

## PREVIEW QUESTION BANK

Module Name : Dairy Chemistry - 34-ENG  
Exam Date : 29-Jun-2024 Batch : 14:30-16:30

| Sr. No.            | Client Question ID | Question Body and Alternatives                                                                                                                                                                                                                                                                                               | Marks | Negative Marks |
|--------------------|--------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|----------------|
| Objective Question |                    |                                                                                                                                                                                                                                                                                                                              |       |                |
| 1                  | 201                | <p>Movement of DNA from one bacterium to another through a tubular bridge or pilus:</p> <ol style="list-style-type: none"> <li>1. Conjugation</li> <li>2. Transposition</li> <li>3. Transfection</li> <li>4. Transduction</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>                                 | 4.0   | 1.00           |
| Objective Question |                    |                                                                                                                                                                                                                                                                                                                              |       |                |
| 2                  | 202                | <p>Which of the following is responsible for eliminating toxic oxygen by-products from cells?</p> <ol style="list-style-type: none"> <li>1. Mitochondria</li> <li>2. Golgi complex</li> <li>3. Peroxisomes</li> <li>4. Chloroplasts</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>                       | 4.0   | 1.00           |
| Objective Question |                    |                                                                                                                                                                                                                                                                                                                              |       |                |
| 3                  | 203                | <p>A form of multiple parasitism in which a parasite preferentially attacks a host that is already parasitized by another species is known as</p> <ol style="list-style-type: none"> <li>1. Cleptoparasitism</li> <li>2. Ectoparasitoid</li> <li>3. Obligate parasitism</li> <li>4. Superparasitism</li> </ol> <p>A1 : 1</p> | 4.0   | 1.00           |

|                    |     |                                                                                                                                                                                                                                                                                                                                                 |     |      |
|--------------------|-----|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
|                    |     | A2 : 2                                                                                                                                                                                                                                                                                                                                          |     |      |
|                    |     | A3 : 3                                                                                                                                                                                                                                                                                                                                          |     |      |
|                    |     | A4 : 4                                                                                                                                                                                                                                                                                                                                          |     |      |
| Objective Question |     |                                                                                                                                                                                                                                                                                                                                                 |     |      |
| 4                  | 204 | <p>For mass multiplication of DD-136 nematode, the common host used is</p> <ol style="list-style-type: none"> <li>1. Silk moth</li> <li>2. Fruit sucking moth</li> <li>3. Codling moth</li> <li>4. Lesser wax moth</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>                                                           | 4.0 | 1.00 |
| Objective Question |     |                                                                                                                                                                                                                                                                                                                                                 |     |      |
| 5                  | 205 | <p>Chlorpyrifos methyl is effective against stored product insects except</p> <ol style="list-style-type: none"> <li>1. <i>Rhizopertha dominica</i></li> <li>2. <i>Tribolium castaneum</i></li> <li>3. <i>Caryedon serratus</i></li> <li>4. <i>Oryzaephilus surinamensis</i></li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |
| Objective Question |     |                                                                                                                                                                                                                                                                                                                                                 |     |      |
| 6                  | 206 | <p>Which of the following insects often cause inhalational allergies in human following large emergence of adult insects</p> <ol style="list-style-type: none"> <li>1. Stick insects</li> <li>2. May flies</li> <li>3. Ear wigs</li> <li>4. Preying mantis</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p>                                               | 4.0 | 1.00 |

A3 : 3

A4 : 4

## Objective Question

|   |     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |     |      |
|---|-----|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
| 7 | 207 | <p>Given below are two statements:</p> <p>Statement (I): Climate is a weather condition related to smaller areas at a given place and at a given time,</p> <p>Statement (II): Weather is a condition of atmosphere at a given place and at a given time</p> <p>In light of the above statements, choose the <i>most appropriate</i> answer from the options given below.</p> <ol style="list-style-type: none"> <li>Both Statement (I) and Statement (II) are correct.</li> <li>Both Statement (I) and Statement (II) are incorrect.</li> <li>Statement (I) is correct but Statement (II) is incorrect.</li> <li>Statement (I) is incorrect but Statement (II) is correct.</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |
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## Objective Question

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| 8 | 208 | <p>The local name of cyclone in Phillippines is</p> <ol style="list-style-type: none"> <li>Hurricane</li> <li>Cyclone</li> <li>Baquo</li> <li>Typhoon</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |
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## Objective Question

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| 9 | 209 |  | 4.0 | 1.00 |
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Which one of the following are secondary tillage implements?

- (A). Subsoiler
- (B). Cultivator
- (C). Disc harrow
- (D). Wetland plough

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

#### Objective Question

10 210

\_\_\_\_\_ is the most suitable, drought resistant and persistent grass?

- 1. *Alylosia sp.*
- 2. *Cenchrus ciliaris*
- 3. *Stylosanthes hamata*
- 4. *Sorghum bicolor*

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

#### Objective Question

11 211

The rainfed area in India is approximately

- 1. 30 mha
- 2. 40 mha
- 3. 57 mha
- 4. 70 mha

A1 : 1

A2 : 2

4.0 1.00

A3 : 3

A4 : 4

## Objective Question

|    |     |                                                                                                                                                                                                                                                               |     |      |
|----|-----|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
| 12 | 212 | <p>Which nutrient is often a limiting factor in agricultural production?</p> <ol style="list-style-type: none"> <li>1. Nitrogen</li> <li>2. Carbon</li> <li>3. Oxygen</li> <li>4. Hydrogen</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |
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## Objective Question

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| 13 | 213 | <p>What is a potential disadvantage of agroforestry systems?</p> <ol style="list-style-type: none"> <li>1. Increased soil erosion</li> <li>2. Decreased carbon sequestration</li> <li>3. Reduced biodiversity</li> <li>4. Enhanced susceptibility to pests</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |
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## Objective Question

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| 14 | 214 | <p>Pungency in mustard oil is due to</p> <ol style="list-style-type: none"> <li>1. Amino acid</li> <li>2. Allyl isothiocyanate</li> <li>3. Erusic acid</li> <li>4. Oxalic acid</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> | 4.0 | 1.00 |
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|                    |     | A3 : 3                                                                                                                                                                                                                                                                                             |     |      |
|                    |     | A4 : 4                                                                                                                                                                                                                                                                                             |     |      |
| Objective Question |     |                                                                                                                                                                                                                                                                                                    |     |      |
| 15                 | 215 | <p>Sesamum belongs to the family</p> <ol style="list-style-type: none"> <li>1. Chenopodiaceae</li> <li>2. Papilionaceae</li> <li>3. Leguminosae</li> <li>4. Pedaliaceae</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>                                                         | 4.0 | 1.00 |
| Objective Question |     |                                                                                                                                                                                                                                                                                                    |     |      |
| 16                 | 216 | <p>Dark period is critical in which type of plant?</p> <ol style="list-style-type: none"> <li>1. Short day plant</li> <li>2. Long day plant</li> <li>3. Day neutral plant</li> <li>4. All the options</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>                           | 4.0 | 1.00 |
| Objective Question |     |                                                                                                                                                                                                                                                                                                    |     |      |
| 17                 | 217 | <p>Which of the following is NOT a significant contributor to greenhouse gas emissions from livestock farming?</p> <ol style="list-style-type: none"> <li>1. Carbon dioxide</li> <li>2. Methane</li> <li>3. Nitrous oxide</li> <li>4. Ammonia</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> | 4.0 | 1.00 |

