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National Testing Agency

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Food standards safety and quality control

Group Number :	1
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Food standards safety and quality control-1

Section Id :	864351599
Section Number :	1
Section type :	Online
Mandatory or Optional :	Mandatory

Number of Questions :	100
Number of Questions to be attempted :	100
Section Marks :	100
Mark As Answered Required? :	Yes
Sub-Section Number :	1
Sub-Section Id :	864351720
Question Shuffling Allowed :	Yes

Question Number : 1 Question Id : 86435113363 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Temperature during transit/transportation of frozen products should be

1. Between 0-4°C
2. Below -18°C
3. At -4°C
4. At 5°C

Options :

- 86435144625. 1
- 86435144626. 2
- 86435144627. 3
- 86435144628. 4

Question Number : 2 Question Id : 86435113364 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

The most abundant bacterium of the human colon which is the most important indicator of human fecal contamination is

1. *Escherichia coli*
2. *Rhodococcus coprophilus*
3. *Clostridium botulinum*
4. *Bacillus subtilis*

Options :

- 86435144629. 1
- 86435144630. 2
- 86435144631. 3
- 86435144632. 4

Question Number : 3 Question Id : 86435113365 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Products under AGMARK include

1. Butter
2. Biscuits
3. Curd
4. Fats

Options :

- 86435144633. 1
- 86435144634. 2
- 86435144635. 3
- 86435144636. 4

Question Number : 4 Question Id : 86435113366 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

The legal procedures help in eliminating

1. Adulterants
2. Appearance
3. Bacterial content
4. Sulphite

Options :

86435144637. 1
86435144638. 2
86435144639. 3
86435144640. 4

Question Number : 5 Question Id : 86435113367 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

The Bureau of Indian Standards (BIS) is the National Standards Body of India working under the aegis of the Ministry of

1. Right to Information
2. Food Processing
3. Consumer Affairs
4. Human Resources

Options :

86435144641. 1
86435144642. 2
86435144643. 3
86435144644. 4

Question Number : 6 Question Id : 86435113368 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Kitchen should be free from

1. Insects
2. Stray dogs
3. Rodents
4. All of the above

Options :

- 86435144645. 1
- 86435144646. 2
- 86435144647. 3
- 86435144648. 4

Question Number : 7 Question Id : 86435113369 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

The widely accepted definition of health is that given by which one of the following organizations in the preamble of its constitution?

1. FAO
2. WTO
3. WHO
4. UNICEF

Options :

- 86435144649. 1
- 86435144650. 2
- 86435144651. 3
- 86435144652. 4

Question Number : 8 Question Id : 86435113370 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Good health of which type is the ability to respond to the many varied experiences of life with flexibility and a sense of purpose?

1. Social
2. Emotional
3. Physical
4. Mental

Options :

- 86435144653. 1
- 86435144654. 2
- 86435144655. 3
- 86435144656. 4

Question Number : 9 Question Id : 86435113371 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Since the early 1960's per capita milk consumption in developing countries has increased, almost

1. 1 fold
2. 2 fold
3. 3 fold
4. 10 fold

Options :

- 86435144657. 1
- 86435144658. 2
- 86435144659. 3
- 86435144660. 4

Question Number : 10 Question Id : 86435113372 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

India's per capita consumption of cooking oil is set to increase by how much the current official year?

1. 4.19%
2. 2.56%
3. 3.14%
4. 5.2%

Options :

86435144661. 1
86435144662. 2
86435144663. 3
86435144664. 4

Question Number : 11 Question Id : 86435113373 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Contribution of eggs, meat, fish to WPI inflation over the past 5 years is

1. 26%
2. 18%
3. 15%
4. 3%

Options :

86435144665. 1
86435144666. 2
86435144667. 3
86435144668. 4

Question Number : 12 Question Id : 86435113374 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

What is the refrigerant used in cryogenic cooling?

1. Ammonia
2. Liquid CO₂
3. Liquid nitrogen
4. Both 2 & 3

Options :

86435144669. 1
86435144670. 2
86435144671. 3
86435144672. 4

Question Number : 13 Question Id : 86435113375 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Pre cooling of fresh produce on large scale is done by

1. Ice slurry
2. Water
3. Cooled air
4. Forced cool air

Options :

86435144673. 1
86435144674. 2
86435144675. 3
86435144676. 4

Question Number : 14 Question Id : 86435113376 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

In India, it was estimated that between what percentage of the total grain value (quantity + quality) is lost between harvest and consumption in developing countries?

