

PREVIEW QUESTION BANK

Module Name : Food Processing Technology-ENG
Exam Date : 09-Jul-2023 Batch : 14:30-16:30

Sr. No.	Client Question ID	Question Body and Alternatives	Marks	Negative Marks
Objective Question				
1	2001	Which one of the following is not one of the features of parliamentary form of government? 1. Majority party rule 2. Collective Responsibility 3. Integrated and Independent Judiciary 4. Dissolution of the lower house A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
2	2002	Which of the following term implies that 'India is a neither a dependency nor a dominion of any other nation'? 1. Socialist 2. Sovereign 3. Secular 4. Democratic A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
3	2003	Which of the following form the maximum water composition on the earth's surface? 1. Oceans 2. Ice caps 3. Glaciers 4. Lakes A1 : 1 A2 : 2	4.0	1.00

A3 : 3

A4 : 4

Objective Question

4	2004	Which one of the following does not fall under the category of 'biomes'?	4.0	1.00
		1. Forest 2. Sky 3. Desert 4. Grassland		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

5	2005	IUCN publishes information about which of the following species as Red List of threatened species?	4.0	1.00
		1. Endangered Species 2. Vulnerable Species 3. Extinct Species 4. Rare Species		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

6	2006	Who was the first Indian to win an individual medal in Olympics?	4.0	1.00
		1. Milkha Singh 2. Karnam Malleshwari 3. P. T. Usha 4. K. D. Jadhav		
		A1 : 1		
		A2 : 2		
		A3 : 3		

		A4 : 4		
Objective Question				
7	2007	Who among the following reformers founded "Arya Samaj"? 1. Raja Ram Mohan Roy 2. Swami Dayananda Saraswati 3. Atmaram Pandurang 4. Ishwarchandra Vidyasagar A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
8	2008	What does "Triratna" mean in Buddhism? 1. Tripitaka 2. Buddha, Dhamma (dharma), Sangha 3. Satya, Ahimsa, Karuna 4. Sheel, Samadhi, Sangha A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
9	2009	Who started the Indian Reforms Association? 1. Narayan Guru 2. Swami Vivekananda 3. Krishna swami Aiyar 4. Keshav Chandra Sen A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				

10	2010	Consider the following statements (A). UN General Assembly has declared 2023 as the international year of millets (B). Odisha govt. ropes in FICCI to promote millets globally (C). Odisha Millets Mission is a flagship programme of the Odisha government to revive millets in farms and on plates Choose the correct answer from the options given below: 1. (A) and (B) only. 2. (B) and (C) only. 3. (A) and (C) only. 4. (A), (B) and (C). A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

11	2011	Phomopsis blight occurs in which of the following crops? 1. Brinjal 2. Bajra 3. Sugarcane 4. Potato A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

12	2012	Endemic pests can be described as? 1. Pest occurs in a few specific area. 2. Pest occurs in same area, year after year. 3. Pest occurs frequently in current season in abundance. 4. Pest occurs in severe form. A1 : 1 A2 : 2 A3 : 3	4.0	1.00
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A4 : 4

Objective Question

13	2013	Which country is the largest producer of raw silk? 1. Japan 2. India 3. China 4. South Korea A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

14	2014	Transfer of Ownership is the example of which utility..... 1. Time utility 2. Place utility 3. Possession utility 4. Form utility A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

15	2015	What happens to the total number of chromosomes during mitotic cell division? 1. gets doubled 2. gets halved 3. remains the same 4. divides into four A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

16	2016		4.0	1.00
What is the minimum forest cover to be maintained as per the National Forest Policy, 1988?				
1. One-half 2. One-third 3. One-fourth 4. Two-third				
A1 : 1				
A2 : 2				
A3 : 3				
A4 : 4				

Objective Question

17	2017		4.0	1.00
Who among the following is known as the "Father of Agronomy"?				
1. Stephen Hales 2. Gregor Johann Mendel 3. Peter Decresenzi 4. D N Walia				
A1 : 1				
A2 : 2				
A3 : 3				
A4 : 4				

Objective Question

18	2018		4.0	1.00
Which of the following plant hormones helps in shoot elongation?				
1. Auxin 2. Gibberellic acid 3. Absciscic acid 4. Cytokinin				
A1 : 1				
A2 : 2				
A3 : 3				
A4 : 4				

Objective Question

19	2019		4.0	1.00
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Select from the following the chemical property of soil.....

1. Colour
2. pH
3. Texture
4. Structure

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

20	2020		4.0	1.00
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The process of separating quality grains from chaff is called as.....

