses is a by-product of

1. Paddy
2. Sugarcane
3. Maize
4. Sorghum

**Options :**

86435144201. 1  
86435144202. 2  
86435144203. 3  
86435144204. 4

**Question Number : 16 Question Id : 86435113241 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Fluid Mosaic model in bacteria is used to explain

1. Cell membrane
2. Cell wall
3. Nucleolus
4. None of the above

**Options :**

86435144205. 1  
86435144206. 2  
86435144207. 3  
86435144208. 4

**Question Number : 17 Question Id : 86435113242 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Which fungi is important in the production of blue cheese

1. *Fusarium*
2. *Penicillium*
3. *Geotrichum*
4. *Rhizopus*

**Options :**

86435144209. 1  
86435144210. 2  
86435144211. 3  
86435144212. 4

**Question Number : 18 Question Id : 86435113243 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Storage of samples requires\_\_\_\_\_

1. A refrigerated or in a frozen state
2. Stomacher
3. Thief
4. None of the above

**Options :**

86435144213. 1  
86435144214. 2  
86435144215. 3  
86435144216. 4

**Question Number : 19 Question Id : 86435113244 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Which is a common source of salmonellae to poultry and other farm animals?

1. Food Handlers
2. Animal Hides
3. Animal Feeds
4. Air and Dust

**Options :**

86435144217. 1  
86435144218. 2  
86435144219. 3  
86435144220. 4

**Question Number : 20 Question Id : 86435113245 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

One of the most important ways to prevent contamination is by adopting .....

1. Methods to keep the food in open.
2. Good food handlers' hygiene.
3. Methods to keep the food in cut form.
4. Change the food handlers every day.

**Options :**

86435144221. 1  
86435144222. 2  
86435144223. 3  
86435144224. 4

**Question Number : 21 Question Id : 86435113246 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Ropyness in bread indicates ..... spoilage

1. *Pseudomonas aeruginosa*
2. *Bacillus subtilis*
3. *Aspergillus flavus*
4. *Clostridium botulinum*

**Options :**

- 86435144225. 1
- 86435144226. 2
- 86435144227. 3
- 86435144228. 4

**Question Number : 22 Question Id : 86435113247 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

What foods are most prone to aflatoxin contamination?

1. Nuts and moist grains
2. Fruits
3. Meat
4. Milk

**Options :**

- 86435144229. 1
- 86435144230. 2
- 86435144231. 3
- 86435144232. 4

**Question Number : 23 Question Id : 86435113248 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Role of an enzymes in increasing the rate of reaction by:

1. Changing the equilibrium constant
2. Decreasing the energy of activation
3. Increasing the free-energy change
4. Increasing the free energy of activation

**Options :**

- 86435144233. 1
- 86435144234. 2
- 86435144235. 3
- 86435144236. 4

**Question Number : 24 Question Id : 86435113249 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Red rots during spoilage of egg is caused by the bacterial species of

1. *Proteus*
2. *Aerobacter*
3. *Pseudomonas*
4. *Serratia*

**Options :**

- 86435144237. 1
- 86435144238. 2
- 86435144239. 3
- 86435144240. 4

**Question Number : 25 Question Id : 86435113250 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Ancient methods of food preservation include?

1. Pasteurizing and sterilizing
2. Canning, blanching and irradiating
3. Freezing and boiling
4. Drying, smoking, and fermenting

**Options :**

- 86435144241. 1
- 86435144242. 2
- 86435144243. 3
- 86435144244. 4

**Question Number : 26 Question Id : 86435113251 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Fruit rot is caused mainly by ..... group of organisms

1. bacterial
2. fungal
3. algal
4. none of the above

**Options :**

- 86435144245. 1
- 86435144246. 2
- 86435144247. 3
- 86435144248. 4

**Question Number : 27 Question Id : 86435113252 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Noroviruses are a group of viruses that cause a mild illness is often termed as