1. 25-50%
2. 30-40%
3. 50-70%
4. 80%

Options :

86435144677. 1
86435144678. 2
86435144679. 3
86435144680. 4

Question Number : 15 Question Id : 86435113377 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which type of contamination is usually due to ignorance, negligence or lack of proper facilities?

1. Incidental
2. Intentional
3. Metallic
4. None of the above

Options :

86435144681. 1
86435144682. 2
86435144683. 3
86435144684. 4

Question Number : 16 Question Id : 86435113378 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which of the following adulterant(s) show(s) chronic effect on the body?

1. Mercury
2. Pesticide residues
3. Trypsin Inhibitors
4. All of the above

Options :

- 86435144685. 1
- 86435144686. 2
- 86435144687. 3
- 86435144688. 4

Question Number : 17 Question Id : 86435113379 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Water contaminated by the agricultural runoff is considered as

1. Indirect contamination
2. Direct Contamination
3. Distance Contamination
4. None of the above

Options :

- 86435144689. 1
- 86435144690. 2
- 86435144691. 3
- 86435144692. 4

Question Number : 18 Question Id : 86435113380 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which one of the following is a surface water source?

1. Rivers
2. Sea
3. Well water
4. Tap water

Options :

86435144693. 1
86435144694. 2
86435144695. 3
86435144696. 4

Question Number : 19 Question Id : 86435113381 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Water cannot be made safe by which one of the following methods?

1. Evaporating
2. Depleting
3. Filtering
4. None of the above

Options :

86435144697. 1
86435144698. 2
86435144699. 3
86435144700. 4

Question Number : 20 Question Id : 86435113382 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which one of the following Classes of pesticides are slightly hazardous?

1. Class 1a
2. Class 1b
3. Class II
4. Class III

Options :

- 86435144701. 1
- 86435144702. 2
- 86435144703. 3
- 86435144704. 4

Question Number : 21 Question Id : 86435113383 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

A compilation of sales and cost information for a specific period of time is presented in

1. Operating Budget
2. Trial Balance Sheet
3. Profit-and-Loss Statement
4. Statement of retained earnings

Options :

- 86435144705. 1
- 86435144706. 2
- 86435144707. 3
- 86435144708. 4

Question Number : 22 Question Id : 86435113384 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

The menu pricing method that multiplies raw food costs by a predetermined fraction is known as

1. Average check
2. Straight markup
3. Contribution margin
4. Food cost percentage

Options :

- 86435144709. 1
- 86435144710. 2
- 86435144711. 3
- 86435144712. 4

Question Number : 23 Question Id : 86435113385 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

The inventory method that assumes that stock has been rotated during the month is called

1. FIFO
2. LIFO
3. Latest purchase priced.
4. Weighted average purchase price

Options :

- 86435144713. 1
- 86435144714. 2
- 86435144715. 3
- 86435144716. 4

Question Number : 24 Question Id : 86435113386 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

A control chart should be selected based on which type(s) of data?

1. Continuous/Discrete
2. Continuous
3. Discrete
4. All of the above

Options :

- 86435144717. 1
- 86435144718. 2
- 86435144719. 3
- 86435144720. 4

Question Number : 25 Question Id : 86435113387 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Providing _____ on inspection and test results in a timely fashion

1. Material
2. Reports
3. List
4. None of the above

Options :

- 86435144721. 1
- 86435144722. 2
- 86435144723. 3
- 86435144724. 4

Question Number : 26 Question Id : 86435113388 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Control charts for variable data are used in

1. Pairs
2. Single
3. Combined
4. None of the above

Options :

- 86435144725. 1
- 86435144726. 2
- 86435144727. 3
- 86435144728. 4

Question Number : 27 Question Id : 86435113389 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

The control chart is a graph used to study how which one of the following changes over time?

1. Process
2. Path
3. Money
4. None of the above

Options :

- 86435144729. 1
- 86435144730. 2
- 86435144731. 3
- 86435144732. 4

Question Number : 28 Question Id : 86435113390 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which one of the following mandatory standards in India came into existence in 2006?