A4 : 4

## Objective Question

|    |     |                                                                                                                                                                                                                                                                                      |     |      |
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| 18 | 218 | <p>Fe deficiency is mostly seen in crops growing on</p> <ol style="list-style-type: none"> <li>1. Calcareous or alkaline soils</li> <li>2. Salt affected soils</li> <li>3. Acidic soils</li> <li>4. Neutral soils</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |
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## Objective Question

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| 19 | 219 | <p>EDV (Essentially Derived Varieties) are those which are derived from:</p> <ol style="list-style-type: none"> <li>1. crossing two commercially known varieties</li> <li>2. hybrid introduced from other countries</li> <li>3. existing variety through genetic engineering or mutation</li> <li>4. crossing commercially known variety with its wild relative</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |
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## Objective Question

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| 20 | 220 | <p>What is the role of "companion planting" in agriculture?</p> <ol style="list-style-type: none"> <li>1. Enhancing soil fertility through crop rotation</li> <li>2. Growing different crop species together to deter pests</li> <li>3. Cultivating plants in hydroponic system</li> <li>4. Increasing soil compaction through cover cropping</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> | 4.0 | 1.00 |
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|                    |      | A4 : 4                                                                                                                                                                                                                                                                                        |     |      |
| Objective Question |      |                                                                                                                                                                                                                                                                                               |     |      |
| 21                 | 1901 | <p>Technically, liquid obtained on removal of fat and casein from milk is termed as:</p> <ol style="list-style-type: none"> <li>1. Milk plasma</li> <li>2. Butter milk</li> <li>3. Milk serum</li> <li>4. Skim milk</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>        | 4.0 | 1.00 |
| Objective Question |      |                                                                                                                                                                                                                                                                                               |     |      |
| 22                 | 1902 | <p>Pycnometer is used to determine _____ of milk</p> <ol style="list-style-type: none"> <li>1. Density</li> <li>2. Vapour Pressure</li> <li>3. Surface Tension</li> <li>4. Viscosity</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>                                       | 4.0 | 1.00 |
| Objective Question |      |                                                                                                                                                                                                                                                                                               |     |      |
| 23                 | 1903 | <p>Milk appears white due to the presence of _____.</p> <ol style="list-style-type: none"> <li>1. Whey proteins</li> <li>2. Soluble calcium hydrogen phosphate</li> <li>3. Colloidal calcium caseinate</li> <li>4. Lactose</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |



| Objective Question |      |                                                                                                                                                                                                                                                                                                                       |     |      |
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| 24                 | 1904 | <p>The major deterioration in skim milk powder during storage is due to _____</p> <ol style="list-style-type: none"> <li>1. Development of acidity</li> <li>2. Oxidation of fat</li> <li>3. Denaturation of proteins</li> <li>4. Maillard browning</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |
| Objective Question |      |                                                                                                                                                                                                                                                                                                                       |     |      |
| 25                 | 1905 | <p>Lactometers, as per BIS specifications are calibrated at</p> <ol style="list-style-type: none"> <li>1. 27 °C</li> <li>2. 30 °C</li> <li>3. 28 °C</li> <li>4. 37 °C</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>                                                                              | 4.0 | 1.00 |
| Objective Question |      |                                                                                                                                                                                                                                                                                                                       |     |      |
| 26                 | 1906 | <p>Headquarter of WTO is at</p> <ol style="list-style-type: none"> <li>1. Geneva</li> <li>2. Belgium</li> <li>3. Netherland</li> <li>4. Rome</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>                                                                                                       | 4.0 | 1.00 |
| Objective Question |      |                                                                                                                                                                                                                                                                                                                       |     |      |
| 27                 | 1907 |                                                                                                                                                                                                                                                                                                                       | 4.0 | 1.00 |

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|--------------------|------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
|                    |      | <p>How many principles are there to develop HACCP system ?</p> <ol style="list-style-type: none"> <li>1. 5</li> <li>2. 8</li> <li>3. 7</li> <li>4. 6</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>                                                                                                                                               |     |      |
| Objective Question |      |                                                                                                                                                                                                                                                                                                                                                                       |     |      |
| 28                 | 1908 | <p>Methylene of Blue Reduction Test (MBRT) is conducted to know</p> <ol style="list-style-type: none"> <li>1. Indication of bacterial load in milk</li> <li>2. Efficiency of sterilization of milk</li> <li>3. Efficiency of Pasturization of milk</li> <li>4. Efficiency of UHT treatment of milk</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |
| Objective Question |      |                                                                                                                                                                                                                                                                                                                                                                       |     |      |
| 29                 | 1909 | <p>Lactometer reading is used to determine</p> <ol style="list-style-type: none"> <li>1. Protein content in milk</li> <li>2. SNF % in milk</li> <li>3. Fat % in Milk</li> <li>4. Viscosity of milk</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>                                                                                                 | 4.0 | 1.00 |
| Objective Question |      |                                                                                                                                                                                                                                                                                                                                                                       |     |      |
| 30                 | 1910 |                                                                                                                                                                                                                                                                                                                                                                       | 4.0 | 1.00 |

Which of the following is an Indigenous breed of cattle

1. Holstein Friesen
2. Karan Fries
3. Sahiwal
4. Karan Swiss

A1 : 1

A2 : 2

A3 : 3

A4 : 4

#### Objective Question

31 1911

Which of the following statement about polypropylene is wrong?

1. It is a linear polymer with lower density
2. It is used only in rigid forms as in bottles.
3. It has a higher softening point.
4. It can be blown and injection moulded to produce closures and thin-walled containers

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0

1.00

#### Objective Question

32 1912

The maximum levels of permitted preservative sulphur dioxide in fruit juice is .....ppm.

1. 50
2. 70
3. 95
4. 120

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0

1.00

#### Objective Question

33 1913

4.0

1.00

Which of the following benefits are associated with High Pressure Processing (HPP) technology in food preservation?

- (A).Reduction of food spoilage by inhibiting enzymatic activity.
- (B).Enhancement of food safety by eliminating all types of microorganisms.
- (C).Retention of food texture, color, and flavor.
- (D).Shortening of the shelf life of perishable foods.

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

#### Objective Question

34 1914

At triple point of water the values of temperature..... And pressure.....?

- 1. Temperature: 0.01°C; Pressure: 611.657 pascals
- 2. Temperature: 0.01°F; Pressure: 611.657 pascals
- 3. Temperature: 0.01°C; Pressure: 611.657 Mega pascals
- 4. Temperature: 0.01°F; Pressure: 611.657 Mega pascals

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

#### Objective Question

35 1915

Which of the following is best suited for evaporating tomato puree?