1. Stomach flu
2. Common flu
3. Viral fever
4. None of the above

**Options :**

- 86435144249. 1
- 86435144250. 2
- 86435144251. 3
- 86435144252. 4

**Question Number : 28 Question Id : 86435113253 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

HACCP stands for

1. Hazard Analysis and Critical Control Parameters
2. Hazard Analysis and Critical Control Points
3. Hazards and Critical Control Points
4. Hazard Analysis and Consumer Control Points

**Options :**

- 86435144253. 1
- 86435144254. 2
- 86435144255. 3
- 86435144256. 4

**Question Number : 29 Question Id : 86435113254 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Non- perishable food items are those which

1. Do not spoil at all
2. Take long time to spoil
3. Spoil easily
4. Spoil according to where they are kept

**Options :**

- 86435144257. 1
- 86435144258. 2
- 86435144259. 3
- 86435144260. 4

**Question Number : 30 Question Id : 86435113255 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Aerobes

1. Require oxygen for growth
2. Does not require oxygen for growth
3. Both 1 and 2 are true
4. None of the above

**Options :**

- 86435144261. 1
- 86435144262. 2
- 86435144263. 3
- 86435144264. 4

**Question Number : 31 Question Id : 86435113256 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**



Name 3 common fumigants

1. Ethyl bromide (EB), methyl bromine (MB), ethyle oxide (ETO)
2. Ethylene bromide (EB), methyl bromine (MB), ethyle oxide (ETO)
3. Ethylene dibromide (EDB), Ethyl bromide (EB), ethylene oxide (ETO)
4. Ethylene dibromide (EDB), methyl bromide (MB), ethylene oxide (ETO)

**Options :**

- 86435144265. 1
- 86435144266. 2
- 86435144267. 3
- 86435144268. 4

**Question Number : 32 Question Id : 86435113257 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Coagulation is the cohesion of dispersed colloids into

1. Dispersed flocs
2. Small flocs
3. Large flocs
4. All of the above

**Options :**

- 86435144269. 1
- 86435144270. 2
- 86435144271. 3
- 86435144272. 4

**Question Number : 33 Question Id : 86435113258 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Butyric acids are produced by

1. Acetobacter
2. Propionobacterium
3. Pseudomonas
4. Aeromonas

**Options :**

86435144273. 1  
86435144274. 2  
86435144275. 3  
86435144276. 4

**Question Number : 34 Question Id : 86435113259 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

It is a type of pancake made with fermented rice batter and coconut milk in South Indian state of Kerala

1. Appam
2. Goyang
3. Dhokla
4. Sinki

**Options :**

86435144277. 1  
86435144278. 2  
86435144279. 3  
86435144280. 4

**Question Number : 35 Question Id : 86435113260 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Which virus is the most common cause of food poisoning in infants and children and is transmitted from person to person by fecal contamination of food and shared play areas?

1. Rota virus
2. Polio virus
3. HIV
4. TMV

**Options :**

86435144281. 1  
86435144282. 2  
86435144283. 3  
86435144284. 4

**Question Number : 36 Question Id : 86435113261 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

The main probiotic microorganisms used belong to the genera

1. *Bifidobacterium*
2. *Lactobacillus*
3. Both *Bifidobacterium* and *Lactobacillus*
4. *E. coli*

**Options :**

86435144285. 1  
86435144286. 2  
86435144287. 3  
86435144288. 4

**Question Number : 37 Question Id : 86435113262 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Which process produces alcohol or lactate?

1. Citric acid cycle
2. Glycolysis
3. Electron transport system
4. Fermentation

**Options :**

- 86435144289. 1
- 86435144290. 2
- 86435144291. 3
- 86435144292. 4

**Question Number : 38 Question Id : 86435113263 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Which of the following dairy products has the least calcium?