1. PFA
2. BIS
3. FSSAI
4. MFPO

Options :

86435144733. 1
86435144734. 2
86435144735. 3
86435144736. 4

Question Number : 29 Question Id : 86435113391 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Freezer storage temperature is

1. 0 - 4 °C
2. Below -18 °C
3. 7 - 14 °C
4. Below - 4 °C

Options :

86435144737. 1
86435144738. 2
86435144739. 3
86435144740. 4

Question Number : 30 Question Id : 86435113392 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which one of the following fruits should not be stored under refrigeration?

1. Apples
2. Oranges
3. Mangoes
4. Bananas

Options :

86435144741. 1
86435144742. 2
86435144743. 3
86435144744. 4

Question Number : 31 Question Id : 86435113393 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which one of the following is considered as the second most important resource for any catering establishment?

1. Space
2. Money
3. Time
4. Material

Options :

86435144745. 1
86435144746. 2
86435144747. 3
86435144748. 4

Question Number : 32 Question Id : 86435113394 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

In catering establishments, the two energy resources are

1. Fuel and time
2. Human and time
3. Human and material
4. Human and fuel

Options :

- 86435144749. 1
- 86435144750. 2
- 86435144751. 3
- 86435144752. 4

Question Number : 33 Question Id : 86435113395 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

In self service food outlets, which one of the following is now provided to avoid laundry expenses?

1. Face tissues
2. Paper napkins
3. Towel
4. Napkins

Options :

- 86435144753. 1
- 86435144754. 2
- 86435144755. 3
- 86435144756. 4

Question Number : 34 Question Id : 86435113396 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Energy that is wasted due to use of colours on walls and ceilings

1. Fuel
2. Material
3. Money
4. Time

Options :

86435144757. 1
86435144758. 2
86435144759. 3
86435144760. 4

Question Number : 35 Question Id : 86435113397 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Each part of the premises in the food service area must provide the means for a built-in

1. Wall
2. Control system
3. Cupboard
4. Ceiling system

Options :

86435144761. 1
86435144762. 2
86435144763. 3
86435144764. 4

Question Number : 36 Question Id : 86435113398 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

What is the energy (kCal) in buffalo's milk?

1. 67
2. 117
3. 116
4. 186

Options :

- 86435144765. 1
- 86435144766. 2
- 86435144767. 3
- 86435144768. 4

Question Number : 37 Question Id : 86435113399 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

What is the energy (kCal) in cow's milk?

1. 67
2. 117
3. 116
4. 186

Options :

- 86435144769. 1
- 86435144770. 2
- 86435144771. 3
- 86435144772. 4

Question Number : 38 Question Id : 86435113400 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Acidity of free fatty acids is neutralized with standard

1. Alkali
2. Balkali
3. Molecule
4. Others

Options :

86435144773. 1
86435144774. 2
86435144775. 3
86435144776. 4

Question Number : 39 Question Id : 86435113401 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Food Safety and Standards Authority of India is_____

1. FSSAI
2. BCC
3. ISFA
4. TSFA

Options :

86435144777. 1
86435144778. 2
86435144779. 3
86435144780. 4

Question Number : 40 Question Id : 86435113402 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

The Prevention and Food Adulteration Act was enacted in

1. 1954
2. 2011
3. 1980
4. 1988

Options :

- 86435144781. 1
- 86435144782. 2
- 86435144783. 3
- 86435144784. 4

Question Number : 41 Question Id : 86435113403 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

What is the article number for business in food law?

1. 37
2. 38
3. 44
4. 54

Options :

- 86435144785. 1
- 86435144786. 2
- 86435144787. 3
- 86435144788. 4

Question Number : 42 Question Id : 86435113404 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

The Consumer Protection Act, 1986 extends to the whole of India, except to the state/UT of

1. Jammu and Kashmir
2. Gujarat
3. Kerala
4. Goa

Options :

- 86435144789. 1
- 86435144790. 2
- 86435144791. 3
- 86435144792. 4

Question Number : 43 Question Id : 86435113405 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

The Agricultural and Processed Food Products Export Development Authority (APEDA) acts under the

1. Ministry of Food Processing Industries
2. Ministry of Consumer Affairs, and Food & Public Distribution
3. Ministry of Commerce & Industry, Govt of India
4. Ministry of Health and Family Welfare

Options :

- 86435144793. 1
- 86435144794. 2
- 86435144795. 3
- 86435144796. 4

Question Number : 44 Question Id : 86435113406 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which one of the following is an inter-governmental body that coordinates food standards at the international level and is responsible for Joint FAO/WHO Food Standards program?