- 1. Jacketed open kettle evaporator
- 2. Climbing film evaporator
- 3. Falling film evaporator
- 4. Plate type evaporator

A1 : 1

A2 : 2

4.0 1.00

|                    |      |                                                                                                                                                                                                                                                                                                      |     |      |
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|                    |      | A3 : 3                                                                                                                                                                                                                                                                                               |     |      |
|                    |      | A4 : 4                                                                                                                                                                                                                                                                                               |     |      |
| Objective Question |      |                                                                                                                                                                                                                                                                                                      |     |      |
| 36                 | 1916 | <p>Who is known as the Father of Canning?</p> <ol style="list-style-type: none"> <li>1. Nicolas Appert</li> <li>2. Leistner</li> <li>3. Louis Pasteur</li> <li>4. Kary Mullis</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>                                                     | 4.0 | 1.00 |
| Objective Question |      |                                                                                                                                                                                                                                                                                                      |     |      |
| 37                 | 1917 | <p>Which of the following diseases can be diagnosed at ante-mortem examination of animals at lairage?</p> <ol style="list-style-type: none"> <li>1. Cirrhosis</li> <li>2. Tuberculosis</li> <li>3. Brucellosis</li> <li>4. Rabies</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |
| Objective Question |      |                                                                                                                                                                                                                                                                                                      |     |      |
| 38                 | 1918 | <p>Cottage cheese belong to which of the following categories?</p> <ol style="list-style-type: none"> <li>1. Soft and unripened</li> <li>2. Hard and ripened</li> <li>3. Mold-ripened</li> <li>4. Soft and ripened</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p>                              | 4.0 | 1.00 |

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|                    |      | A4 : 4                                                                                                                                                                                                                                                                                                                    |     |      |
| Objective Question |      |                                                                                                                                                                                                                                                                                                                           |     |      |
| 39                 | 1919 | <p>The year of establishment of National Dairy Development Board, Anand, Gujarat is _____</p> <ol style="list-style-type: none"> <li>1. 1955</li> <li>2. 1960</li> <li>3. 1965</li> <li>4. 1970</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>                                                        | 4.0 | 1.00 |
| Objective Question |      |                                                                                                                                                                                                                                                                                                                           |     |      |
| 40                 | 1920 | <p>Clarified butter fat is known as _____</p> <ol style="list-style-type: none"> <li>1. Srikhand</li> <li>2. Cheese</li> <li>3. Ghee</li> <li>4. Curd</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>                                                                                                  | 4.0 | 1.00 |
| Objective Question |      |                                                                                                                                                                                                                                                                                                                           |     |      |
| 41                 | 1921 | <p>Which of the following thermotolerant bacteria in raw milk shows a 100% survival rate during pasteurization of milk?</p> <ol style="list-style-type: none"> <li>1. Microbacterium</li> <li>2. Coliforms</li> <li>3. Micrococci</li> <li>4. Bacillus</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |

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|                    |      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |     |      |
| Objective Question |      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |     |      |
| 42                 | 1922 |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | 4.0 | 1.00 |
|                    |      | <p>Which of the following bacteria is known to be indicator organism for personnel hygiene?</p> <ol style="list-style-type: none"><li>1. Enterobactericea</li><li>2. <i>E.coli</i></li><li>3. <i>Staphylococcus auerus</i></li><li>4. <i>Enterococcus faecalis</i></li></ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>                                                                                                                                                                                                                                                                              |     |      |
| Objective Question |      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |     |      |
| 43                 | 1923 |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | 4.0 | 1.00 |
|                    |      | <p>Which of the following bacteria are known to be zoonotic dairy pathogens?</p> <p>(A). <i>Listeria monocytogenes</i></p> <p>(B). <i>Campylobacter jejuni</i></p> <p>(C). <i>Lactobacillus bulgaricus</i></p> <p>(D). <i>Lactococcus diacetyllactis</i></p> <p>(E). <i>Salmonella</i> species</p> <p>Choose the <b>correct</b> answer from the options given below:</p> <ol style="list-style-type: none"><li>1. (A), (B) and (C) only.</li><li>2. (A), (B) and (D) only.</li><li>3. (A), (B), and (E) only.</li><li>4. (B), (C) and (D) only.</li></ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> |     |      |
| Objective Question |      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |     |      |
| 44                 | 1924 |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | 4.0 | 1.00 |
|                    |      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |     |      |

Match List-I with List-II

| List-I                 | List-II                         |
|------------------------|---------------------------------|
| (Bacteria)             | (Microbial defects)             |
| (A). Bitty Cream       | (I). <i>Serratia marcescens</i> |
| (B). Sweet Curdling    | (II). <i>Bacillus cereus</i>    |
| (C). Fruity flavour    | (III). <i>Pseudomonas fragi</i> |
| (D). Red discoloration | (IV). <i>Bacillus subtilis</i>  |

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

## Objective Question

45 1925

4.0 1.00

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

Assertion (A) : Khoa and khoa-based sweets are more prone to *Staphylococcus aureus* contamination and food poisoning problems

Reason (R) : Dairy Equipments are major source of entry of *Staphylococcus aureus* during preparation of khoa and khoa-based sweets

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

|    |      |                                                                                                                                                                                                                                                                                                                           |     |      |
|----|------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
| 46 | 1926 | <p>One of the following is used as an indicator of faecal contamination.</p> <ol style="list-style-type: none"> <li>1. <i>E. coli</i></li> <li>2. <i>Salmonella</i></li> <li>3. <i>Listeria monocytogenes</i></li> <li>4. <i>Staphylococcus aureus</i></li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |
|----|------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|

## Objective Question

|    |      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |     |      |
|----|------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
| 47 | 1927 | <p>Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R).</p> <p>Assertion (A) : Mastitis does not usually cause a decrease in milk production in milch animals.</p> <p>Reason (R) : Microorganisms such as <i>Staphylococcus aureus</i> cause mastitis in milch animals.</p> <p>In light of the above statements, choose the <i>most appropriate</i> answer from the options given below .</p> <ol style="list-style-type: none"> <li>1. Both (A) and (R) are correct and (R) is the correct explanation of (A).</li> <li>2. Both (A) and (R) are correct but (R) is NOT the correct explanation of (A).</li> <li>3. (A) is correct but (R) is not correct.</li> <li>4. (A) is not correct but (R) is correct.</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |
|----|------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|

## Objective Question

|    |      |                                                                                                                                                                                                                                                                                         |     |      |
|----|------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
| 48 | 1928 | <p>One of the following is NOT an antimicrobial substances produced by Starter culture in fermented milks</p> <ol style="list-style-type: none"> <li>1. Organic acid</li> <li>2. Phenols</li> <li>3. Bacteriocins</li> <li>4. Hydrogen peroxides</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> | 4.0 | 1.00 |
|----|------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|

A3 : 3

A4 : 4

## Objective Question

49 1929

4.0 1.00

Given below are two statements:

Statement (I): All the bacteria in the *Enterobacteriaceae* family are Gram negative.

Statement (II): Most of the bacteria in the *Enterobacteriaceae* family are pathogens.

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

1. Both Statement (I) and Statement (II) are true.
2. Both Statement (I) and Statement (II) are false.
3. Statement (I) is true but Statement (II) is false.
4. Statement (I) is false but Statement (II) is true.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

## Objective Question

50 1930

4.0 1.00

Which one among the following products may have the highest bacterial counts?