1. Colby cheese
2. Mozzarella cheese
3. Cottage cheese
4. Cheddar cheese

**Options :**

- 86435144293. 1
- 86435144294. 2
- 86435144295. 3
- 86435144296. 4

**Question Number : 39 Question Id : 86435113264 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Corn steep liquor is a by-product of starch extraction from

1. Sugarcane
2. Maize
3. Wheat
4. Rice

**Options :**

86435144297. 1  
86435144298. 2  
86435144299. 3  
86435144300. 4

**Question Number : 40 Question Id : 86435113265 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Protein content in SCP is very high in dried biomass which is up to

1. 8%
2. 50%
3. 85%
4. 100%

**Options :**

86435144301. 1  
86435144302. 2  
86435144303. 3  
86435144304. 4

**Question Number : 41 Question Id : 86435113266 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

The vinegar made from distilled alcohol is called as

1. Wine vinegar
2. Sugar vinegar
3. Spirit vinegar
4. Cider vinegar

**Options :**

86435144305. 1  
86435144306. 2  
86435144307. 3  
86435144308. 4

**Question Number : 42 Question Id : 86435113267 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Which kind of wines are being served at the beginning or at the end of meals?

1. Sparkling wines
2. Natural wines
3. Still wines
4. Dessert and appetizer wines

**Options :**

86435144309. 1  
86435144310. 2  
86435144311. 3  
86435144312. 4

**Question Number : 43 Question Id : 86435113268 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Which beer has a comparatively high alcohol content, 5.0-6.5% (w/v) and is classically stored for up to six months, fermentation sometimes proceeding in the bottle?

1. Drought
2. Porter
3. Stout
4. Strong

**Options :**

- 86435144313. 1
- 86435144314. 2
- 86435144315. 3
- 86435144316. 4

**Question Number : 44 Question Id : 86435113269 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

SCP derived from bacteria and yeasts is deficient in

1. Serine
2. Methionine
3. Glutamine
4. Tyrosine

**Options :**

- 86435144317. 1
- 86435144318. 2
- 86435144319. 3
- 86435144320. 4

**Question Number : 45 Question Id : 86435113270 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

In India, which organization has a strong interest in promoting national food control systems?

1. Agmark Standards (AGMARK)
2. Bureau of Indian Standards (BIS) and Specifications
3. Food Safety and Standards Authority of India (FSSAI)
4. Supreme Court of India

**Options :**

- 86435144321. 1
- 86435144322. 2
- 86435144323. 3
- 86435144324. 4

**Question Number : 46 Question Id : 86435113271 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Fruits and vegetables discolor when bruised or cut due to

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

**Options :**

- 86435144325. 1
- 86435144326. 2
- 86435144327. 3
- 86435144328. 4

**Question Number : 47 Question Id : 86435113272 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**



Fumonisin is a mycotoxin produced by the fungus *Fusarium* mainly

1. *Fusarium solani*
2. *Fusarium sporotrichioides*
3. *Fusarium graminearum*
4. *Fusarium verticillioides*

**Options :**

- 86435144329. 1
- 86435144330. 2
- 86435144331. 3
- 86435144332. 4

**Question Number : 48 Question Id : 86435113273 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Bacterial toxins can be identified using ..... against specific antibody

1. Plate culture method
2. Lyophilization method
3. Microslide precipitation method
4. Pin prick method

**Options :**

- 86435144333. 1
- 86435144334. 2
- 86435144335. 3
- 86435144336. 4

**Question Number : 49 Question Id : 86435113274 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Sterilization is a controlled heating process used to completely eliminate

1. Only bacteria
2. Only human pathogens
3. Only fungi
4. All living microorganisms

**Options :**

86435144337. 1  
86435144338. 2  
86435144339. 3  
86435144340. 4

**Question Number : 50 Question Id : 86435113275 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

What is blanching?

