

PREVIEW QUESTION BANK

Module Name : Dairy Technology - 37-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	Movement of DNA from one bacterium to another through a tubular bridge or pilus: 1. Conjugation 2. Transposition 3. Transfection 4. Transduction A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
2	202	Which of the following is responsible for eliminating toxic oxygen by-products from cells? 1. Mitochondria 2. Golgi complex 3. Peroxisomes 4. Chloroplasts A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
3	203	A form of multiple parasitism in which a parasite preferentially attacks a host that is already parasitized by another species is known as 1. Cleptoparasitism 2. Ectoparasitoid 3. Obligate parasitism 4. Superparasitism A1 : 1	4.0	1.00

		A2 : 2		
		A3 : 3		
		A4 : 4		
Objective Question				
4	204	For mass multiplication of DD-136 nematode, the common host used is 1. Silk moth 2. Fruit sucking moth 3. Codling moth 4. Lesser wax moth A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
5	205	Chlorpyrifos methyl is effective against stored product insects except 1. <i>Rhizopertha dominica</i> 2. <i>Tribolium castaneum</i> 3. <i>Caryedon serratus</i> 4. <i>Oryzaephilus surinamensis</i> A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
6	206	Which of the following insects often cause inhalational allergies in human following large emergence of adult insects 1. Stick insects 2. May flies 3. Ear wigs 4. Preying mantis A1 : 1 A2 : 2	4.0	1.00

A3 : 3

A4 : 4

Objective Question

7 207

4.0 1.00

Given below are two statements:

Statement (I): Climate is a weather condition related to smaller areas at a given place and at a given time,

Statement (II): Weather is a condition of atmosphere at a given place and at a given time

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

8 208

4.0 1.00

The local name of cyclone in Phillippines is

1. Hurricane
2. Cyclone
3. Baquio
4. Typhoon

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

9 209

4.0 1.00

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	Which nutrient is often a limiting factor in agricultural production? 1. Nitrogen 2. Carbon 3. Oxygen 4. Hydrogen A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

13	213	What is a potential disadvantage of agroforestry systems? 1. Increased soil erosion 2. Decreased carbon sequestration 3. Reduced biodiversity 4. Enhanced susceptibility to pests A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

14	214	Pungency in mustard oil is due to 1. Amino acid 2. Allyl isothiocyanate 3. Erusic acid 4. Oxalic acid A1 : 1 A2 : 2	4.0	1.00
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		A3 : 3		
		A4 : 4		
Objective Question				
15	215	Sesamum belongs to the family 1. Chenopodiaceae 2. Papilionaceae 3. Leguminosae 4. Pedaliaceae A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
16	216	Dark period is critical in which type of plant? 1. Short day plant 2. Long day plant 3. Day neutral plant 4. All the options A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
17	217	Which of the following is NOT a significant contributor to greenhouse gas emissions from livestock farming? 1. Carbon dioxide 2. Methane 3. Nitrous oxide 4. Ammonia A1 : 1 A2 : 2 A3 : 3	4.0	1.00

A4 : 4

Objective Question

18	218	Fe deficiency is mostly seen in crops growing on 1. Calcareous or alkaline soils 2. Salt affected soils 3. Acidic soils 4. Neutral soils A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

19	219	EDV (Essentially Derived Varieties) are those which are derived from: 1. crossing two commercially known varieties 2. hybrid introduced from other countries 3. existing variety through genetic engineering or mutation 4. crossing commercially known variety with its wild relative A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

20	220	What is the role of "companion planting" in agriculture? 1. Enhancing soil fertility through crop rotation 2. Growing different crop species together to deter pests 3. Cultivating plants in hydroponic system 4. Increasing soil compaction through cover cropping A1 : 1 A2 : 2 A3 : 3	4.0	1.00
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		A4 : 4		
Objective Question				
21	1901	Technically, liquid obtained on removal of fat and casein from milk is termed as: 1. Milk plasma 2. Butter milk 3. Milk serum 4. Skim milk A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
22	1902	Pycnometer is used to determine _____ of milk 1. Density 2. Vapour Pressure 3. Surface Tension 4. Viscosity A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
23	1903	Milk appears white due to the presence of _____. 1. Whey proteins 2. Soluble calcium hydrogen phosphate 3. Colloidal calcium caseinate 4. Lactose A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question				
24	1904	The major deterioration in skim milk powder during storage is due to _____ 1. Development of acidity 2. Oxidation of fat 3. Denaturation of proteins 4. Maillard browning A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
25	1905	Lactometers, as per BIS specifications are calibrated at 1. 27 °C 2. 30 °C 3. 28 °C 4. 37 °C A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
26	1906	Headquarter of WTO is at 1. Geneva 2. Belgium 3. Netherland 4. Rome A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
27	1907		4.0	1.00