1. Winnowing
2. Threshing
3. Harvesting
4. Tilling

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

21	91001		4.0	1.00
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The minimum Reichert- Meissl value for ghee under FSSAI is

1. 28
2. 24
3. 21
4. 19

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

22	91002		4.0	1.00
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Match **List-I** with **List-II**

List-I	List-II
Macromolecule	Functional Property
(A). Fat	(I). Retrogradation
(B). Protein	(II). Polymorphism
(C). Carbohydrate	(III). Foaming

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

1. (A) - (I), (B) - (II), (C) - (III)
2. (A) - (II), (B) - (III), (C) - (I)
3. (A) - (II), (B) - (I), (C) - (III)
4. (A) - (III), (B) - (I), (C) - (II)

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

23 91003

4.0 1.00

Given below are two statements:

Statement (I): Vinegar is Class I preservative as per FSSAI

Statement (II): Class I preservatives can be added in any amount in food as per taste and flavour

In light of the above statements, choose the *most appropriate* answer from the options given below.

1. Both Statement (I) and Statement (II) are correct.
2. Both Statement (I) and Statement (II) are incorrect.
3. Statement (I) is correct but Statement (II) is incorrect.
4. Statement (I) is incorrect but Statement (II) is correct.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

24 91004

4.0 1.00

Lactulose is a disaccharide of

1. Glucose – Glucose
2. Galactose-Fructose
3. Glucose-Fructose
4. Galactose-Glucose

		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		
Objective Question				
25	91005	Which fraction of casein will primarily interact with whey proteins and form complex aggregates when milk is heated above 80 degree C? 1. α_1-casein 2. α_2-casein 3. β-casein 4. κ-casein A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
26	91006	What is the pH of 0.01 M solution of HCl? 1. 1 2. 2 3. 4 4. 5 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
27	91007	Food Safety Standards Authority of India is under which Ministry 1. Ministry of Health and Family welfare 2. Ministry of Consumer Affairs, Food & Public Distribution 3. Ministry of Food Processing Industries 4. Ministry of Agriculture & Farmers' Welfare A1 : 1	4.0	1.00

		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

28	91008	ISO/IEC 17025:2017 does not specifies the general requirements for the	4.0	1.00
		1. Competence 2. Consistent operation of laboratories 3. Impartiality 4. Hygiene		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

29	91009	Which of the following is not a quality parameter for milk powder as per FSSAI Regulations	4.0	1.00
		1. Total ash on moisture and fat free basis 2. Milk protein in milk solids-not-fat 3. Total ash content 4. Scorched particles		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

30	91010	As per FSSAI, minimum fat, and SNFs in camel milk is	4.0	1.00
		1. Fat 2%, SNF 6% 2. Fat 3%, SNF 8% 3. Fat 3.2%, SNF 8.3% 4. Fat 5%, SNF 9%		
		A1 : 1		
		A2 : 2		

A3 : 3

A4 : 4

Objective Question

31 91011

4.0 1.00

Which of the following phases of the life cycle of insects is generally most sensitive to irradiation?

1. Adult
2. Pupa
3. Larva
4. Egg

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

32 91012

4.0 1.00

Which of the following fruits is considered "low in pectin and acid" for jam production?

1. Sour Guava
2. Pomegranate
3. Ripe Guava
4. Sour Apricot

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

33 91013

4.0 1.00

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

List-I	List-II
(Pulses or Legumes)	(Botanical Names)
(A). Black gram	(I). <i>Vigna mungo</i>
(B). Pigeon pea	(II). <i>Vigna radiata</i>
(C). Chickpea	(III). <i>Cajanus cajan</i>
(D). Green gram	(IV). <i>Cicer arietinum</i>

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

34 91014

4.0 1.00

Given below are two statements:

Statement (I): Phenolic lacquers are resistant to oil, acid, alkali, heated steam, and sulfide staining but they are brittle and easily peel off from the coated surface.

Statement (II): Epoxy lacquers are widely used coatings that are used for acidic and non-acidic foods or beverages but have a risk of migration of bisphenol A (BPA).

In light of the above statements, choose the *most appropriate* answer from the options given below.

1. Both Statement (I) and Statement (II) are correct.
2. Both Statement (I) and Statement (II) are incorrect.
3. Statement (I) is correct but Statement (II) is incorrect.
4. Statement (I) is incorrect but Statement (II) is correct.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

35 91015

4.0 1.00

Read the following statements related to breakfast cereals and choose the correct statement(s).

(A). "Oat groats" are the most acceptable raw materials for the manufacture of baby food breakfast cereals.

(B). Granolas are typically a composite of several kinds of grains and additives, which are clustered together.