1. Removal of microorganisms
2. Keep out of microorganisms
3. Killing of microorganisms
4. Heating to inactivate enzymes

**Options :**

86435144341. 1  
86435144342. 2  
86435144343. 3  
86435144344. 4

**Question Number : 51 Question Id : 86435113276 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Scientist who described microorganisms such as bacteria for the first time was

1. Louis Pasteur
2. Robert Koch
3. Fannie Hesse
4. Anton von Leeuwenhoek

**Options :**

86435144345. 1  
86435144346. 2  
86435144347. 3  
86435144348. 4

**Question Number : 52 Question Id : 86435113277 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

The pasteurization of milk begun in Germany

1. 1782
2. 1825
3. 1835
4. 1880

**Options :**

86435144349. 1  
86435144350. 2  
86435144351. 3  
86435144352. 4

**Question Number : 53 Question Id : 86435113278 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

First documented outbreak of *E. coli* foodborne gastroenteritis occurred in the

1. United States
2. Germany
3. India
4. Australia

**Options :**

- 86435144353. 1
- 86435144354. 2
- 86435144355. 3
- 86435144356. 4

**Question Number : 54 Question Id : 86435113279 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

HTST (High temperature-short time) Food product is heated at high temperature for a short time. For example, milk is heated to 72°C and held for .....

1. 30 seconds
2. 30 minutes
3. 15 seconds
4. 15 minutes

**Options :**

- 86435144357. 1
- 86435144358. 2
- 86435144359. 3
- 86435144360. 4

**Question Number : 55 Question Id : 86435113280 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

The food poisoning may lead to sensory problems in which hot things feel cold and cold things feel hot is due to

1. *Mushroom toxins poisoning*
2. *Clostridium botulism poisoning*
3. *Ciguatera poisoning*
4. *Mycotoxins poisoning*

**Options :**

86435144361. 1  
86435144362. 2  
86435144363. 3  
86435144364. 4

**Question Number : 56 Question Id : 86435113281 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

A food borne illness such as traveller's diarrhea is caused by

1. *Salmonella*
2. *Shigella*
3. *Campylobacter*
4. *Bacillus*

**Options :**

86435144365. 1  
86435144366. 2  
86435144367. 3  
86435144368. 4

**Question Number : 57 Question Id : 86435113282 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Food having acidic contents promote growth of acid loving microorganisms such as

1. Yeasts
2. Molds
3. Some bacteria
4. All of the above

**Options :**

86435144369. 1  
86435144370. 2  
86435144371. 3  
86435144372. 4

**Question Number : 58 Question Id : 86435113283 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Those organisms that grow well at or below 7°C and have their optimum between 20°C and 30°C are referred to as

1. *Mesophiles*
2. *Pedophiles*
3. *Psychrotrophs*
4. *Thermophiles*

**Options :**

86435144373. 1  
86435144374. 2  
86435144375. 3  
86435144376. 4

**Question Number : 59 Question Id : 86435113284 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

When a bacterial culture is grown in a medium containing two different types of sugars, how many log phases can be seen in its growth curve?

1. Three
2. Four
3. Two
4. One

**Options :**

86435144377. 1  
86435144378. 2  
86435144379. 3  
86435144380. 4

**Question Number : 60 Question Id : 86435113285 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

The cell organelle similar to mitochondria present in bacteria is

1. Mesosome
2. Ribosome
3. Plasmid
4. None of the above

**Options :**

86435144381. 1  
86435144382. 2  
86435144383. 3  
86435144384. 4

**Question Number : 61 Question Id : 86435113286 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Co-factors of an enzyme

1. Block enzyme activity
2. Assist enzyme in catalysis
3. Enhance enzyme activity
4. Increase the activation energy of the enzymatic reaction

**Options :**

- 86435144385. 1
- 86435144386. 2
- 86435144387. 3
- 86435144388. 4

**Question Number : 62 Question Id : 86435113287 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Scombroid poisoning (histamine fish poisoning) may occur due to consumption of food contaminated with

1. Marine bacteria
2. Toxins
3. Viruses
4. Fungi

**Options :**

- 86435144389. 1
- 86435144390. 2
- 86435144391. 3
- 86435144392. 4

**Question Number : 63 Question Id : 86435113288 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**



The turnover number ( $K_{cat}$ ) of an enzyme is equal to the rate of catalysis when

1.  $K_m$  value is equal to the concentration of the substrate
2. Substrate concentration is much higher than the  $K_m$
3. Substrate concentration is much lower than the  $K_m$
4.  $V_0$  is equal to  $V_{max}$