		How many principles are there to develop HACCP system ? 1. 5 2. 8 3. 7 4. 6 A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
28	1908	Methylene of Blue Reduction Test (MBRT) is conducted to know 1. Indication of bacterial load in milk 2. Efficiency of sterilization of milk 3. Efficiency of Pasturization of milk 4. Efficiency of UHT treatment of milk A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
29	1909	Lactometer reading is used to determine 1. Protein content in milk 2. SNF % in milk 3. Fat % in Milk 4. Viscosity of milk A1 : 1 A2 : 2 A3 : 3 A4 : 4	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 isppm.

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

		A3 : 3		
		A4 : 4		
Objective Question				
36	1916	Who is known as the Father of Canning? 1. Nicolas Appert 2. Leistner 3. Louis Pasteur 4. Kary Mullis A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
37	1917	Which of the following diseases can be diagnosed at ante-mortem examination of animals at lairage? 1. Cirrhosis 2. Tuberculosis 3. Brucellosis 4. Rabies A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
38	1918	Cottage cheese belong to which of the following categories? 1. Soft and unripened 2. Hard and ripened 3. Mold-ripened 4. Soft and ripened A1 : 1 A2 : 2 A3 : 3	4.0	1.00

		A4 : 4		
Objective Question				
39	1919	The year of establishment of National Dairy Development Board, Anand, Gujarat is _____ 1. 1955 2. 1960 3. 1965 4. 1970 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
40	1920	Clarified butter fat is known as _____ 1. Srikhand 2. Cheese 3. Ghee 4. Curd A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
41	1921	Which of the following thermotolerant bacteria in raw milk shows a 100% survival rate during pasteurization of milk? 1. Microbacterium 2. Coliforms 3. Micrococci 4. Bacillus A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

[illegible]

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	One of the following is used as an indicator of faecal contamination. 1. <i>E. coli</i> 2. <i>Salmonella</i> 3. <i>Listeria monocytogenes</i> 4. <i>Staphylococcus aureus</i> A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

47	1927	Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R). Assertion (A) : Mastitis does not usually cause a decrease in milk production in milch animals. Reason (R) : Microorganisms such as <i>Staphylococcus aureus</i> cause mastitis in milch animals. In light of the above statements, choose the <i>most appropriate</i> answer from the options given below . 1. Both (A) and (R) are correct and (R) is the correct explanation of (A). 2. Both (A) and (R) are correct but (R) is NOT the correct explanation of (A). 3. (A) is correct but (R) is not correct. 4. (A) is not correct but (R) is correct. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

48	1928	One of the following is NOT an antimicrobial substances produced by Starter culture in fermented milks 1. Organic acid 2. Phenols 3. Bacteriocins 4. Hydrogen peroxides A1 : 1 A2 : 2	4.0	1.00
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A3 : 3

A4 : 4

Objective Question

49	1929	Given below are two statements: Statement (I): All the bacteria in the <i>Enterobacteriaceae</i> family are Gram negative. Statement (II): Most of the bacteria in the <i>Enterobacteriaceae</i> family are pathogens. In light of the above statements, choose the <i>most appropriate</i> answer from the options given below. - Both Statement (I) and Statement (II) are true. - Both Statement (I) and Statement (II) are false. - Statement (I) is true but Statement (II) is false. - Statement (I) is false but Statement (II) is true. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

50	1930	Which one among the following products may have the highest bacterial counts? - Skim milk powder - Sweetened condensed milk - Butter - Raw Milk A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