(C). In coated cereals, the application of sugar and sugar syrups generally results in cereal pieces that stick together and a coating that crystallizes into an opaque appearance.

(D). In puffed cereals, rapid release of high pressure and water results in the rupture of starch granules forming a cellular structure that is uniformly delicate and brittle in texture.

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

1. (A) and (D) only.
2. (B), (C), and (D) only.
3. (B) and (C) only
4. (A) and (B) only.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

36 91016

4.0 1.00

Which of the following material is most commonly used for heat transfer in the dairy industry?

1. Copper
2. Stainless steel
3. Platinum
4. Iron

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

37 91017

4.0 1.00

Which of the following statement(s) is/are NOT true regarding botulinum toxin?

- (A). It is a neurotoxin
- (B). It is a water soluble exotoxin
- (C). It is produced by Clostridium botulinum, a gram positive anaerobic bacteria
- (D). Botulism prevention involves addition of chemical preservatives

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

- 1. (A) and (B) only.
- 2. (A) only.
- 3. (A) (C) and (D) only
- 4. (C) only.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

38 91018

4.0 1.00

Which of the following proteins have highest biological value?

- 1. Casein proteins
- 2. Egg proteins
- 3. Soy proteins
- 4. Whey proteins

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

39 91019

4.0 1.00

Which of following agent is NOT responsible for the immune response related food allergy?

- 1. Peanut
- 2. Ovalbumin
- 3. Gluten
- 4. Lactose

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

40 91020

4.0 1.00

At what temperature-time combination is thermization of milk conducted?

1. At 63°C for 30 min
2. At 63°C for 20 seconds
3. At 72°C for 15 seconds
4. At 72°C for 25 seconds

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

41 91021

4.0 1.00

Which of the following mastitis-causing pathogen predominantly involved in causing mastitis in India?

1. *Staphylococcus aureus*
2. *Streptococcus agalactiae*
3. *E.coli*
4. *Corynebacterium pyogenes*

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

42 91022

4.0 1.00

The functions of Secretary IgA in colostrum milk is

- (A). Neutralizes toxins and Viruses
- (B). Inhibits bacterial adhesions
- (C). Aids in phagocytosis
- (D). Prevents adsorption of food antigen

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

1. (A), (B) and (D) only.
2. (A), (B) and (C) only.
3. (A), (B), (C) and (D).
4. (B), (C) and (D) only.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

43 91023

4.0 1.00

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

List-I	List-II
(ISO standards)	(MANAGEMENT SYSTEM)
(A). ISO 9001	(I). FOOD SAFETY
(B). ISO 22000	(II). ENVIRONMENT
(C). ISO 14001	(III). LABORATORY
(D). ISO 17025	(IV). QUALITY

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

44 91024

4.0 1.00

Given below are two statements:

Statement (I): Cream is oil in water type of emulsion that may lead to the growth of more bacterial species

Statement (II): Butter is water in oil type of emulsion that may lead to the growth of molds and pseudo-mycelia forming yeast

In light of the above statements, choose the *most appropriate* answer from the options given below.

1. Both Statement (I) and Statement (II) are correct.
2. Both Statement (I) and Statement (II) are incorrect.
3. Statement (I) is correct but Statement (II) is incorrect.
4. Statement (I) is incorrect but Statement (II) is correct.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

45 91025

4.0 1.00

The following are the steps involved in the manufacture of ripened cream butter

(A). Cream

(B). Working

(C). Starter addition

(D). Churning

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

1. (A), (B), (C), (D).

2. (A), (B), (D), (C).

3. (B), (A), (D), (C).

4. (A), (C), (D), (B).

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

46 91026

4.0 1.00

The main sources of phages in dairy industry is

1. Human handlers

2. Whey

3. Packaging material

4. Air

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

47 91027

4.0 1.00

The antimicrobial substance produced by lactic starters are

(A). Lactic acid

(B). H₂O₂

(C). Acetate

(D). Penicillin

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

1. (A), (B) and (D) only.
2. (A), (B) and (C) only.
3. (B), (C) and (D) only
4. (A), (B), (C) and (D)

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

48 91028

Whish of the following is not associated with bacterial cell surface property?

(A). Aggregation

(B). Co-aggregation

(C). Adhesion

(D). Bacteriocin production

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

1. (A), (B), (C) and (D) only.
2. (B), (C) and (D) only.
3. (C) and (D) only.
4. (D) only.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

Objective Question

49 91029

The selective agent used in the medium for isolation of bifidobacteria is _____

1. Muporicin
2. Novobiocin
3. Polymyxin
4. Ciprofloxacin

4.0 1.00

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

50 91030

4.0 1.00

Vancomycin is ineffective against Lactobacilli due to

1. Absence of vancomycin target
2. Presence of vancomycin degrading enzymes
3. Vancomycin efflux pumps in Lactobacilli
4. Modification of vancomycin by Lactobacilli

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

51 91031

4.0 1.00

Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R).