**Options :**

- 86435144393. 1
- 86435144394. 2
- 86435144395. 3
- 86435144396. 4

**Question Number : 64 Question Id : 86435113289 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Inoculated agar plates can be incubated in a \_\_\_\_\_ for cultivation

1. Incubator
2. Inoculator
3. Growth chamber
4. Both incubator and growth chamber

**Options :**

- 86435144397. 1
- 86435144398. 2
- 86435144399. 3
- 86435144400. 4

**Question Number : 65 Question Id : 86435113290 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Which of the following is a micronutrient

1. Carbon
2. Manganese
3. Potassium
4. Magnesium

**Options :**

86435144401. 1  
86435144402. 2  
86435144403. 3  
86435144404. 4

**Question Number : 66 Question Id : 86435113291 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

The surfaces of cut fruits are .....and they turn dark thereby changing the colour, texture and nutritive value

1. Reduced
2. Fatty layer
3. Oxidised
4. Exposed

**Options :**

86435144405. 1  
86435144406. 2  
86435144407. 3  
86435144408. 4

**Question Number : 67 Question Id : 86435113292 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Ergotism the human disease historically is known as

1. *Claviceps* poisoning
2. St. Anthony's Fire
3. Ergot disease
4. Mycotoxiosis

**Options :**

- 86435144409. 1
- 86435144410. 2
- 86435144411. 3
- 86435144412. 4

**Question Number : 68 Question Id : 86435113293 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

At higher temperature.....is the relative humidity

1. Higher
2. Lower
3. Same as it is
4. None of the above

**Options :**

- 86435144413. 1
- 86435144414. 2
- 86435144415. 3
- 86435144416. 4

**Question Number : 69 Question Id : 86435113294 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

When milk is High-Temperature Short Time (HTST) pasteurized, each particle of milk has to be heated to

1. 161°F for 20 seconds
2. 161°C for 15 seconds
3. 161°F for 15 seconds
4. None of the above

**Options :**

- 86435144417. 1
- 86435144418. 2
- 86435144419. 3
- 86435144420. 4

**Question Number : 70 Question Id : 86435113295 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

At what moisture content moulds become metabolically inactive?

1. Less than 12%
2. 12 to 20%
3. 20 to 50%
4. More than 50%

**Options :**

- 86435144421. 1
- 86435144422. 2
- 86435144423. 3
- 86435144424. 4

**Question Number : 71 Question Id : 86435113296 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Microbial deterioration of food is evidenced by alteration in the

1. Appearance and texture
2. Color and odor
3. Flavor or slime formation
4. All of the above

**Options :**

- 86435144425. 1
- 86435144426. 2
- 86435144427. 3
- 86435144428. 4

**Question Number : 72 Question Id : 86435113297 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Spoilage of vacuum-packed beef such as "blown pack spoilage" (BPS) caused by

1. *Pseudomonas spp*
2. *Bacillus spp*
3. *Shewanella spp*
4. *Clostridium spp*

**Options :**

- 86435144429. 1
- 86435144430. 2
- 86435144431. 3
- 86435144432. 4

**Question Number : 73 Question Id : 86435113298 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Ochratoxins are important storage toxins, which are produced by different fungi mainly

1. *Fusarium verticillioides*
2. *Alternaria alternata*
3. *Aspergillus ochraceus*
4. *Aspergillus flavus*

**Options :**

- 86435144433. 1
- 86435144434. 2
- 86435144435. 3
- 86435144436. 4

**Question Number : 74 Question Id : 86435113299 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Beta-glucans are found in

1. Mushroom species
2. Chemical
3. Poisonous food
4. None of the above

**Options :**

- 86435144437. 1
- 86435144438. 2
- 86435144439. 3
- 86435144440. 4

**Question Number : 75 Question Id : 86435113300 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Which of the following is a primary goal for undertaking food borne disease outbreak investigations?