1. Skim milk powder
2. Sweetened condensed milk
3. Butter
4. Raw Milk

A1 : 1

A2 : 2

A3 : 3

A4 : 4

## Objective Question

51 1931

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 20% TS               |
| (C). Thixotropic           | (III). Cheese                        |
| (D). Viscoelastic          | (IV). Concentrated starch suspension |

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

- (A) - (II), (B) - (IV), (C) - (I), (D) - (III)
- (A) - (I), (B) - (II), (C) - (III), (D) - (IV)
- (A) - (II), (B) - (IV), (C) - (III), (D) - (I)
- (A) - (II), (B) - (I), (C) - (IV), (D) - (III)

A1 : 1

A2 : 2

A3 : 3

A4 : 4

## Objective Question

52 1932

4.0 1.00

Given below are two statements:

Statement (I): Mozzarella cheese is rennet coagulated cheese.

Statement (II): Acid can be used in Mozzarella cheese for pH reduction.

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

- Both Statement (I) and Statement (II) are correct.
- Both Statement (I) and Statement (II) are incorrect.
- Statement (I) is correct but Statement (II) is incorrect.
- Statement (I) is incorrect but Statement (II) is correct.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

## Objective Question

|                    |      |                                                                                                                                                                                                                                                                                                                    |     |      |
|--------------------|------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
| 53                 | 1933 | <p>Emulsifying salts are added in processed cheese to _____</p> <ol style="list-style-type: none"> <li>1. Prevent free fat formation</li> <li>2. To induce saltiness</li> <li>3. To increase shelf life</li> <li>4. Increase free fat formation</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |
| Objective Question |      |                                                                                                                                                                                                                                                                                                                    |     |      |
| 54                 | 1934 | <p>Which of the following is used for evaluation of strength of pectin gels?</p> <ol style="list-style-type: none"> <li>1. Ridgelimeter</li> <li>2. Puncture tester</li> <li>3. Consistometer</li> <li>4. Bloom gelometer</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>                       | 4.0 | 1.00 |
| Objective Question |      |                                                                                                                                                                                                                                                                                                                    |     |      |
| 55                 | 1935 | <p>Main driving force in the dialysis process is _____</p> <ol style="list-style-type: none"> <li>1. Pressure</li> <li>2. Electric potential</li> <li>3. Concentration</li> <li>4. Chemical potential</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>                                           | 4.0 | 1.00 |
| Objective Question |      |                                                                                                                                                                                                                                                                                                                    |     |      |
| 56                 | 1936 |                                                                                                                                                                                                                                                                                                                    | 4.0 | 1.00 |

If an emulsifier is soluble in oil phase, then it is most suitable for \_\_\_\_\_ kind of emulsion preparations.

1. Oil-in-water emulsions
2. Water-in-oil emulsions
3. Water-in-air emulsions
4. Air-in-water emulsions

A1 : 1

A2 : 2

A3 : 3

A4 : 4

#### Objective Question

57 1937

Ultrasonic cleaners used for membrane cleaning operate at a frequency of \_\_\_\_\_

1. 1-5 kHz
2. 20-40 kHz
3. 1000-2000 kHz
4. 1-5 Hz

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

#### Objective Question

58 1938

Which of the following parameters is a fundamental rheological property?

1. Adhesiveness
2. Chewiness
3. Hardness
4. Fracture stress

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

#### Objective Question

59 1939

4.0 1.00

A novel ice cream cake was prepared by filling a portion of vanilla ice crema into chocolate flavoured cake. Overrun of the product is 90% and protein content of the product is 4% w/w. What shall be the total solids content of the product?

1. More than 27% w/w
2. More than 30% w/w
3. More than 36% w/w
4. More than 25% w/w

A1 : 1

A2 : 2

A3 : 3

A4 : 4

#### Objective Question

|                                                                                                                                         |      |                                                                                        |     |      |
|-----------------------------------------------------------------------------------------------------------------------------------------|------|----------------------------------------------------------------------------------------|-----|------|
| 60                                                                                                                                      | 1940 | Which of the following laxative is formed when lactose is heated at high temperatures? | 4.0 | 1.00 |
| <ol style="list-style-type: none"> <li>1. Sucralose</li> <li>2. Lactulose</li> <li>3. Lactobionic acid</li> <li>4. Trehalose</li> </ol> |      |                                                                                        |     |      |
| A1 : 1                                                                                                                                  |      |                                                                                        |     |      |
| A2 : 2                                                                                                                                  |      |                                                                                        |     |      |
| A3 : 3                                                                                                                                  |      |                                                                                        |     |      |
| A4 : 4                                                                                                                                  |      |                                                                                        |     |      |

#### Objective Question

|        |      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |     |      |
|--------|------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
| 61     | 1941 | <p>Out of the following identify valid geometry for fins</p> <p>(I) Longitudinal fins of rectangular cross section attached to a wall</p> <p>(II) Cylindrical tubes with radial fins</p> <p>(III) Conical rod protruding from a wall</p> <p>Choose the <b>correct</b> answer from the options given below:</p> <ol style="list-style-type: none"> <li>1. (I), (II) and (III)</li> <li>2. (I) and (II) only</li> <li>3. (I) and (III) only</li> <li>4. (II) and (III) only</li> </ol> | 4.0 | 1.00 |
| A1 : 1 |      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |     |      |
| A2 : 2 |      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |     |      |

A3 : 3

A4 : 4

## Objective Question

|    |      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |     |      |
|----|------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
| 62 | 1942 | <p>Arrange the following in order of increasing magnitude of their numerical value only</p> <p>A. Stefan Boltzmann Constant (<math>\text{kg s}^{-3} \text{K}^{-4}</math>)</p> <p>B. Planck's Constant (J s)</p> <p>C. Speed of Light in Vacuum (m / s)</p> <p>D. Universal Gas Constant (<math>\text{J mol}^{-1} \text{K}^{-1}</math>)</p> <p>Choose the <b>correct</b> answer from the options given below:</p> <p>1. B, A, D, C</p> <p>2. D, A, B, C</p> <p>3. B, D, A, C</p> <p>4. D, B, A, C</p> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |
|----|------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|

## Objective Question

|    |      |                                                                                                                                                                                                                                                                                                                                                                                   |     |      |
|----|------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
| 63 | 1943 | <p>Which of the following is a type of expansion valve</p> <p>(I) Capillary tube</p> <p>(II) Thermostatic</p> <p>(III) High side float valve</p> <p>Choose the <b>correct</b> answer from the options given below:</p> <p>1. (I) only</p> <p>2. (I), (II) and (III)</p> <p>3. (II) only</p> <p>4. (II) and (III) only</p> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |
|----|------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|

## Objective Question

64

1944

4.0

1.00

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

| <b>List-I</b>               | <b>List-II</b>                    |
|-----------------------------|-----------------------------------|
| (A). Centrifugal compressor | (I). Heat Exchanger               |
| (B). Rotary compressor      | (II). Expansion valve             |
| (C). Metering device        | (III). Positive displacement      |
| (D). Evaporator             | (IV). Compression ratio about 4.5 |

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

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

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

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 | 1945 | <p>Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R).</p> <p>Assertion (A) : Ductility is an essential requirement in steel for use in a high-pressure vessel.</p> <p>Reason (R) : Ductility is a mechanical property commonly described as a material's amenability to drawing.</p> <p>In light of the above statements, choose the <i>correct</i> answer from the options given below.</p> <ol style="list-style-type: none"> <li>Both (A) and (R) are true and (R) is the correct explanation of (A)</li> <li>Both (A) and (R) are true but (R) is NOT the correct explanation of (A)</li> <li>(A) is true but (R) is false</li> <li>(A) is false but (R) is true</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |
|----|------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|