1. International Organization for Standardization (ISO)
2. Food and Drug Administration (FDA)
3. Agricultural Produce Grading and Marking Act, (AGMARK)
4. Codex Alimentarius Commission (CAC)

Options :

- 86435144797. 1
- 86435144798. 2
- 86435144799. 3
- 86435144800. 4

Question Number : 45 Question Id : 86435113407 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

During slicing, contamination may take place from microorganisms

1. In the air
2. On the knives
3. On the wrapper
4. All of the above

Options :

- 86435144801. 1
- 86435144802. 2
- 86435144803. 3
- 86435144804. 4

Question Number : 46 Question Id : 86435113408 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Spraying of which one of the following gives a fresh appearance to the vegetables, delays decomposition but also adds organisms?

1. Psychrophiles
2. Mesophiles
3. Thermophiles
4. Osmophiles

Options :

- 86435144805. 1
- 86435144806. 2
- 86435144807. 3
- 86435144808. 4

Question Number : 47 Question Id : 86435113409 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which of the following are the two main groups of bacteria present during maturation of nectar to honey?

1. Acetobacter and Lactobacillus
2. Enterobacter and Lactobacillus
3. Gluconobacter and Lactobacillus
4. Compylobacter and Lactobacillus

Options :

- 86435144809. 1
- 86435144810. 2
- 86435144811. 3
- 86435144812. 4

Question Number : 48 Question Id : 86435113410 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which one of the following species may be found on the shell or in the egg as it is laid and builds up during processing, and appears in significant numbers in frozen or dried eggs?

1. Lactobacillus
2. Salmonella
3. Bacillus
4. Aspergillus

Options :

86435144813. 1
86435144814. 2
86435144815. 3
86435144816. 4

Question Number : 49 Question Id : 86435113411 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Inner flesh of meats is healthy and contains few or no microorganisms, but the following organ(s) contain(s) microorganisms?

1. Below the skin
2. Flesh of the wings
3. In the meat of leg
4. Lymph nodes and bone marrow

Options :

86435144817. 1
86435144818. 2
86435144819. 3
86435144820. 4

Question Number : 50 Question Id : 86435113412 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Anaerobic spore forming bacteria produce which one of the following found in the soil?

1. Perfringens infection
2. Botulism
3. Bacillus cereus food poisoning
4. *E coli* infection

Options :

86435144821. 1
86435144822. 2
86435144823. 3
86435144824. 4

Question Number : 51 Question Id : 86435113413 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Enteric fever is caused by

1. *S typhi*
2. *E coli*
3. Campylobacter
4. Perfringens

Options :

86435144825. 1
86435144826. 2
86435144827. 3
86435144828. 4

Question Number : 52 Question Id : 86435113414 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Food poisoning because of cooked rice is usually due to

1. *C perfringens*
2. *E coli*
3. *Bacillus cereus*
4. *S typhi*

Options :

86435144829. 1
86435144830. 2
86435144831. 3
86435144832. 4

Question Number : 53 Question Id : 86435113415 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Doing which one of the following to milk and proper cooking of foods prior to consumption would eliminate many outbreaks?

1. Chilling
2. Refrigeration
3. Boiling
4. Pasteurisation

Options :

86435144833. 1
86435144834. 2
86435144835. 3
86435144836. 4

Question Number : 54 Question Id : 86435113416 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Cooked foods which are to be served hot should be stored above

1. 63°C
2. 45°C
3. 20°C
4. 30°C

Options :

- 86435144837. 1
- 86435144838. 2
- 86435144839. 3
- 86435144840. 4

Question Number : 55 Question Id : 86435113417 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which one of the following organisms found on the outside of egg shells can be carried into a catering premises?

1. *E coli*
2. *Salmonellae*
3. *Bacillus cereus*
4. *Clostridium botulinum*

Options :

- 86435144841. 1
- 86435144842. 2
- 86435144843. 3
- 86435144844. 4

Question Number : 56 Question Id : 86435113418 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Weevils can infest flour and pulses and contaminate them with which one of the following which is present in their fragments and excretion?

