

## Question Paper Preview

<b>Question Paper Name:</b>	Food Technology 3rd May 2019 S2
<b>Subject Name:</b>	Food Technology
<b>Duration:</b>	120
<b>Share Answer Key With Delivery Engine:</b>	Yes
<b>Actual Answer Key:</b>	Yes

	Food Technology
<b>Display Number Panel:</b>	Yes
<b>Group All Questions:</b>	No

**Question Number : 1 Question Id : 2501071321 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

The common elements in carbohydrates are

Options :

1. Carbon and water
2. aluminium and iron
3. oxygen and nitrogen
4. hydrogen and water

**Question Number : 2 Question Id : 2501071322 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

Carbohydrate hydrolyzing enzymes in the human body cannot act on the following linkage

Options :

1.  $\alpha(1 \rightarrow 4)$

2.  $\beta(1\rightarrow4)$

3.  $\omega(1\rightarrow4)$

4.  $\kappa(1\rightarrow4)$

Question Number : 3 Question Id : 2501071323 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Membrane proteins are mainly

Options :

1. Glycoproteins

2. Metalloproteins

3. Lipoproteins

4. Flavoproteins

Question Number : 4 Question Id : 2501071324 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Docosahexaenoic acid or DHA is classified as

Options :

1. Non essential fatty acid

2. Partially essential fatty acid

3. Structural fat

4. Essential fatty acid

Question Number : 5 Question Id : 2501071325 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Reaction of lipid with water to release free fatty acids and glycerol is known as

Options :

1. Oxidative rancidity
2. Microbial rancidity
3. Hydrolytic rancidity
4. Synerisis

Question Number : 6 Question Id : 2501071326 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Xanthophylls and carotenes are both carotenoids. Xanthophylls differ from carotenes due to the structural presence of

Options :

1. Oxygen
2. Hydrogen
3. Carbon
4. Xylan

Question Number : 7 Question Id : 2501071327 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Selenocysteine is \_\_\_\_\_.

Options :

1. essential amino acid
2. non-essential amino acid

3. conditionally essential amino acid

4. essential fatty acid

Question Number : 8 Question Id : 2501071328 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

The mineral essential for water and electrolyte balance and normal functioning of cells (e.g. nerves) is

Options :

1. Zinc

2. Magnesium

3. Potassium

4. Iron

Question Number : 9 Question Id : 2501071329 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

A healthy diet means, we obtain the right amount of calories from our diet to maintain

\_\_\_\_\_.

Options :

1. our weight

2. energy balance

3. fluid balance

4. serum ferritin

Question Number : 10 Question Id : 2501071330 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

The desirable brown colour in raisins and dried figs is due to \_\_\_\_\_.

Options :

1. non-enzymatic browning
2. enzymatic browning
3. moisture condensation
4. charring

Question Number : 11 Question Id : 2501071331 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Guar gum is a type of \_\_\_\_\_.

Options :

1. seed gum
2. microbial gum
3. exudate gum
4. sea weed gum

Question Number : 12 Question Id : 2501071332 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Gliadin proteins are soluble in \_\_\_\_\_.

Options :

1. 70% alcohol
2. 10% sodium chloride
3. water

4. concentrated NaOH

Question Number : 13 Question Id : 2501071333 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Ovomucoid is the protein found in \_\_\_\_\_.

Options :

1. egg white

2. milk

3. fruits

4. vegetables

Question Number : 14 Question Id : 2501071334 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Molecular weight of protein portion in the myoglobin is

Options :

1. 67,000

2. 17,000

3. 25,000

4. 68,000

Question Number : 15 Question Id : 2501071335 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Deficiency of nicotinic acid causes \_\_\_\_\_.

Options :

1. rickets

2. sterility

3. pellagra

4. osteo malacia

Question Number : 16 Question Id : 2501071336 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Proximate principles are \_\_\_\_\_.

Options :

1. proteins, vitamins and minerals

2. vitamins, chlorophyll and amino acids

3. carbohydrates, fats and proteins

4. carbohydrates, minerals and fatty acids

Question Number : 17 Question Id : 2501071337 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Vitamins whose intake is directly related to energy intake are \_\_\_\_\_.

Options :

1. thiamine, folic acid and ascorbic acid

2. thiamine, pyridoxine and folic acid

3. thiamine, riboflavin and niacin

4. riboflavin, folic acid and vitamin B<sub>12</sub>

Question Number : 18 Question Id : 2501071338 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Milk fever is caused due to the deficiency of \_\_\_\_\_.