## Objective Question



|    |      |                                                                                                                                                                                                                                                        |     |      |
|----|------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
| 66 | 1946 | <p>In Maxwell model,</p> <ol style="list-style-type: none"> <li>1. Strains are additive</li> <li>2. Stresses are additive</li> <li>3. Parallel system</li> <li>4. Modeling of creep</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |
|----|------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|

## Objective Question

|    |      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |     |      |
|----|------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
| 67 | 1947 | <p>Arrange the following steps in the correct sequence for the operation of an evaporator:</p> <p>Step 1: Preheating the feed solution.</p> <p>Step 2: Vaporization of the solvent from the feed solution.</p> <p>Step 3: Condensation of the vaporized solvent to produce distillate.</p> <p>Step 4: Removal of concentrated solution or residue.</p> <p>Step 5: Heating the feed solution to its boiling point.</p> <ol style="list-style-type: none"> <li>1. 1 - 5 - 2 - 3 - 4</li> <li>2. 5 - 1 - 2 - 3 - 4</li> <li>3. 1 - 5 - 2 - 4 - 3</li> <li>4. 5 - 1 - 2 - 4 - 3</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |
|----|------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|

## Objective Question

|    |      |  |     |      |
|----|------|--|-----|------|
| 68 | 1948 |  | 4.0 | 1.00 |
|----|------|--|-----|------|

Read the following statements

- A. The permeability coefficient increases as the pressure increases
- B. Diffusion coefficient increases with an increase in temperature
- C. Highly polar polymers are excellent water vapour barriers
- D. Non-polar polymers have excellent water barrier properties

Choose the correct answer from the options given below:

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

#### Objective Question

69 1949

4.0 1.00

Match the following

|                             |                                                                                       |
|-----------------------------|---------------------------------------------------------------------------------------|
| A. Strain Gauge             | I. Converts mechanical deformation into an electrical signal                          |
| B. Thermocouple             | II. Measures temperature by the voltage difference between two dissimilar conductors  |
| C. LVDT                     | III. Utilized for measuring linear displacement with high accuracy                    |
| D. Piezoelectric Transducer | IV. Generates an electrical charge when subjected to mechanical pressure or vibration |

Choose the correct answer from the options given below:

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

| Objective Question |      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |     |      |
|--------------------|------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
| 70                 | 1950 | <p>Given below are two statements. One is labelled as assertion (A) and other one is labelled as reason (R).</p> <p>Assertion (A): BPE of the concentrated solution must be known for evaporator design</p> <p>Reason (R): BPE of the concentrated liquor reduces the effective temperature driving force compared to the boiling of pure solvent</p> <p>In light of the above statements, choose the most appropriate answer from the options given below</p> <ol style="list-style-type: none"> <li>Both A and R are correct and R is the correct explanation of A</li> <li>Both A and R are correct but R is NOT the correct explanation of A</li> <li>A is correct but R is not correct</li> <li>A is not correct but R is correct</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |

| Objective Question |         |                                                                                                                                                                                                                                                                            |     |      |
|--------------------|---------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
| 71                 | 1001751 | <p>Which of the following is not associated with Maillard browning?</p> <ol style="list-style-type: none"> <li>Schiff's base</li> <li>Amadori compounds</li> <li>Strecker degradation</li> <li>Gelation</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |

| Objective Question |         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |     |      |
|--------------------|---------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
| 72                 | 1001752 | <p>Systematic name of alpha lactose</p> <ol style="list-style-type: none"> <li>4-O-<math>\beta</math>-D-galactopyranosyl-<math>\alpha</math>-D-glucopyranose</li> <li>4-O-<math>\beta</math>-D-galacto-<math>\alpha</math>-D-glucopyranose</li> <li>4-O-<math>\alpha</math>-D-galactopyranosyl-<math>\beta</math>-D-glucopyranose</li> <li>4-O-<math>\beta</math>-D-glucopyranosyl-<math>\alpha</math>-D-galactopyranose</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> | 4.0 | 1.00 |

A4 : 4

## Objective Question

|    |         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |     |      |
|----|---------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
| 73 | 1001753 | <p>Which of the following statement is not true with respect to homogenization</p> <ol style="list-style-type: none"> <li>1. Homogenized milk is white due to finer dispersion of the fat</li> <li>2. Raw homogenized milk is very susceptible to hydrolytic rancidity</li> <li>3. The average size of the fat globules in homogenized milk is 1 <math>\mu\text{m}</math></li> <li>4. Heat stability of whole milk increases after homogenization</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |
|----|---------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|

## Objective Question

|    |         |                                                                                                                                                                                                                                                                                                           |     |      |
|----|---------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
| 74 | 1001754 | <p>Thiobarbituric acid test used for the measuring of lipid oxidation it measures</p> <ol style="list-style-type: none"> <li>1. Peroxides</li> <li>2. Malanoaldehydes</li> <li>3. Conjugated dienes</li> <li>4. Non-carbonyl compounds</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |
|----|---------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|

## Objective Question

|    |         |                                                                                                                                                                                                                                   |     |      |
|----|---------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
| 75 | 1001755 | <p>Lactose is present in spray dried milk as:</p> <ol style="list-style-type: none"> <li>1. Crystalline</li> <li>2. Supersaturated</li> <li>3. Glass</li> <li>4. Polymorphic</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> | 4.0 | 1.00 |
|----|---------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|

|                    |         |                                                                                                                                                                                                                                                                                                                                                                    |     |      |
|--------------------|---------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
|                    |         | A4 : 4                                                                                                                                                                                                                                                                                                                                                             |     |      |
| Objective Question |         |                                                                                                                                                                                                                                                                                                                                                                    |     |      |
| 76                 | 1001756 | <p>Anitgen binding site on an antibody comprises of</p> <ol style="list-style-type: none"> <li>1. C terminal side of heavy and light chain</li> <li>2. N terminal side of heavy chain only</li> <li>3. N terminal side of heavy and light chain</li> <li>4. C terminal side of light chain only</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |
| Objective Question |         |                                                                                                                                                                                                                                                                                                                                                                    |     |      |
| 77                 | 1001757 | <p>Major salts responsible for buffering capacity of milk</p> <ol style="list-style-type: none"> <li>1. Citrates</li> <li>2. Lactates</li> <li>3. Carbonates</li> <li>4. Phosphates</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>                                                                                                             | 4.0 | 1.00 |
| Objective Question |         |                                                                                                                                                                                                                                                                                                                                                                    |     |      |
| 78                 | 1001758 | <p>Preheating of milk at 90<sup>0</sup>C /10 min results in:</p> <ol style="list-style-type: none"> <li>1. Decrease in heat stability</li> <li>2. Increase in ionic calcium</li> <li>3. Increase in heat stability</li> <li>4. Decrease of Maillard browning</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>                                    | 4.0 | 1.00 |

## Objective Question

|    |         |                                                                                                                                                                                                                                                                                                    |     |      |
|----|---------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
| 79 | 1001759 | <p>Guard column in HPLC is installed</p> <ol style="list-style-type: none"> <li>Between the injector and analytical column</li> <li>After the analytical column</li> <li>Before the pumping device</li> <li>Before the detector</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |
|----|---------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|