1. To study the natural history of the causative agent
2. To train staff
3. To stop the current outbreak by implementing effective control measures
4. To respond to public concerns

**Options :**

- 86435144441. 1
- 86435144442. 2
- 86435144443. 3
- 86435144444. 4

**Question Number : 76 Question Id : 86435113301 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Michaelis-Menten equation is based on the hypothesis that the rate-limiting step in an enzyme catalyzed reaction is:

1. Formation of the enzyme substrate complex
2. Formation of enzyme-inhibitor complex
3. Conversion of enzyme-substrate complex to product and free enzyme
4. Conversion of enzyme-substrate complex to enzyme-product complex

**Options :**

- 86435144445. 1
- 86435144446. 2
- 86435144447. 3
- 86435144448. 4

**Question Number : 77 Question Id : 86435113302 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Birth scar and bud scar can be seen in

1. Yeasts
2. Bacteria
3. Fungi
4. Humans

**Options :**

86435144449. 1  
86435144450. 2  
86435144451. 3  
86435144452. 4

**Question Number : 78 Question Id : 86435113303 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Asafoetida is a

1. Hard resinous gum
2. Root
3. Bud
4. None of the above

**Options :**

86435144453. 1  
86435144454. 2  
86435144455. 3  
86435144456. 4

**Question Number : 79 Question Id : 86435113304 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**



Expand IMF

1. Immediate Moistened Foods
2. Intermittent Moisture Foods
3. Intercontinental Made Foods
4. Intermittent Made Feeds

**Options :**

- 86435144457. 1
- 86435144458. 2
- 86435144459. 3
- 86435144460. 4

**Question Number : 80 Question Id : 86435113305 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Sun-drying is a ..... for food dehydration

1. Quick process
2. Slow process
3. Ultra quick process
4. Not a process

**Options :**

- 86435144461. 1
- 86435144462. 2
- 86435144463. 3
- 86435144464. 4

**Question Number : 81 Question Id : 86435113306 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Chemicals preservatives should be used within the prescribed limits as any excess usage may result in.....

1. Better preservation
2. Microbial spoilage
3. Poisoning
4. None of the above

**Options :**

- 86435144465. 1
- 86435144466. 2
- 86435144467. 3
- 86435144468. 4

**Question Number : 82 Question Id : 86435113307 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Fermented foods such as idli and dahi were described as early as

1. 600 BC
2. 700 BC
3. 800 BC
4. 900 BC

**Options :**

- 86435144469. 1
- 86435144470. 2
- 86435144471. 3
- 86435144472. 4

**Question Number : 83 Question Id : 86435113308 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

The concept of probiotics dates back to 1908, when Noble Prize winner

1. Lilly and Stillwell
2. Henry Tissier
3. Alfred Nissle
4. Eli Metchnikoff

**Options :**

- 86435144473. 1
- 86435144474. 2
- 86435144475. 3
- 86435144476. 4

**Question Number : 84 Question Id : 86435113309 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

The product containing both 'probiotic' and 'prebiotic' is called

1. Robotic
2. Probiotic
3. Antibiotic
4. Synbiotic

**Options :**

- 86435144477. 1
- 86435144478. 2
- 86435144479. 3
- 86435144480. 4

**Question Number : 85 Question Id : 86435113310 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Degradation of lipids in fatty fish produces

1. Oils
2. Rancid odors
3. Fishy off odors
4. Tangy flavor

**Options :**

86435144481. 1  
86435144482. 2  
86435144483. 3  
86435144484. 4

**Question Number : 86 Question Id : 86435113311 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Yeasts were first visualized in 1680 by

1. Louis Pasteur
2. Weizmann
3. Eduard Buchner
4. Antoni van Leeuwenhoek

**Options :**

86435144485. 1  
86435144486. 2  
86435144487. 3  
86435144488. 4

**Question Number : 87 Question Id : 86435113312 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

The device used to introduce air into the fermentation broth is called

1. Baffles
2. Impeller
3. Sparger
4. Propellers

**Options :**

86435144489. 1  
86435144490. 2  
86435144491. 3  
86435144492. 4

**Question Number : 88 Question Id : 86435113313 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

The substrate used for the production of cider vinegar

1. Rice
2. Sugarcane
3. Apple
4. Pineapple

**Options :**

86435144493. 1  
86435144494. 2  
86435144495. 3  
86435144496. 4

**Question Number : 89 Question Id : 86435113314 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Which type of wine contains 15 to 21% alcohol; nature and keeping quality depends heavily on the addition of alcohol distilled from grape wine?