Options :

1. P

2. Ca

3. Mg

4. K

Question Number : 19 Question Id : 2501071339 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Rice is deficient in \_\_\_\_\_.

Options :

1. cysteine

2. methionine

3. tryptophan

4. lysine

Question Number : 20 Question Id : 2501071340 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Lactitol is hydrogenated form of \_\_\_\_\_.

Options :

1. lactic acid

2. lactose

3. maltose

4. glucose

Question Number : 21 Question Id : 2501071341 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Cellulose is polymer made up of \_\_\_\_\_.



Options :

1. glucose
2. galactose
3. mannose
4. starch

Question Number : 22 Question Id : 2501071342 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

What is the source of Arabic gum?

Options :

1. Seeds
2. Microbes
3. Exudates
4. Seaweed

Question Number : 23 Question Id : 2501071343 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Extra calories from glucose are deposited in body as \_\_\_\_\_.

Options :

1. Triglycerides
2. proteins
3. minerals
4. resistant fibers

Question Number : 24 Question Id : 2501071344 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

The antisterility vitamin is \_\_\_\_\_.

Options :

1. Vitamin A
2. Vitamin B
3. Vitamin E
4. Vitamin D

Question Number : 25 Question Id : 2501071345 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

The end product of glycolysis is \_\_\_\_\_.

Options :

1. glucose
2. sucrose
3. pyruvic acid
4. NADH

Question Number : 26 Question Id : 2501071346 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Meat and eggs are sources of food poisoning due to presence of \_\_\_\_\_.

Options :

1. Staphylococcus
2. Salmonella
3. Yeast

4. Penicillium

Question Number : 27 Question Id : 2501071347 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Halophiles are microorganisms that are able to survive at \_\_\_\_\_.

Options :

1. low temperatures
2. high pressure
3. low pH
4. high salt

Question Number : 28 Question Id : 2501071348 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

A tube has a culture in 1:100 dilution. If 100  $\mu$ L of this is added to tube 2 with 900  $\mu$ L of saline, the dilution achieved in tube 2 would be

Options :

1. 1000
2. 500
3. 100
4. 200

Question Number : 29 Question Id : 2501071349 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

For continuous culturing of bacteria, the following is used.

Options :

1. Thermometer

2. Haemostat
3. Coulter counter
4. Chemostat

Question Number : 30 Question Id : 2501071350 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

BSE or bovine spongiform encephalopathy is caused by \_\_\_\_\_.

Options :

1. prion
2. virus
3. bacteria
4. yeast

Question Number : 31 Question Id : 2501071351 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

The enzymes from the fourth stomach of unweaned calves are used for the preparation of

Options :

1. buttermilk
2. yoghurt
3. paneer
4. cheese

Question Number : 32 Question Id : 2501071352 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Growth of *Clostridium botulinum* can be arrested by \_\_\_\_\_.

Options :

1. creating aerobic conditions
2. creating anaerobic conditions
3. maintaining pH above 6.5
4. addition of small amounts of iron to food

Question Number : 33 Question Id : 2501071353 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Probiotic bacteria that help to improve immunity are likely to be present in \_\_\_\_\_.

Options :

1. buttermilk
2. milk
3. fresh cream
4. vanilla milkshake

Question Number : 34 Question Id : 2501071354 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

The approximate size of a bacterial cell is in the range of \_\_\_\_\_ diameter.

Options :

1. 1-2 mm
2. 1-2 nm
3. 0.5-1  $\mu\text{m}$
4. 0.5-1 nm

Question Number : 35 Question Id : 2501071355 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Decimal reduction time in microbial destruction is inversely proportional to

Options :

1. Z -value
2. Universal gas constant
3. Initial concentration
4. Reaction rate

Question Number : 36 Question Id : 2501071356 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Aflatoxins are produced by \_\_\_\_\_.

Options :

1. yeast
2. bacteria
3. molds
4. nematodes

Question Number : 37 Question Id : 2501071357 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Which one of the following can not be detected by ELISA technique?

Options :

1. Virus
2. Bacteria
3. Viroid
4. Fungus

The Gram negative faecal bacteria which are common contaminants in water are \_\_\_\_\_.