## Objective Question

|    |         |                                                                                                                                                                                                                                                                                                                                |     |      |
|----|---------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
| 80 | 1001760 | <p>In both model and food systems, Maillard browning has been described most frequently to follow</p> <ol style="list-style-type: none"> <li>First order kinetics</li> <li>Second order kinetics</li> <li>Third order kinetics</li> <li>Zero order kinetics</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |
|----|---------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|

## Objective Question

|    |         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |     |      |
|----|---------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
| 81 | 1001761 | <p>Which statements are true with respect to non-protein nitrogen (NPN) in milk</p> <p>(A). Nitrogen soluble in 12% trichloroacetic acid (TCA) is referred as NPN</p> <p>(B). Nitrogen soluble at pH 4.6 is referred as NPN</p> <p>(C). Nitrogen insoluble in 12% trichloroacetic acid (TCA) is referred as NPN</p> <p>(D). Nitrogen insoluble at pH 4.6 is referred as NPN</p> <p>Choose the <b>correct</b> answer from the options given below:</p> <ol style="list-style-type: none"> <li>(A), and (B) only.</li> <li>(A) only.</li> <li>(C) and (D) only.</li> <li>(C) only.</li> </ol> <p>A1 : 1</p> | 4.0 | 1.00 |
|----|---------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|

A2 : 2

A3 : 3

A4 : 4

## Objective Question

|    |         |                                                                                                                                                                                                                                               |     |      |
|----|---------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
| 82 | 1001762 | <p>Cooked flavour in khoa is due to which compound ?</p> <ol style="list-style-type: none"> <li>1. Sulphydryl</li> <li>2. Maltol</li> <li>3. Lactones</li> <li>4. Diacetyl</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |
|----|---------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|

## Objective Question

|    |         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |     |      |
|----|---------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
| 83 | 1001763 | <p>The molecular weight of ferrous ammonium sulphate <math>(\text{NH}_4)_2\text{Fe}(\text{SO}_4)_2 \cdot 6\text{H}_2\text{O}</math> is 392. Twenty one (21 g) of ferrous ammonium sulphate is dissolved in water and final volume is made to 500 ml. Express the concentration of iron on ppm basis. Atomic weight of iron is 56.</p> <ol style="list-style-type: none"> <li>1. 3 ppm</li> <li>2. 6 ppm</li> <li>3. 30 ppm</li> <li>4. 60 ppm</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |
|----|---------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|

## Objective Question

|    |         |                                                                                                                                                                                                                                                |     |      |
|----|---------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
| 84 | 1001764 | <p>Casein are phosphorylated proteins and the phosphate group is attached to _____ amino acid of casein</p> <ol style="list-style-type: none"> <li>1. Threonine</li> <li>2. Phenylalanine</li> <li>3. Serine</li> <li>4. Tryptophan</li> </ol> | 4.0 | 1.00 |
|----|---------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|

|                    |         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |     |      |
|--------------------|---------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
|                    |         | A1 : 1                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |     |      |
|                    |         | A2 : 2                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |     |      |
|                    |         | A3 : 3                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |     |      |
|                    |         | A4 : 4                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |     |      |
| Objective Question |         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |     |      |
| 85                 | 1001765 | <p>Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R).</p> <p>Assertion (A) : <math>\alpha</math>-La help in the synthesis of lactose in milk</p> <p>Reason (R) : <math>\alpha</math>-La forms a complex with <math>\beta</math>-1,4-galactosyltransferase-1 and modulates its affinity for glucose</p> <p>In light of the above statements, choose the <i>correct</i> answer from the options given below.</p> <ol style="list-style-type: none"> <li>Both (A) and (R) are true and (R) is the correct explanation of (A).</li> <li>Both (A) and (R) are true but (R) is NOT the correct explanation of (A).</li> <li>(A) is true but (R) is false.</li> <li>(A) is false but (R) is true.</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |
| Objective Question |         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |     |      |
| 86                 | 1001766 | <p>What is the function of potassium sulphate in determination of nitrogen by kjeldhal method?</p> <ol style="list-style-type: none"> <li>Increasing the boiling point of sulphuric acid</li> <li>Lowering boiling point of sulphuric acid</li> <li>Act as oxidizing agent</li> <li>Act as catalyst</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>                                                                                                                                                                                                                                                                                                                                                                                                                                            | 4.0 | 1.00 |
| Objective Question |         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |     |      |
| 87                 | 1001767 |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | 4.0 | 1.00 |



In milk, mineral exists in \_\_\_\_\_ state

1. Soluble
2. Emulsion
3. Colloidal
4. Partly soluble and partly colloidal

A1 : 1

A2 : 2

A3 : 3

A4 : 4

#### Objective Question

88 1001768

4.0 1.00

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

| List-I                    | List-II                              |
|---------------------------|--------------------------------------|
| <b>Adulterant in milk</b> | <b>Reagent used for detection</b>    |
| (A). Surose               | (I). Para-phenylenediamine           |
| (B). Formaldehyde         | (II). Para-dimethylaminobenzaldehyde |
| (C). Hydrogen Peroxide    | (III). Resorcinol                    |
| (D). Urea                 | (IV). Chromotropic Acid              |

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

#### Objective Question

89 1001769

4.0 1.00

Fraction of phospholipids used in instant milk powder manufacturing is \_\_\_\_\_.

1. Cephalin
2. Sphingomyelin
3. Cadiolipin
4. Lecithin

A1 : 1

A2 : 2

A3 : 3

A4 : 4

#### Objective Question

90 1001770

Ghee, the clarified milk fat, is an example of \_\_\_\_\_.

1. True Solution
2. Sol
3. Gel
4. Emulsion

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

#### Objective Question

91 1001771

Amongst following milk products, the richest source of phospholipids of is \_\_\_\_\_.

1. Skim Milk
2. Butter milk
3. Ghee
4. Whey

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

#### Objective Question

92 1001772

4.0 1.00

According to Stoke's law, velocity of fat globule rise is inversely proportional to \_\_\_\_\_

1. Gravitational force
2. Viscosity of plasma
3. Diameter of fat globule
4. Density of fat globule

A1 : 1

A2 : 2

A3 : 3

A4 : 4

#### Objective Question

|    |         |                                                                                                      |     |      |
|----|---------|------------------------------------------------------------------------------------------------------|-----|------|
| 93 | 1001773 | Of the total calcium present in milk, _____ % is present in soluble phase                            | 4.0 | 1.00 |
|    |         | <ol style="list-style-type: none"> <li>1. 75</li> <li>2. 67</li> <li>3. 25</li> <li>4. 33</li> </ol> |     |      |
|    |         | A1 : 1                                                                                               |     |      |
|    |         | A2 : 2                                                                                               |     |      |
|    |         | A3 : 3                                                                                               |     |      |
|    |         | A4 : 4                                                                                               |     |      |

#### Objective Question

|    |         |                                                                                                                      |     |      |
|----|---------|----------------------------------------------------------------------------------------------------------------------|-----|------|
| 94 | 1001774 | Very low level of protein denaturation and aggregation is found in following dried milk with a WPNI of _____mg/g     | 4.0 | 1.00 |
|    |         | <ol style="list-style-type: none"> <li>1. 1.5-5.9</li> <li>2. &gt;6.0</li> <li>3. &lt;1.5</li> <li>4. 0.0</li> </ol> |     |      |
|    |         | A1 : 1                                                                                                               |     |      |
|    |         | A2 : 2                                                                                                               |     |      |
|    |         | A3 : 3                                                                                                               |     |      |
|    |         | A4 : 4                                                                                                               |     |      |

#### Objective Question

|    |         |  |     |      |
|----|---------|--|-----|------|
| 95 | 1001775 |  | 4.0 | 1.00 |
|----|---------|--|-----|------|

Which of the following processing intervention/method reduces the quantity of ghee residue during ghee making.