1. Sparkling wine
2. Natural wine
3. Still wine
4. Fortified wine

**Options :**

86435144497. 1  
86435144498. 2  
86435144499. 3  
86435144500. 4

**Question Number : 90 Question Id : 86435113315 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

The examples for organic mycotoxin adsorbents which are carbon based polymers

1. Fibrous plants
2. Extracts of yeast cell wall
3. Cellulose and pectin
4. All of the above

**Options :**

86435144501. 1  
86435144502. 2  
86435144503. 3  
86435144504. 4

**Question Number : 91 Question Id : 86435113316 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

The beer which is a dark-brown, heavy bodied, strongly foaming beer produced from dark malts is called

1. Munich
2. Porter
3. Stout
4. Weiss

**Options :**

- 86435144505. 1
- 86435144506. 2
- 86435144507. 3
- 86435144508. 4

**Question Number : 92 Question Id : 86435113317 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Generally, LAB are classified as

1. Pathogenic organisms
2. Plant pathogens
3. Generally Recognized as Safe (GRAS)
4. Generally Recognized as Unsafe (GRAU)

**Options :**

- 86435144509. 1
- 86435144510. 2
- 86435144511. 3
- 86435144512. 4

**Question Number : 93 Question Id : 86435113318 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Optical biosensors uses ..... for measurements

1. Surface Plasmon vibrations
2. Surface Plasmid attraction
3. Surface Plasmon Resonance
4. Surface Plasma Resonance

**Options :**

- 86435144513. 1
- 86435144514. 2
- 86435144515. 3
- 86435144516. 4

**Question Number : 94 Question Id : 86435113319 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Chemicals like ..... and .....are used as preservatives in food

1. Sodium benzoate and Potassium meta bisulphite
2. Hexane and chloroform
3. Acetic acid and benzene
4. Sodium carbonate and Potassium sulphite

**Options :**

- 86435144517. 1
- 86435144518. 2
- 86435144519. 3
- 86435144520. 4

**Question Number : 95 Question Id : 86435113320 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**



The aflatoxin is known to be produced by

1. *Fusarium*
2. *Alternaria*
3. *Aspergillus*
4. *Rhizopus*

**Options :**

- 86435144521. 1
- 86435144522. 2
- 86435144523. 3
- 86435144524. 4

**Question Number : 96 Question Id : 86435113321 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Stirrer glands and bearings in the fermentors are very important for

1. Maintaining aseptic condition
2. Down-stream processing
3. Maintenance of a uniform environment
4. Control of foam

**Options :**

- 86435144525. 1
- 86435144526. 2
- 86435144527. 3
- 86435144528. 4

**Question Number : 97 Question Id : 86435113322 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Ribozymes are

1. Enzymes active near ribosomes units
2. Enzymes which acts on ribose as substrates
3. RNAs with catalytic activity
4. Enzyme-RNA complex

**Options :**

86435144529. 1  
86435144530. 2  
86435144531. 3  
86435144532. 4

**Question Number : 98 Question Id : 86435113323 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

\_\_\_\_\_ is an indicator microorganism

1. *Escherichia coli*
2. Yeast
3. Bacteria
4. None of the above

**Options :**

86435144533. 1  
86435144534. 2  
86435144535. 3  
86435144536. 4

**Question Number : 99 Question Id : 86435113324 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Glucose is used as-----source in fermentation

1. Carbon
2. Hydrogen
3. Sulphur
4. Nitrogen

**Options :**

86435144537. 1

86435144538. 2

86435144539. 3

86435144540. 4

**Question Number : 100 Question Id : 86435113325 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No  
Correct Marks : 1 Wrong Marks : 0**

**Options :**

86435144541. 1

86435144542. 2

86435144543. 3

86435144544. 4