Options :

1. Escherchia
2. Pseudomonas
3. Kleb siella
4. Shigella

In which bacterial growth phase the population of bacteria is doubled for every unit time?

Options :

1. Lag phase
2. Death phase
3. Log or exponential phase
4. Stationary phase

Ale is a type of \_\_\_\_\_.

Options :

1. Beer
2. Wine

3. Fermented cord

4. Fermented carrot

Question Number : 41 Question Id : 2501071361 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Red wine is manufactured from fermentation of \_\_\_\_\_.

Options :

1. banana

2. green gram

3. red or purple grapes

4. grapes by red pigment containing bacteria

Question Number : 42 Question Id : 2501071362 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Feni is a fermented wine made from \_\_\_\_\_.

Options :

1. wood apple

2. custard apple

3. cashew apple

4. pine apple

Question Number : 43 Question Id : 2501071363 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Which of the following require higher water activity for growth?

Options :

1. Bacteria



2. Fungi

3. Mold

4. Virus

Question Number : 44 Question Id : 2501071364 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Which of the following is not a bacteria?

Options :

1. *Arcobacteria*

2. *Bacillus*

3. *Brochothrix*

4. *Botrytis*

Question Number : 45 Question Id : 2501071365 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Which of the following is an intrinsic parameter for microbial growth?

Options :

1. pH

2. Temperature

3. Moisture

4. O/R potential

Question Number : 46 Question Id : 2501071366 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Organisms that grow well at or above 55°C are called \_\_\_\_\_.

Options :

1. mesophiles
2. thermophiles
3. psychrophiles
4. acidophiles

Question Number : 47 Question Id : 2501071367 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Salted and dried fish are generally spoiled by \_\_\_\_\_.

Options :

1. bacteria
2. fungi
3. mold
4. yeast

Question Number : 48 Question Id : 2501071368 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Water activity of honey is around \_\_\_\_\_.

Options :

1. 0.88
2. 0.75
3. 0.83
4. 0.60

Putrefaction is related to hydrolysis of \_\_\_\_\_.

Options :

1. starch
2. protein
3. pullutan
4. fat

Who invented canning of food?

Options :

1. Louis Pasteur
2. Nicolas Appert
3. T. Kensertt
4. E. Daggett

Potassium iodate improves the quality of \_\_\_\_\_.

Options :

1. milk products
2. fruit drinks
3. bakery product

sausage

4.

Question Number : 52 Question Id : 2501071372 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Viscoelastic properties of wheat are measured with the help of \_\_\_\_\_.

Options :

1. Visco amylograph

2. Alveo consistograph

3. Farinograph

4. Farinograph and Amylograph

Question Number : 53 Question Id : 2501071373 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Protein content of pulses by percent weight is \_\_\_\_\_.

Options :

1. 15

2. 34-45

3. 45-50

4. 18-25

Question Number : 54 Question Id : 2501071374 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Which of the method/equipment gives maximum oil yield?

Options :

1. Ghani

2. Screw press

3. Hydraulic press

4. Solvent extraction

Question Number : 55 Question Id : 2501071375 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Sweetened juice contains \_\_\_\_\_% juice and \_\_\_\_\_% of total soluble solids.

Options :

1. 85, 10

2. 80, 10

3. 90, 15

4. 75, 20

Question Number : 56 Question Id : 2501071376 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Which of the following fruits suitable for jelly preparation without addition of pectin powders?

Options :

1. Pineapple, Guava, Karonda

2. Guava, Karonda, Strawberry

3. Guava, Karonda, Woodapple

4. Pine apple, Strawberry, Rasberry

Question Number : 57 Question Id : 2501071377 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

The shrinkage of meat is greater at what  $p^H$ ?

Options :

1. 4.0

2. 5.8

3. 7.0

4. 5.6

Question Number : 58 Question Id : 2501071378 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Fish protein are more digestible than meat proteins because

Options :

1. the amount of connective tissue present is less.

2. the amount of connective tissue present is more.

3. the amount of muscle fibres present is more.

4. the amount of muscle fibres present is less.

Question Number : 59 Question Id : 2501071379 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Chicken is classified based on

Options :

1. fat content

2. protein content

3. age of the bird

4. fat & protein content

Question Number : 60 Question Id : 2501071380 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

What is the Haugh's unit of good quality egg?

Options :

1. 80

2. 72

3. 50

4. 60

Question Number : 61 Question Id : 2501071381 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

\_\_\_\_\_ is a lactic acid alcohol fermented milk contains 2.5% alcohol.