1. Low temperature of clarification
2. Prestratification
3. High temperature of clarification
4. Ripening of cream

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

96 1001776

The tungsten filament lamp in spectrophotometer produces wavelength in the

1. UV Range
2. Visible Range
3. Mid Infrared Range
4. Far Infrared Range

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

Objective Question

97 1001777

4.0 1.00

Match List-I with List-II

| List-I             | List-II                 |
|--------------------|-------------------------|
| Molecule           | Functional Property     |
| (A). Fat           | (I). Retrogradation     |
| (B). Milk Protein  | (II). Polymorphism      |
| (C). Starch        | (III). Gluten Formation |
| (D). Wheat protein | (IV). Foaming           |

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

## Objective Question

|                                                                                                                                                                                                                                                                                                                                                                          |         |                                                                                           |     |      |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|-------------------------------------------------------------------------------------------|-----|------|
| 98                                                                                                                                                                                                                                                                                                                                                                       | 1001778 | Which of the following statement is incorrect with respect to rennet coagulation of milk? | 4.0 | 1.00 |
| <ol style="list-style-type: none"> <li>1. Coagulation does not occur below 15°C.</li> <li>2. An increase in enzyme concentration results in reduction of rennet coagulation time</li> <li>3. Calcium content mainly influences the secondary phase of coagulation</li> <li>4. Rennet coagulation time generally decreases with the severity of heat treatment</li> </ol> |         |                                                                                           |     |      |
| A1 : 1                                                                                                                                                                                                                                                                                                                                                                   |         |                                                                                           |     |      |
| A2 : 2                                                                                                                                                                                                                                                                                                                                                                   |         |                                                                                           |     |      |
| A3 : 3                                                                                                                                                                                                                                                                                                                                                                   |         |                                                                                           |     |      |
| A4 : 4                                                                                                                                                                                                                                                                                                                                                                   |         |                                                                                           |     |      |

## Objective Question

|    |         |  |     |      |
|----|---------|--|-----|------|
| 99 | 1001779 |  | 4.0 | 1.00 |
|----|---------|--|-----|------|

Order of a reaction can be

- (A). Zero
- (B). Whole Number
- (C). In Fractions

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

#### Objective Question

|     |         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |     |      |
|-----|---------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
| 100 | 1001780 | <p>Why is it generally preferable to use absorbance as a measure of absorption rather than % transmittance?</p> <ul style="list-style-type: none"> <li>1. Because %T cannot be measured as accurately as absorbance</li> <li>2. Because %T is dependant on the power of the incident radiation</li> <li>3. Because absorbance is proportional to the concentration of the analyte, whereas %T is not</li> <li>4. Because absorbance is inversely proportional to the concentration of the analyte, whereas %T is not</li> </ul> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |
|-----|---------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|

#### Objective Question

|     |         |                                                                                                                                                                                                                                                                                                         |     |      |
|-----|---------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
| 101 | 1001781 | <p>In Atomic Absorption Spectroscopy, with what material the cathode in Hollow cathode lamp is constructed?</p> <ul style="list-style-type: none"> <li>1. Tungsten</li> <li>2. Quartz</li> <li>3. Element to be investigated</li> <li>4. Aluminium</li> </ul> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> | 4.0 | 1.00 |
|-----|---------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|

A4 : 4

## Objective Question

|     |         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |     |      |
|-----|---------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
| 102 | 1001782 | <p>Given below are two statements:</p> <p>Statement (I): The sedimentation coefficient of a particle characterizes its sedimentation during centrifugation.</p> <p>Statement (II): Sedimentation coefficient is defined as the ratio of a particle's sedimentation velocity to the applied acceleration causing the sedimentation</p> <p>In light of the above statements, choose the <i>most appropriate</i> answer from the options given below.</p> <ol style="list-style-type: none"> <li>Both Statement (I) and Statement (II) are correct.</li> <li>Both Statement (I) and Statement (II) are incorrect.</li> <li>Statement (I) is correct but Statement (II) is incorrect.</li> <li>Statement (I) is incorrect but Statement (II) is correct.</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |
|-----|---------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|

## Objective Question

|     |         |                                                                                                                                                                                                                                                                                                                                                                                                                                          |     |      |
|-----|---------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
| 103 | 1001783 | <p>A solution of an organic compound has an absorbance at 320 nm of 0.54 in a 1 cm length cuvette. The molar absorption coefficient of the compound is <math>6.4 \times 10^3 \text{ LMol}^{-1}\text{cm}^{-1}</math>. What is the concentration of solution?</p> <ol style="list-style-type: none"> <li>0.84 mM</li> <li>0.084 mM</li> <li>0.168 mM</li> <li>0.0168 mM</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |
|-----|---------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|

## Objective Question

|     |         |                                                                                                                                                                                                                                       |     |      |
|-----|---------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
| 104 | 1001784 | <p>With relation to management, what is the full form of P-D-C-A :</p> <ol style="list-style-type: none"> <li>Plan-Do-Correct-Act</li> <li>Plan-Do-Check-Act</li> <li>Proceed-Do-Check-Act</li> <li>Proceed-Do-Correct-Act</li> </ol> | 4.0 | 1.00 |
|-----|---------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|

|                    |         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |     |      |
|--------------------|---------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
|                    |         | A1 : 1                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |     |      |
|                    |         | A2 : 2                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |     |      |
|                    |         | A3 : 3                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |     |      |
|                    |         | A4 : 4                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |     |      |
| Objective Question |         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |     |      |
| 105                | 1001785 | <p>The formula used in Thin Layer Chromatography for the calculation of Rf value of an individual compound is</p> <ol style="list-style-type: none"> <li>1. Distance compound has moved from origin/Distance of solvent front from origin</li> <li>2. Distance of solvent front from origin/Distance compound has moved from origin</li> <li>3. Time taken by solvent front to move to a particular position from origin/Time taken by the compound to move to a particular position from origin</li> <li>4. Time taken by the compound to move to a particular position from origin/Time taken by solvent front to move to a particular position from origin</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |
| Objective Question |         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |     |      |
| 106                | 1001786 | <p>Which of the following statement is true with respect to reactivation of alkaline phosphatase in milk following pasteurization</p> <ol style="list-style-type: none"> <li>1. Presence of <math>\text{Ca}^{2+}</math> and <math>\text{Fe}^{2+}</math> strongly promote reactivation of the enzyme</li> <li>2. Sulphydryl groups provided by whey proteins inhibit reactivation of enzyme</li> <li>3. Homogenisation of milk before heat treatment enhances the extent of reactivation</li> <li>4. The activity of renatured enzyme increases many folds following addition of magnesium acetate in the reaction mixture</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>                                     | 4.0 | 1.00 |
| Objective Question |         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |     |      |
| 107                | 1001787 | <p>Which one of the following reagent is used for detection of presence of detergent in milk</p> <ol style="list-style-type: none"> <li>1. Diphenylamine</li> <li>2. Resorcinol</li> <li>3. Rosolic Acid</li> <li>4. Methylene Blue</li> </ol>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | 4.0 | 1.00 |