1. Uric acid
2. Pathogenic bacteria
3. *E coli*
4. *Bacillus cereus*

Options :

- 86435144845. 1
- 86435144846. 2
- 86435144847. 3
- 86435144848. 4

Question Number : 57 Question Id : 86435113419 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Flies are particularly dangerous because of their

1. Foul odour
2. Rapid speed
3. Feeding habits
4. Flying

Options :

- 86435144849. 1
- 86435144850. 2
- 86435144851. 3
- 86435144852. 4

Question Number : 58 Question Id : 86435113420 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

The gastrointestinal tract of animals may contain

1. Pesticide residues
2. Pathogenic bacteria
3. Toxic chemicals
4. Fecal matter

Options :

- 86435144853. 1
- 86435144854. 2
- 86435144855. 3
- 86435144856. 4

Question Number : 59 Question Id : 86435113421 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which one of the following is generally regarded as part of the normal flora of the human intestinal tract and that of many animals?

1. *C. perfringens*
2. *S. aureus*
3. *E. coli*
4. *Campylobacter*

Options :

- 86435144857. 1
- 86435144858. 2
- 86435144859. 3
- 86435144860. 4

Question Number : 60 Question Id : 86435113422 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

For the food preparation or storage areas, zappers should not be placed above or within

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

Options :

- 86435144861. 1
- 86435144862. 2
- 86435144863. 3
- 86435144864. 4

Question Number : 61 Question Id : 86435113423 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

To prevent food borne illnesses, always wash hands with warm, soapy water for at least

1. 5 seconds
2. 10 seconds
3. 15 seconds
4. 20 seconds

Options :

- 86435144865. 1
- 86435144866. 2
- 86435144867. 3
- 86435144868. 4

Question Number : 62 Question Id : 86435113424 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Fill in the blank

Training offers food handlers a better understanding of how food can become contaminated, and how food borne illnesses can be avoided through proper food_____ procedures

1. Cooking
2. Heating
3. Packing
4. Handling

Options :

- 86435144869. 1
- 86435144870. 2
- 86435144871. 3
- 86435144872. 4

Question Number : 63 Question Id : 86435113425 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Methylene blue is an oxygen sensitive dye and is blue colored in an oxidized state and in the reduced state it occurs in which colour?

1. Pink
2. Black
3. White
4. Red

Options :

- 86435144873. 1
- 86435144874. 2
- 86435144875. 3
- 86435144876. 4

Question Number : 64 Question Id : 86435113426 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

If time taken for dye reduction is 4 to 6 hours, then it indicates which grade of the milk?

1. Bad
2. Poor
3. Good
4. Very Good

Options :

86435144877. 1
86435144878. 2
86435144879. 3
86435144880. 4

Question Number : 65 Question Id : 86435113427 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

If time taken for dye reduction is 30 mins to 1 hour, then it indicates that the microbiological quality of milk is

1. Satisfactory
2. Unsatisfactory
3. Good
4. Doubtful

Options :

86435144881. 1
86435144882. 2
86435144883. 3
86435144884. 4

Question Number : 66 Question Id : 86435113428 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 1 Wrong Marks : 0

The microorganisms which are used to detect and estimate the level of fecal contamination of water are

1. Indicator microorganisms
2. Serial Dilution
3. Swirl
4. Suppress

Options :

- 86435144885. 1
- 86435144886. 2
- 86435144887. 3
- 86435144888. 4

Question Number : 67 Question Id : 86435113429 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

A colony of bacteria or yeast which refers to a mass of individual cells of same organism, growing together is called

1. Indicator microorganisms
2. Serial Dilution
3. Colony Forming Units
4. Suppress

Options :

- 86435144889. 1
- 86435144890. 2
- 86435144891. 3
- 86435144892. 4

Question Number : 68 Question Id : 86435113430 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

The yeasts, which produce no ascospores or other sexual spores, belong to the Fungi Imperfecti, are known as

1. Osmophilic yeast
2. True yeast
3. False yeasts
4. Wild yeast

Options :

- 86435144893. 1
- 86435144894. 2
- 86435144895. 3
- 86435144896. 4

Question Number : 69 Question Id : 86435113431 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which one of the following genus of yeast ascospores are hat or Saturn-shaped?