Assertion (A) : Fat destabilization during ice cream freezing facilitates air cells stability

Reason (R) : Absorption of emulsifiers on the surface of fat globule membrane

In light of the above statements, choose the *correct* answer from the options given below.

1. Both (A) and (R) are true and (R) is the correct explanation of (A).
2. Both (A) and (R) are true but (R) is NOT the correct explanation of (A).
3. (A) is true but (R) is false.
4. (A) is false but (R) is true.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

52 91032

4.0 1.00

Maximum temperature to which milk particles are exposed during spray drying in the drying chamber is

1. 40
2. 50
3. 60
4. 70

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

53 91033

4.0 1.00

_____ test is conducted to determine the Linear viscoelastic region of materials

1. Amplitude sweep
2. Frequency sweep
3. Dynamic sweep
4. Static sweep

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

54 91034

4.0 1.00

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

List-I	List-II
Name of Cheese	Category of cheese
(A). Provolone	(I). Extra hard
(B). Parmesan	(II). Mold-ripened
(C). Cottage cheese	(III). Pasta filata
(D). Camembert	(IV). Soft

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

55 91035

4.0 1.00

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

List-I	List-II
Rheological classification	Example
(A). Newtonian fluid	(I). Yoghurt
(B). Shear thickening	(II). Milk upto 30% TS
(C). Thixotropic	(III). Cheese
(D). Viscoelastic	(IV). Concentrated starch suspension

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

56 91036

4.0 1.00

Vansh Co. Ltd., released medium-fat ice cream with honey flavour into the market. However, due to printing mistake ice cream type was not printed on the package. What should be the overrun of the ice cream as per FSSAI regulations _____ ?

1. Weight Not less than 475g/lit
2. Weight Not less than 525g/lit
3. Weight Not less than 425g/lit
4. Weight Not less than 575g/lit

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question			
57	91037	Why does direct type UHT treated milk shows phosphatase test positive? 1. Because of lesser oxygen concentration 2. Because of lesser CO₂ concentration 3. Because of lesser Vitamin C concentration 4. Because of lesser Vitamin B2 concentration A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0 1.00
Objective Question			
58	91038	Crystallization of milk fat is _____ kind of reaction 1. Endothermic process 2. Exothermic process 3. Sublimation 4. Isopiestic A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0 1.00
Objective Question			
59	91039	Heating starches at alkaline pH yields _____ 1. Prebiotics 2. Oligosaccharides 3. Resistant starches 4. Amylopectins A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0 1.00
Objective Question			
60	91040		4.0 1.00

_____ enzyme is used for the liquefaction during high fructose corn syrup production.

1. Lipase
2. Beta-galactosidase
3. Alpha-amylase
4. Gamma-endonase

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

61 91041

4.0 1.00

Which dryer is used to dry the material almost instantaneously in a turbulent stream of hot air?

1. Fluidized bed dryer
2. Drum dryer
3. Cabinet tray dryer
4. Pneumatic dryer

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

62 91042

4.0 1.00

Arrange the following steps in proper order with respect to working of an I.C. Engine based on air-cycles

- (A). Suction of fresh charge
- (B). Compression of fresh charge
- (C). Heat addition by combustion of fuel
- (D). Expansion of high pressure burnt gases
- (E). Heat Rejection
- (F). Exhaust of burnt fuel i.e. smoke

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

1. (A), (B), (C), (D), (E), (F)
2. (A), (C), (B), (D), (F), (E)
3. (D), (C), (A), (E), (B), (F)
4. (B), (D), (E), (C), (A), (F)

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

63 91043

4.0 1.00

The degree of warmth or cold felt by a human body depends on

(A). Air Velocity

(B). Relative Humidity

(C). Dry bulb temperature of air

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

1. (A) only
2. (A), (B) and (C)
3. (B) only
4. (B) and (C) only

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

64 91044

4.0 1.00

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

List-I	List-II
(A). Air Friction	(I). Primary transducer
(B). Thermistor	(II). Electric Bill
(C). Watt-hour meter	(III). Induction type instrument
(D). Pole shading	(IV). Damping torque