Options :

1. Kumiss

2. Kefir

3. Yoghurt

4. Butter milk

Question Number : 62 Question Id : 2501071382 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Mustard seeds have greater than 40% oil. Greater pungency has higher economic value. The best way to extract oil from the seeds in the first instance is by \_\_\_\_\_.

Options :

1. solvent extraction

2. expeller pressing

3. ghani pressing

4. extrusion – expeller pressing

Question Number : 63 Question Id : 2501071383 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Which of the following is having high fiber content?

Options :

1. Ragi

2. Maida

3. Fine Soji

4. Polished rice

Question Number : 64 Question Id : 2501071384 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Celiac disease is a disease associated with protein from \_\_\_\_\_.

Options :

1. rice

2. quinoa

3. chia

4. wheat

Question Number : 65 Question Id : 2501071385 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Mung beans (green gram) and Tur (Red gram) are excellent sources of \_\_\_\_\_.



Options :

1. calcium
2. folate
3. vitamin A
4. vitamin C

Question Number : 66 Question Id : 2501071386 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Which of the following oils has highest amount of omega – 3 fatty acids?

Options :

1. Cotton seed oil
2. safflower oil
3. flaxseed oil
4. Palm oil

Question Number : 67 Question Id : 2501071387 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Tea made from wilted, bruised and partially oxidized leaves is also known as \_\_\_\_\_ tea.

Options :

1. green tea
2. white tea
3. black tea

4. oolong tea

Question Number : 68 Question Id : 2501071388 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Raw eggs have lower nutritional value due to the presence of biotin binding factor called \_\_\_\_\_.

Options :

1. lectin
2. avidin
3. trypsin
4. phytate

Question Number : 69 Question Id : 2501071389 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

The fruit content in a squash should be not less than

Options :

1. 10%
2. 20%
3. 25%
4. 40%

Question Number : 70 Question Id : 2501071390 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Ghee is considered ideal for frying because it has \_\_\_\_\_.

Options :

1. smoke point of 250°C
2. good taste

3. ability to coat the food

4. traditional value

Question Number : 71 Question Id : 2501071391 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Which among the following is present more in cow milk as compared to buffalo milk?

Options :

1. Fat

2. Carotene

3. Minerals

4. Sugar

Question Number : 72 Question Id : 2501071392 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

The yellow pigment in papaya fruit is \_\_\_\_\_.

Options :

1. carotene

2. xanthophylls

3. anthocyanin

4. caricaxanthin

Question Number : 73 Question Id : 2501071393 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Which of the following is commonly used as preservative in the preparation of tomato ketchup?

Options :

1. Potassium metabisulphite

2. Sodium benzoate

3. Sodium metabisulphite

4. Citric acid

Question Number : 74 Question Id : 2501071394 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Which of the following is the richest source of iron?

Options :

1. Parsley

2. Spinach

3. Celery

4. Green peas

Question Number : 75 Question Id : 2501071395 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Anthocyanins are found in \_\_\_\_\_.

Options :

1. capsicum

2. carrots

3. blueberries

4. banana

Question Number : 76 Question Id : 2501071396 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

The pressure gradient ( $\delta p/\delta x$ ) in the flow direction for flow through a horizontal pipe is \_\_\_\_\_.

Options :

1. 1
2. negative
3. positive
4. 0

Question Number : 77 Question Id : 2501071397 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Kgf/s is the unit for \_\_\_\_\_.

Options :

1. gravity
2. mass
3. flow rate for gases
4. work

Question Number : 78 Question Id : 2501071398 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

\_\_\_\_\_ compressor is best suited for large quantity of air at low pressure.

Options :

1. Reciprocating
2. Turbo
3. Axial flow

Rotary

4.

Question Number : 79 Question Id : 2501071399 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

The unit of Planck's constant is

Options :

1.  $m^2/s$

2.  $W.m^{-1}.K^{-1}$

3. Joule/mol.K

4. Joule.s

Question Number : 80 Question Id : 2501071400 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Pool, forced convection, subcooled and saturated refer to which phenomenon?

Options :

1. Types of condensation

2. Types of boiling

3. Types of cooling

4. Types of surfaces

Question Number : 81 Question Id : 2501071401 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

If humidity of surrounding air increases, which of the following occurs?