1. Hansenula
2. Zygosaccharomyces
3. Kluyveromyces
4. Debaryomyces

Options :

- 86435144897. 1
- 86435144898. 2
- 86435144899. 3
- 86435144900. 4

Question Number : 70 Question Id : 86435113432 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 1 Wrong Marks : 0

In the time interval between by an infectious agent and appearance of the first sign and symptom of the disease in question is defined as Survival of Organism

1. Infection
2. Immunization
3. Inflammation
4. Invasion

Options :

- 86435144901. 1
- 86435144902. 2
- 86435144903. 3
- 86435144904. 4

Question Number : 71 Question Id : 86435113433 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

The vector carries the agent on its body, may be feet or through its gastrointestinal tract passively excreting the vector without any multiplication.

1. Mechanical vector borne
2. Biological vector borne
3. Food borne
4. Water borne

Options :

- 86435144905. 1
- 86435144906. 2
- 86435144907. 3
- 86435144908. 4

Question Number : 72 Question Id : 86435113434 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which one of the following refers to that part of the individual which reaches out and strives for meaning and purpose in life?

1. Social health
2. Emotional health
3. Spiritual health
4. Mental health

Options :

86435144909. 1
86435144910. 2
86435144911. 3
86435144912. 4

Question Number : 73 Question Id : 86435113435 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

The per capita egg consumption in rural India – about 1 egg per month in 2004-2005 has increased by what percentage since 1993-94?

1. 60%
2. 50%
3. 30%
4. 40%

Options :

86435144913. 1
86435144914. 2
86435144915. 3
86435144916. 4

Question Number : 74 Question Id : 86435113436 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

The yield of Boro rice is high in which of the following states?

1. AP & Karnataka
2. Tamil Nadu & AP
3. Assam & West Bengal
4. Himachal Pradesh & Punjab

Options :

- 86435144917. 1
- 86435144918. 2
- 86435144919. 3
- 86435144920. 4

Question Number : 75 Question Id : 86435113437 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which of the following has/have contributed most to the WPI inflation over the past five years?

1. Cereals & Pulses
2. Milk
3. Sugar
4. Fruits & vegetables

Options :

- 86435144921. 1
- 86435144922. 2
- 86435144923. 3
- 86435144924. 4

Question Number : 76 Question Id : 86435113438 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Pre-cooling of fruit and vegetables is done at

1. 5-10°C
2. 10-12°C
3. 15-17°C
4. 15-20°C

Options :

- 86435144925. 1
- 86435144926. 2
- 86435144927. 3
- 86435144928. 4

Question Number : 77 Question Id : 86435113439 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

The most distinguishing feature of food cost control compared to other industries is the

1. Material cost orientation
2. Man power
3. Supervision
4. None of the above

Options :

- 86435144929. 1
- 86435144930. 2
- 86435144931. 3
- 86435144932. 4

Question Number : 78 Question Id : 86435113440 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Food cost % is calculated as

1. $\frac{\text{Beginning inventory} + \text{Purchases} - \text{Ending inventory}}{\text{Food sales}}$
2. $\frac{\text{BI} + \text{EI}}{\text{purchases} + \text{scales}}$
3. $\frac{\text{BI} + \text{EI} + \text{purchases}}{\text{scales}}$
4. None of the above

Options :

- 86435144933. 1
- 86435144934. 2
- 86435144935. 3
- 86435144936. 4

Question Number : 79 Question Id : 86435113441 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Suspended impurities in water include

1. Hydrogen sulphide
2. Magnesium
3. Sand
4. Debris of animals and plants

Options :

- 86435144937. 1
- 86435144938. 2
- 86435144939. 3
- 86435144940. 4

Question Number : 80 Question Id : 86435113442 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

In which one of the following purchasing methods, the buyer has the option of rejection if price fixed in the future is not acceptable to him?

1. CBP
2. FAOP
3. CBB
4. SAP

Options :

- 86435144941. 1
- 86435144942. 2
- 86435144943. 3
- 86435144944. 4

Question Number : 81 Question Id : 86435113443 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

The virtual list of dishes planned for production in a catering operation and which helps to sell food is called

1. Menu
2. Graphics
3. Display
4. None of the above

Options :

- 86435144945. 1
- 86435144946. 2
- 86435144947. 3
- 86435144948. 4

Question Number : 82 Question Id : 86435113444 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Cereals and pulses are usually stored in which type of bags?