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

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

A1 : 1

A2 : 2

A3 : 3

		A4 : 4		
Objective Question				
65	91045	Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R). Assertion (A): Water vapour pressure gradient provides the 'Driving force' for water removal from the food while drying. Reason (R): When hot air is blown over a wet food, heat is transferred to the surface, and latent heat of vaporization causes water to evaporate. Water vapour diffuses through boundary film of air and is carried away by moving air. This creates a region of lower water vapour pressure at the surface of the food and a water vapour pressure gradient is established from the moist interior of the food to the dry air. In light of the above statements, choose the <i>correct</i> answer from the options given below. - Both (A) and (R) are true and (R) is the correct explanation of (A). - Both (A) and (R) are true but (R) is NOT the correct explanation of (A). (A) is true but (R) is false. (A) is false but (R) is true. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
66	91046	Which of the following is a formula for the friction factor of circular pipes? $Re/64$ $16/Re$ $64/Re$ $Re/16$ A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
67	91047		4.0	1.00

Work required in maintaining a chamber at a certain temperature is dependent on

(A). Temperature of outside air

(B). Surface area of the storage chamber

(C). Amount and kind of insulation material

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

1. (A) and (B) only.
2. (B) and (C) only.
3. (A) and (C) only.
4. (A), (B) and (C).

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

68 91048

4.0 1.00

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

List-I	List-II
(A). Materials arranged in series	(I). $J_1 = J_2 = J_3 = J_n$
(B). Materials arranged in parallel	(II). Osmosis
(C). Concentration difference	(III). Measure of polarizability of a material
(D). Dielectric constant	(IV). $J = J_1 + J_2 + J_3$

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

69 91049

4.0 1.00

Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R).
Assertion (A) : Horizontal milk tankers are commonly installed on the higher floors in a multistory dairy building.

Reason (R) : This is to ensure gravitational aid for milk flow and save energy

In light of the above statements, choose the *most appropriate* answer from the options given below .

1. Both (A) and (R) are correct and (R) is the correct explanation of (A).
2. Both (A) and (R) are correct but (R) is NOT the correct explanation of (A).
3. (A) is correct but (R) is not correct.
4. (A) is not correct but (R) is correct.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

70 91050

4.0 1.00

Which of the following is true about packaging food prior to freezing?

1. Insulates the food
2. Controls dehydration
3. Insulates the food & Controls dehydration
4. Provides strength to packaging

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

71 1001801

4.0 1.00

On which day is the World Environment Day celebrated?

1. June 1
2. June 5
3. November 26
4. December 3

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

72	1001802	4.0	1.00
Which of the following cereal or bakery products is likely to be a "low glycemic index" product?			
1. White bread 2. Pasta 3. Maida 4. Plain muffin			
A1 : 1			
A2 : 2			
A3 : 3			
A4 : 4			

Objective Question

73	1001803	4.0	1.00
In food rheology, which of the following depicts the plot of decreasing stress with time, at constant strain?			
1. Flow behaviour 2. Elastic spring 3. Creep 4. Stress relaxation			
A1 : 1			
A2 : 2			
A3 : 3			
A4 : 4			

Objective Question

74	1001804	4.0	1.00
At a paddy processing centre, 500 kg of paddy at 22% moisture content (<i>w_b</i>) is dried to 14% moisture content (<i>w_b</i>) for milling. Calculate the amount of moisture removed in drying.			
1. 40.00 kg 2. 46.51 kg 3. 28.20 kg 4. 16.27 kg			
A1 : 1			
A2 : 2			
A3 : 3			
A4 : 4			

Objective Question

75	1001805	According to the Food Safety and Standards (FPS&FA) Regulations (2011), what is the <u>maximum</u> radiation dosage permissible for insect disinfection of health foods, dietary supplements, and nutraceuticals? 1. 0.25 kGy 2. 1.0 kGy 3. 5.0 kGy 4. 10.0 kGy A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

76	1001806	Please read the given primary textural characteristics of food materials. (A). Gritty (B). Crunchy (C). Elastic (D). Crumbly Choose the correct textural characteristics which describe the cohesiveness of food material from the options given below: 1. (A) and (C) only. 2. (B) and (D) only. 3. (C) only. 4. (A), (B) and (D) only. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

77	1001807		4.0	1.00
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Read the below-given spoilage mechanisms of selected food materials.

(A). Moisture migration (staling), mould growth, and starch retrogradation

(B). Fat crystallization and oxidation

(C). Moisture migration and sugar crystallisation

(D). Oxidation, breakage, colour loss, and volatile loss

Choose the **appropriate** spoilage mechanism(s) for confectionery products from the options given below:

1. (B) and (C) only.
2. (C) only.
3. (D) only.
4. (A), (B), and (C) only.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

78	1001808	Which of the following microstructural analysis techniques is possibly used for the structural analysis of emulsion droplets in mayonnaise? 1. Confocal Laser Scanning Microscopy (CLSM) 2. Magnetic resonance imaging (MRI) 3. Atomic force microscopy (AFM) 4. Transmission electron microscopy (TEM) A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

79	1001809		4.0	1.00
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Given below are the stages of the mechanism of caking in food powders.