Options :

1. Temperature increases

2. rate of evaporation decreases
3. Atmospheric pressure increases
4. Temperature decreases

Question Number : 82 Question Id : 2501071402 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Particle density of an agricultural produce is 1.95 g/cc. The porosity of the bulk is 36%. The bulk density of the produce is \_\_\_\_\_ g/cc.

Options :

1. 1.00
2. 1.25
3. 1.50
4. 1.75

Question Number : 83 Question Id : 2501071403 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

As pressure is reduced, the latent heat value \_\_\_\_\_.

Options :

1. increases
2. decreases
3. remains the same
4. follow no definite trend

Question Number : 84 Question Id : 2501071404 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

A pyrometer is used to measure \_\_\_\_\_.

Options :

1. temperature
2. pressure
3. humidity
4. displacement

Question Number : 85 Question Id : 2501071405 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Extraction of soluble constituents from a solid by means of solvent is known as \_\_\_\_\_.

Options :

1. distillation
2. leaching
3. evaporation
4. sublimation

Question Number : 86 Question Id : 2501071406 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Zero energy cool chambers operate on the principle of \_\_\_\_\_.

Options :

1. second law of thermodynamics
2. evaporative cooling
3. Boyle's law



Charle's law

4.

Question Number : 87 Question Id : 2501071407 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Mild heat treatment that inactivates enzymes that would cause deterioration of food during frozen storage is known as \_\_\_\_\_.

Options :

1. stewing

2. blanching

3. drying

4. roasting

Question Number : 88 Question Id : 2501071408 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Newton is the unit of \_\_\_\_\_.

Options :

1. energy

2. electric potential

3. force

4. electric charge

Question Number : 89 Question Id : 2501071409 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Plate heat exchangers are suitable for \_\_\_\_\_ viscosity liquid foods

Options :

1. low

2. high

3. medium

4. any

Question Number : 90 Question Id : 2501071410 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

SI unit of thermal conductivity.

Options :

1. W/m

2. W/m<sup>2</sup>

3. W/m<sup>3</sup>

4. W

Question Number : 91 Question Id : 2501071411 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

R-30 (refrigerant) is \_\_\_\_\_.

Options :

1. CO<sub>2</sub>

2. diclorodifluoromethane

3. dichloromethane

4. Freon-21

Question Number : 92 Question Id : 2501071412 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

The working principle of thermocouple is \_\_\_\_\_.

Options :

1. seeback effect
2. Peltier effect
3. quasi static effect
4. Joule Thomson effect

Question Number : 93 Question Id : 2501071413 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Which one of the following is a major loss?

Options :

1. Frictional loss
2. Shock loss
3. Entry loss
4. Exit loss

Question Number : 94 Question Id : 2501071414 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Which property of the fluid offers resistance to deformation under the action of shear force?

Options :

1. Density
2. Viscosity

Permeability

3.

Specific gravity

4.

Question Number : 95 Question Id : 2501071415 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

For accurate operation, orifice plate flow meters require \_\_\_\_\_.

Options :

laminar flow

1.

fully developed turbulent flow

2.

swirls & eddies in flow stream

3.

transitional flow

4.

Question Number : 96 Question Id : 2501071416 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

GMP, GHP and HACCP are adopted by

Options :

Food Safety Management Systems

1.

Food Safety System

2.

Food Quality System

3.

Food Manufacturing System

4.

Question Number : 97 Question Id : 2501071417 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Dry ginger is adulterated with \_\_\_\_\_.

Options :

1. ultra marine blue
2. blue VRS
3. sudan III
4. auromine

Question Number : 98 Question Id : 2501071418 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

ISO 14000 deals with \_\_\_\_\_.

Options :

1. an iron & steel industry
2. a food industry
3. environment management
4. population control

Question Number : 99 Question Id : 2501071419 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

As per FSSAI regulation the minimum percent TSS of RTS beverage is \_\_\_\_\_.

Options :

1. 15
2. 10
3. 12

4. 8

Question Number : 100 Question Id : 2501071420 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

FSSAI has issued an advisory banning the use of which material for wrapping and packaging of food items?

Options :

1. Newspaper
2. Plastic
3. Polythene
4. Gift paper

Question Number : 101 Question Id : 2501071421 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

What is HACCP system for?