|                    |         |                                                                                                                                                                                                                                                                                                                                                                                                 |     |      |
|--------------------|---------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
|                    |         | A1 : 1                                                                                                                                                                                                                                                                                                                                                                                          |     |      |
|                    |         | A2 : 2                                                                                                                                                                                                                                                                                                                                                                                          |     |      |
|                    |         | A3 : 3                                                                                                                                                                                                                                                                                                                                                                                          |     |      |
|                    |         | A4 : 4                                                                                                                                                                                                                                                                                                                                                                                          |     |      |
| Objective Question |         |                                                                                                                                                                                                                                                                                                                                                                                                 |     |      |
| 108                | 1001788 | <p>Which of the following statement is not correct?</p> <ol style="list-style-type: none"> <li>1. Quality assurance is related to the product and process</li> <li>2. Quality management is related to company also</li> <li>3. ISO standards are generic in nature</li> <li>4. ISO 9000 standards are meant for food safety</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |
| Objective Question |         |                                                                                                                                                                                                                                                                                                                                                                                                 |     |      |
| 109                | 1001789 | <p>According to Food Safety and Standards (2011) Regulations, the maximum allowable level of Arsenic residue in milk is:</p> <ol style="list-style-type: none"> <li>1. 0.1 ppm</li> <li>2. 0.01 ppm</li> <li>3. 0.5 ppm</li> <li>4. 0.05 ppm</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>                                                                                 | 4.0 | 1.00 |
| Objective Question |         |                                                                                                                                                                                                                                                                                                                                                                                                 |     |      |
| 110                | 1001790 | <p>Polymerization of acrylamide and bisacrylamide monomers in SDS PAGE is induced by</p> <ol style="list-style-type: none"> <li>1. Ammonium persulfate</li> <li>2. Tris-Glycine</li> <li>3. Sodium dodecyl sulphate</li> <li>4. Tris-HCl</li> </ol> <p>A1 : 1</p>                                                                                                                               | 4.0 | 1.00 |

|                    |         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |     |      |
|--------------------|---------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
|                    |         | A2 : 2                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |     |      |
|                    |         | A3 : 3                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |     |      |
|                    |         | A4 : 4                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |     |      |
| Objective Question |         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |     |      |
| 111                | 1001791 | <p>Ultracentrifuge can generate centrifugal force which could be as high as</p> <ol style="list-style-type: none"> <li>1. 1000 x g</li> <li>2. 10000 x g</li> <li>3. 100000 x g</li> <li>4. 1000000 x g</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>                                                                                                                                                                                                                                                                                                     | 4.0 | 1.00 |
| Objective Question |         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |     |      |
| 112                | 1001792 | <p>In lateral flow assay, test line and control line are usually placed on</p> <ol style="list-style-type: none"> <li>1. Conjugate Pad</li> <li>2. Nitrocellulose membrane</li> <li>3. Absorbent pad</li> <li>4. Sample pad</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>                                                                                                                                                                                                                                                                                 | 4.0 | 1.00 |
| Objective Question |         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |     |      |
| 113                | 1001793 | <p>Which of the following does not appear to be correct in relation to fats?</p> <ol style="list-style-type: none"> <li>1. Animal fats tend to have less unsaturation and are therefore harder fats</li> <li>2. Coconut and palm kernel oil have short to medium chain saturated fatty acids causing these to be solid at room temperature</li> <li>3. Fats are a concern because they have a high caloric density of 4 kcal/g</li> <li>4. Fats are a medium of heat transfer and are used to thermally process number of food products</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> | 4.0 | 1.00 |

A3 : 3

A4 : 4

## Objective Question

|     |         |                                                                                                                                                                                                                                                              |     |      |
|-----|---------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
| 114 | 1001794 | <p>The volume for each % division in milk Butyrometer corresponds to ____ ml.</p> <ol style="list-style-type: none"> <li>1. 1.25</li> <li>2. 0.125</li> <li>3. 0.0125</li> <li>4. 0.00125</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |
|-----|---------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|

## Objective Question

|     |         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |     |      |
|-----|---------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
| 115 | 1001795 | <p>Which of the following statement is true about the autooxidation of linoleic acid</p> <ol style="list-style-type: none"> <li>1. No. of double bond 2, autooxidation products formed 4</li> <li>2. No. of double bond 2, autooxidation products formed 3</li> <li>3. No. of double bond 2, autooxidation products formed 6</li> <li>4. No. of double bond 2, autooxidation products formed 8</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |
|-----|---------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|

## Objective Question

|     |         |                                                                                                                                                                                                                                       |     |      |
|-----|---------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
| 116 | 1001796 | <p>Which of the following vitamin is also called chroman derivative?</p> <ol style="list-style-type: none"> <li>1. Vitamin A</li> <li>2. Vitamin D</li> <li>3. Vitamin E</li> <li>4. Vitamin K</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> | 4.0 | 1.00 |
|-----|---------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|

|                    |         |                                                                                                                                                                                                                                                                                      |     |      |
|--------------------|---------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
|                    |         | A3 : 3                                                                                                                                                                                                                                                                               |     |      |
|                    |         | A4 : 4                                                                                                                                                                                                                                                                               |     |      |
| Objective Question |         |                                                                                                                                                                                                                                                                                      |     |      |
| 117                | 1001797 | <p>Strong electrolytes ----- surface tension</p> <ol style="list-style-type: none"> <li>1. Increase</li> <li>2. Decrease</li> <li>3. No effect</li> <li>4. May increase or decrease</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>                               | 4.0 | 1.00 |
| Objective Question |         |                                                                                                                                                                                                                                                                                      |     |      |
| 118                | 1001798 | <p>Casein have more ----- than whey protein</p> <ol style="list-style-type: none"> <li>1. Emulsifying ability</li> <li>2. Gelling ability</li> <li>3. Solubility</li> <li>4. Hydrophobicity</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>                       | 4.0 | 1.00 |
| Objective Question |         |                                                                                                                                                                                                                                                                                      |     |      |
| 119                | 1001799 | <p>Saturation of raw milk with sodium chloride at 37°C precipitates</p> <ol style="list-style-type: none"> <li>1. Casein</li> <li>2. Major Whey Proteins</li> <li>3. Immunoglobulins</li> <li>4. Casein and immunoglobulin both</li> </ol> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> | 4.0 | 1.00 |

|                    |         |                                                                                                                                                                      |     |      |
|--------------------|---------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
|                    |         | A4 : 4                                                                                                                                                               |     |      |
| Objective Question |         |                                                                                                                                                                      |     |      |
| 120                | 1001800 | <p>Number of chiral carbons in structure of cholestreol</p> <p>1. 4</p> <p>2. 6</p> <p>3. 8</p> <p>4. 10</p> <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p> | 4.0 | 1.00 |