(A). Liquefaction

(B). Agglomeration

(C). Compaction

(D). Bridging

Choose the **correct** sequence of stages of the mechanism of caking of food powders from the options given below:

1. (A), (B), (C), (D).
2. (D), (B), (C), (A).
3. (A), (D), (B), (C).
4. (C), (A), (D), (B).

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

80 1001810

4.0 1.00

In high-pressure processing of packaged food products, which of the following solutions is **not** commonly used as pressure transmitting medium?

1. Silicon oil
2. Ethanol
3. Mineral oil
4. Castor oil

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

81 1001811

4.0 1.00

Given below are the statements related to the pulsed electric field (PEF) treatment of food products.

(A). PEF causes electroporation but not electrical breakdown in microbial cells.

(B). Peroxide enzyme is thermo-resistant but sensitive to PEF.

(C). Antioxidant activity of PEF-treated juices is inferior compared to thermally processed juices.

(D). PEF leads to the destruction of carotenoids and chlorophyll in food products.

Choose the **correct** statement(s) from the options given below:

1. (A) only.
2. (A) and (D) only.
3. (B) only.
4. (B) and (C) only.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

82	1001812	Which of the following chemical sanitizers is known to be the most effective against <i>Escherichia coli</i> ?	4.0	1.00
1. Peracetic acid 2. Acid-anionic sanitizer 3. Quaternary ammonium compound 4. Chlorine and non-ionic surfactant				
A1 : 1				
A2 : 2				
A3 : 3				
A4 : 4				

Objective Question

83	1001813	Which of the following lacquers used over metal cans has excellent flexibility?	4.0	1.00
1. Oleoresinous 2. Polyester 3. Acrylic 4. Vinyl solution				
A1 : 1				
A2 : 2				
A3 : 3				

A4 : 4

Objective Question

84	1001814	Which of the following polymeric materials has the highest value of the ratio of the CO ₂ permeability coefficient to that of the O ₂ permeability coefficient ($\frac{P_{CO_2}}{P_{O_2}}$)? 1. Nylon-laminated multilayer film 2. Low-density polyethylene 3. High-density polyethylene 4. Cast polypropylene A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

85	1001815	Which of the following combination of enzymes is essential for use as oxygen scavengers in active packaging? 1. Glucose oxidase and amylase 2. Glucose isomerase and catalase 3. Glucose isomerase and amylase 4. Glucose oxidase and catalase A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

86	1001816	Which of the following is a two-dimensional bar code symbology? 1. EAN-13 2. PDF-417 3. UPC-A 4. EAN-8 A1 : 1 A2 : 2 A3 : 3	4.0	1.00
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		A4 : 4		
Objective Question				
87	1001817	Which of the following formulae is used for calculating a food's "aroma value" (A_x)? Given the concentration (C_x) of the aroma compound and odour threshold value (a_x) of the compound. 1. $A_x = \frac{C_x}{a_x}$ 2. $A_x = C_x \times a_x$ 3. $A_x = \frac{a_x}{C_x}$ 4. $A_x = (C_x)^{a_x}$ A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
88	1001818	Which of the following is cause of "sunlight flavour" in beer? 1. Photolysis of humulone 2. Photooxidation of methionine to methional 3. Autooxidation of pentaene- and hexaene fatty acids to octa-1, <i>cis</i>-5-dien-3-one 4. Faulty fermentation by <i>Streptococcus lactis</i> var. <i>maltingenes</i> A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
89	1001819		4.0	1.00

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

List-I	List-II
(Dough Rheological Instruments or Plot)	(Quality Attributes Measurement)
(A). Mixolab	(I). Yeast activity of dough
(B). Extensigraph	(II). Dough mixing characteristics and retrogradation properties of the same dough
(C). Alveograph	(III). Dough resistance to stretching
(D). Fermentograph	(IV). Gas retention during fermentation

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

90 1001820

4.0 1.00

Which of the following alcoholic beverages is a neutral, distilled spirit usually treated with charcoal which is devoid of colour and odour?

1. Shochu
2. Sake
3. Vodka
4. Kaffir

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

91 1001821

4.0 1.00

According to the Food Safety and Standards (Food Product Standards and Food Additives) Regulations (2011), what is the minimum total soluble solids content of "Hot and Sour" Chutney?