Options :

1. Physical, Chemical and Biological Hazards
2. A systematic analysis of all steps and regular monitoring of the control points
3. Identifying the CCPs, including their location, procedure and process
4. Accurately monitoring food hygiene hazards

Question Number : 102 Question Id : 2501071422 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

As per section 22 of FSS Act 2006, Foods for special dietary uses or functional foods or nutraceuticals or health supplements does not include \_\_\_\_\_.

Options :

1. botanical extracts

2. vitamin supplements

3. parenterals

4. probiotics

Question Number : 103 Question Id : 2501071423 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

For simplicity and safety, all raw poultry, beef, fish and meat should be cooked to what minimum temperature?

Options :

1. 165°F

2. 185°F

3. 212°F

4. 246°F

Question Number : 104 Question Id : 2501071424 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

A common adulterant used in India to adulterate Ghee is \_\_\_\_\_.

Options :

1. vanaspathi or hydrogenated fat

2. Sunflower oil

3. Sesame oil

4. Coconut oil

Question Number : 105 Question Id : 2501071425 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Which one of the following can cause food contamination due to chemical hazards from food handlers?

Options :

1. Hair
2. Dust
3. Live insects
4. Perfume

Question Number : 106 Question Id : 2501071426 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Blending of oil is permitted in India but restricted to

Options :

1. three oils
2. no restriction
3. four oils
4. two oils

Question Number : 107 Question Id : 2501071427 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

In fresh fish, one of the indicators of decomposition that has also been linked to scombroid poisoning is \_\_\_\_\_.

Options :

1. histidine content
2. histamine content



3. dried blood

4. glutamine content

Question Number : 108 Question Id : 2501071428 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Argemone oil is a common adulterant in \_\_\_\_\_.

Options :

1. soybean oil

2. sesame oil

3. mustard oil

4. olive oil

Question Number : 109 Question Id : 2501071429 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

In most grain standards, the upper limit for uric acid is given, which indicates

Options :

1. infestation

2. enzyme reactions

3. extraneous matter

4. moisture content

Question Number : 110 Question Id : 2501071430 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

A brown dot on food package indicates that it contains

Options :

1. non-vegetarian product

2. vegetarian product

3. fermented plant product

4. milk product

Question Number : 111 Question Id : 2501071431 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

A high molecular weight methylated galacturonic acid polymer which is insoluble in water and found in immature fruits is \_\_\_\_\_.

Options :

1. pectin

2. pectinic acid

3. pectic acid

4. protopectin

Question Number : 112 Question Id : 2501071432 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Wheat flour that is aged naturally or by chemical agents to improve baking properties of dough known as \_\_\_\_\_ flour.

Options :

1. matured flour

2. bleached flour

3. hard flour

organic flour

4.

Question Number : 113 Question Id : 2501071433 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Temperature of LTLT pasteurización of milk is \_\_\_\_\_.

Options :

61-63°C

1.

42- 49°C

2.

62-65°C

3.

51-65°C

4.

Question Number : 114 Question Id : 2501071434 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Which of the following is a starch hydrolysis derivative that may be used to stimulate fat in emulsions?

Options :

Maltodextrin

1.

Glucose

2.

Amylose

3.

Amylopectin

4.

Question Number : 115 Question Id : 2501071435 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

An ideal fruit for making jelly should be rich in \_\_\_\_\_.

Options :

1. pectin and sugars
2. acids and proteins
3. sugars and acids
4. pectin and acids

Question Number : 116 Question Id : 2501071436 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

PFA, 1954 was primarily enacted to

Options :

1. Protect traditional foods
2. Prevent food adulteration
3. Abolish street vendors
4. Automate food production

Question Number : 117 Question Id : 2501071437 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

The number of steps in developing a HACCP plan are \_\_\_\_\_.

Options :

1. 10
2. 12
3. 15
4. 20

Question Number : 118 Question Id : 2501071438 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

A sensory tool for measurement and optimization of sensory attributes of a food product and statistical analysis for graphical representation and perceptual mapping is \_\_\_\_\_.

Options :

1. quantitative descriptive analysis
2. ANOVA
3. consumer acceptance study
4. ranking test

Question Number : 119 Question Id : 2501071439 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

White revolution is related to

Options :

1. Rice
2. Milk
3. Fish
4. Coffee

Question Number : 120 Question Id : 2501071440 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which agency registers chemical sanitizers and antimicrobial agents for use on food and food product contact surfaces?

Options :

1. EPA
2. FDA

USDA

3.

HACCP

4.