1. Cotton
2. Wet
3. Jute
4. None of the above

Options :

- 86435144949. 1
- 86435144950. 2
- 86435144951. 3
- 86435144952. 4

Question Number : 83 Question Id : 86435113445 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

One of the important aspects in a menu card is its

1. Language
2. Design
3. Graphics
4. Blank spaces

Options :

- 86435144953. 1
- 86435144954. 2
- 86435144955. 3
- 86435144956. 4

Question Number : 84 Question Id : 86435113446 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

The most important bacteria in food manufacturing is

1. *Lactobacillus*
2. *Streptococcus faecalis*
3. *Leuconostac mesenteroids*
4. *Streptococcus lactis*

Options :

86435144957. 1
86435144958. 2
86435144959. 3
86435144960. 4

Question Number : 85 Question Id : 86435113447 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Uncomfortable working conditions lead to slow movements and

1. Fatigue
2. Happiness
3. Sadness
4. Relaxation

Options :

86435144961. 1
86435144962. 2
86435144963. 3
86435144964. 4

Question Number : 86 Question Id : 86435113448 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

All work, whatever its nature, is required to be performed within a restricted

1. Period of rest
2. Period of time
3. Period of work
4. Space

Options :

- 86435144965. 1
- 86435144966. 2
- 86435144967. 3
- 86435144968. 4

Question Number : 87 Question Id : 86435113449 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

With the use of appropriate equipment, the labour cost

1. Reduces
2. Increases
3. Useless
4. Equals

Options :

- 86435144969. 1
- 86435144970. 2
- 86435144971. 3
- 86435144972. 4

Question Number : 88 Question Id : 86435113450 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which one of the following leads to wrong methods of working and using up of extra effort and time?

1. Good supervision
2. Poor supervision
3. Rest allowances
4. Supervision

Options :

- 86435144973. 1
- 86435144974. 2
- 86435144975. 3
- 86435144976. 4

Question Number : 89 Question Id : 86435113451 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which one of the following can be borrowed from nationalized banks or government finance companies?

1. Money
2. Resources
3. Time
4. All of the above

Options :

- 86435144977. 1
- 86435144978. 2
- 86435144979. 3
- 86435144980. 4

Question Number : 90 Question Id : 86435113452 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which one of the following is a heavy metal?

1. Chlorine
2. Zinc
3. Lead
4. Sulphates

Options :

- 86435144981. 1
- 86435144982. 2
- 86435144983. 3
- 86435144984. 4

Question Number : 91 Question Id : 86435113453 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Options :

- 86435144985. 1
- 86435144986. 2
- 86435144987. 3
- 86435144988. 4

Question Number : 92 Question Id : 86435113454 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Options :

- 86435144989. 1
- 86435144990. 2
- 86435144991. 3
- 86435144992. 4

Question Number : 93 Question Id : 86435113455 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Options :

- 86435144993. 1
- 86435144994. 2
- 86435144995. 3
- 86435144996. 4

Question Number : 94 Question Id : 86435113456 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Options :

- 86435144997. 1
- 86435144998. 2
- 86435144999. 3
- 86435145000. 4

Question Number : 95 Question Id : 86435113457 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Options :

- 86435145001. 1
- 86435145002. 2
- 86435145003. 3
- 86435145004. 4

Question Number : 96 Question Id : 86435113458 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Options :

- 86435145005. 1
- 86435145006. 2
- 86435145007. 3
- 86435145008. 4

Question Number : 97 Question Id : 86435113459 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Options :

- 86435145009. 1
- 86435145010. 2
- 86435145011. 3
- 86435145012. 4

Question Number : 98 Question Id : 86435113460 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Options :

- 86435145013. 1
- 86435145014. 2
- 86435145015. 3
- 86435145016. 4

Question Number : 99 Question Id : 86435113461 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Options :

- 86435145017. 1
- 86435145018. 2
- 86435145019. 3
- 86435145020. 4

Question Number : 100 Question Id : 86435113462 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Options :

- 86435145021. 1
- 86435145022. 2
- 86435145023. 3
- 86435145024. 4