1. 25 %
2. 40 %
3. 50 %
4. 55 %

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

92	1001822	Which of the following is not a symptom of chilling injury of tropical or subtropical fruits and vegetables?	4.0	1.00
1. Skin pitting 2. Browning or darkening of flesh tissue 3. Water-soaking of vegetables 4. Bitter pit				
A1 : 1				
A2 : 2				
A3 : 3				
A4 : 4				

Objective Question

93	1001823	Which of the following terms refers to the moisture loss by evaporation from the surface of a frozen fruit or vegetable?	4.0	1.00
1. Chilling injury 2. Freezer burn 3. Scalping 4. Case hardening				
A1 : 1				
A2 : 2				
A3 : 3				
A4 : 4				

Objective Question

94	1001824		4.0	1.00
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Given below are the list of fruit wines with different antioxidant capacities.

(A). Apple

(B). Blackberry

(C). Melon

(D). Strawberry

Choose the **correct** order of the fruit wines in their increasing antioxidant capacities from the options given below:

1. (D), (B), (A), (C).
2. (C), (A), (D), (B).
3. (B), (A), (C), (D).
4. (A), (C), (B), (D).

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

95 1001825

4.0 1.00

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

List-I	List-II
(Food grade Microbial Gums)	(Microorganism Source)
(A). Gellan gum	(I). <i>Auerobasidium</i> Spp.
(B). Curdlan	(II). <i>Pseudomonas eloda</i>
(C). Pullulan	(III). <i>Azotobacter vinelandii</i>
(D). Bacterial alginate	(IV). <i>Agrobacterium</i> Spp.

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

96 1001826

4.0 1.00

Which of the following phospholipids account for major part of beef muscle?

1. Cephalins
2. Cerebrosides
3. Sphingomyelins
4. Lecithin

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

97 1001827

4.0 1.00

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

List-I	List-II
Dairy Products	Method of manufacturing
(A). <i>Cheese</i>	(I). Heat-acid coagulation
(B). <i>Channa</i>	(II). Fermentation
(C). <i>Khoa</i>	(III). Heat-desiccation
(D). <i>Srikhand</i>	(IV). Rennet coagulation

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

98 1001828

4.0 1.00

Product oriented sensory evaluation is conducted by:

1. Specialized panel
2. Consumer panel
3. Any volutanry member
4. Marketing panel

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

99	1001829	Which of the following organism is responsible for 'Sarcina sickness' of beer?	4.0	1.00
		1. <i>Saccharomysec cerevisiae</i> 2. <i>Pediococcus cerevisiae</i> 3. <i>Lactobacillus pastorianus</i> 4. <i>Hansenula anomala</i>		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

100	1001830	Which of the following components are influenced by the food choice?	4.0	1.00
		1. Health and well-being of individuals and Environment only. 2. Agriculture Environment only. 3. Environment and health and well-being of individuals only. 4. Health and well-being of individuals, agriculture and environment only.		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

101	1001831	Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R). Assertion (A) : Buffalo milk has higher specific gravity than cow milk Reason (R) : Buffalo milk contains more fat than cow milk In light of the above statements, choose the <i>correct</i> answer from the options given below. 1. Both (A) and (R) are true and (R) is the correct explanation of (A). 2. Both (A) and (R) are true but (R) is NOT the correct explanation of (A). 3. (A) is true but (R) is false. 4. (A) is false but (R) is true.	4.0	1.00
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		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

102	1001832	Which of the following statement is true with respect to post mortem glycolysis? 1. Ultimate pH of the muscle is around 4.6 2. Insulin shock and adrenaline injection results in lower ultimate pH 3. The rate of post mortem glycolcysis increases with increasing external temperature 4. Electrical stimulation immediately post-slaughter lowers the rate of pH fall. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

103	1001833	Which of the following statements is true? 1. Best-before and use-by dates on packets have same meaning 2. BIS gives process specific certification. 3. Health claim and nutritional claim are two different labels 4. A metal can is a secondary package. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

104	1001834	Which of the following enzymes is used in the manufacturing of confectionery most commonly? 1. Amylase 2. Dextranucrase 3. Invertase 4. Pectinase A1 : 1 A2 : 2	4.0	1.00
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A3 : 3

A4 : 4

Objective Question

105	1001835	Which of the following factors are influenced by the consumer perception? (A). Sensory attributes (B). Packaging (C). Price (D). Functionality of the product Choose the correct answer from the options given below: 1. (A), (B) and (D) only. 2. (A), (B) and (C) only. 3. (A), (B), (C) and (D). 4. (B), (C) and (D) only. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

106	1001836	Which of the following statements are true? (A). Non-reducing sugars favour browning reaction more than reducing sugars. (B). Relatively, HTST provides more heat stability to milk than LTLT method. (C). Emulsifiers are added in ice-cream mix to prevent the formation of large ice-crystals. (D). Addition of citric acid in milk or cream before fermentation improves the flavour of butter Choose the correct answer from the options given below: 1. (A) and (D) only. 2. (B) and (D) only. 3. (A), (B) and (C) only 4. (B), (C) and (D) only. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question			
107	1001837	Each muscle bundle is covered by a sheath of connective tissue known as 1. Epimysium 2. Perimysium 3. Endomysium 4. Adipose tissue A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0 1.00
Objective Question			
108	1001838	In which year was Food Safety and Standards Act enacted? 1. 2005 2. 2000 3. 2011 4. 2006 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0 1.00
Objective Question			
109	1001839	The causative agent of Travelers' diarrhea is_____ 1. <i>Clostridium</i> sp. 2. <i>Bacillus</i> sp. 3. <i>Escherchia</i> sp. 4. <i>Yersinia</i> sp. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0 1.00
Objective Question			
110	1001840		4.0 1.00

As per the FSSR (2018), Fortified Oil shall be fortified with which of the following micronutrients?

- (A). Vitamin A
- (B). Vitamin B
- (C). Vitamin C
- (D). Vitamin D

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

- 1. (A), (B) and (D) only.
- 2. (A), (B) and (C) only.
- 3. (A) and (C) only
- 4. (A) and (D) only.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

111	1001841		4.0	1.00
Which of the following enzymes are responsible for cheddar flavour in enzyme-accelerated ripening of cheese?				
(A). Peptidases				
(B). Lipases				
(C). Decarboxylases				
(D). Animal esterases				
Choose the correct answer from the options given below:				
1. (A) and (D) only.				
2. (B) and (D) only.				
3. (C) and (D) only				
4. (B) and (C) only.				
A1 : 1				
A2 : 2				
A3 : 3				
A4 : 4				

Objective Question

112	1001842		4.0	1.00

Which of the following type of retort methods is used in cooking for most of the canned meat products?

1. Non-agitating retort
2. Continuous retort
3. Hydrostatic retort
4. Low pressure retort

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

113	1001843	An FT-IR instrument record a signal in which of the following domains? 1. Molecular weight domain 2. Time domain 3. Mass domain 4. Charge domain A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

114	1001844	Who is the father of Hurdle Technology? 1. Gail borden 2. Louis Pasteur 3. Leistner and Rodel 4. Franz Ritter von Soxhlet A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

115	1001845		4.0	1.00
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Which of the following agency regulates the Organic Food in India?

1. BIS
2. DMI
3. APEDA
4. FSSAI

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

116 1001846

4.0 1.00

Which type of emulsion does cream belongs to?

1. Oil in water emulsion
2. Water in oil emulsion
3. Multiple emulsion
4. Microemulsion

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

117 1001847

4.0 1.00

Hardness of shell is mainly contributed by which of the following minerals?

- (A). Calcium
- (B). Magnesium
- (C). Organic matter
- (D). Phosphorous

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

1. (A), (B) and (D) only.
2. (A), (B) and (C) only.
3. (A) only
4. (B) only.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

118	1001848	4.0	1.00
Which of the following is the correct full-form of REPFEDs?			
1. Radio-frequency enhanced packaged foods with extended durability 2. Refrigerated, packaged foods with extended duration 3. Refrigerated, processed foods with extended durability 4. Radiofrequency enhanced processed foods with extended duration			
A1 : 1			
A2 : 2			
A3 : 3			
A4 : 4			

Objective Question

119	1001849	4.0	1.00
According to the FSSR (2011) regulations, what should be the maximum limit of patulin (mycotoxin) in apple juice?			
1. 30 µg/kg 2. 50 µg/kg 3. 0.5 µg/kg 4. 20 µg/kg			
A1 : 1			
A2 : 2			
A3 : 3			
A4 : 4			

Objective Question

120	1001850	4.0	1.00
Which of the following systems of certifications are recognized by the Food Safety and Standards Regulations (2017) for Organic Foods?			
(A). Participatory Guarantee System DMI			
(B). National Programme for Organic Production			
(C). Total Quality Management System			
(D). Environmental Management System			
Choose the correct answer from the options given below:			
1. (A) and (D) only. 2. (A), (B) and (C) only. 3. (A) and (B) only. 4. (B), (C) and (D) only.			

A1 : 1
A2 : 2
A3 : 3
A4 : 4