51	1931		4.0	1.00
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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	Emulsifying salts are added in processed cheese to _____ 1. Prevent free fat formation 2. To induce saltiness 3. To increase shelf life 4. Increase free fat formation A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
54	1934	Which of the following is used for evaluation of strength of pectin gels? 1. Ridgelimeter 2. Puncture tester 3. Consistometer 4. Bloom gelometer A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
55	1935	Main driving force in the dialysis process is _____ 1. Pressure 2. Electric potential 3. Concentration 4. Chemical potential A1 : 1 A2 : 2 A3 : 3 A4 : 4	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
1. Sucralose 2. Lactulose 3. Lactobionic acid 4. Trehalose				
A1 : 1				
A2 : 2				
A3 : 3				
A4 : 4				

Objective Question

61	1941	Out of the following identify valid geometry for fins (I) Longitudinal fins of rectangular cross section attached to a wall (II) Cylindrical tubes with radial fins (III) Conical rod protruding from a wall Choose the correct answer from the options given below: 1. (I), (II) and (III) 2. (I) and (II) only 3. (I) and (III) only 4. (II) and (III) only	4.0	1.00
A1 : 1				
A2 : 2				

A3 : 3

A4 : 4

Objective Question

62 1942

4.0 1.00

Arrange the following in order of increasing magnitude of their numerical value only

- A. Stefan Boltzmann Constant ($\text{kg s}^{-3} \text{K}^{-4}$)
- B. Planck's Constant (J s)
- C. Speed of Light in Vacuum (m / s)
- D. Universal Gas Constant ($\text{J mol}^{-1} \text{K}^{-1}$)

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

63 1943

4.0 1.00

Which of the following is a type of expansion valve

- (I) Capillary tube
- (II) Thermostatic
- (III) High side float valve

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

- 1. (I) only
- 2. (I), (II) and (III)
- 3. (II) only
- 4. (II) and (III) only

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

64

1944

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

List-I	List-II
(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

4.0

1.00

Objective Question

65	1945	Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R). Assertion (A) : Ductility is an essential requirement in steel for use in a high-pressure vessel. Reason (R) : Ductility is a mechanical property commonly described as a material's amenability to drawing. In light of the above statements, choose the <i>correct</i> answer from the options given below. - Both (A) and (R) are true and (R) is the correct explanation of (A) - Both (A) and (R) are true but (R) is NOT the correct explanation of (A) (A) is true but (R) is false (A) is false but (R) is true A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

66	1946	In Maxwell model, 1. Strains are additive 2. Stresses are additive 3. Parallel system 4. Modeling of creep A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

67	1947	Arrange the following steps in the correct sequence for the operation of an evaporator: Step 1: Preheating the feed solution. Step 2: Vaporization of the solvent from the feed solution. Step 3: Condensation of the vaporized solvent to produce distillate. Step 4: Removal of concentrated solution or residue. Step 5: Heating the feed solution to its boiling point. 1. 1 - 5 - 2 - 3 - 4 2. 5 - 1 - 2 - 3 - 4 3. 1 - 5 - 2 - 4 - 3 4. 5 - 1 - 2 - 4 - 3 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

68	1948		4.0	1.00
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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	Given below are two statements. One is labelled as assertion (A) and other one is labelled as reason (R). Assertion (A): BPE of the concentrated solution must be known for evaporator design Reason (R): BPE of the concentrated liquor reduces the effective temperature driving force compared to the boiling of pure solvent In light of the above statements, choose the most appropriate answer from the options given below - Both A and R are correct and R is the correct explanation of A - Both A and R are correct but R is NOT the correct explanation of A - A is correct but R is not correct - A is not correct but R is correct A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

711001901

4.01.00

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

List-I	List-II
Product	Method/Equipment used
(A). Paneer	(I). Heat desiccation
(B). Gouda Cheese	(II). Heat and acid coagulation
(C). Khoa	(III). Scalding
(D). Kulfi	(IV). Heat desiccation and Static freezing

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

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

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

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

72	1001902	Moisture content of Dhap khoa is _____ 1. 25-30% 2. 32-35% 3. 50-52% 4. 37-44% A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

73	1001903	Glass transition temperature of ice cream mix can be achieved if the ice cream mix is frozen through _____ 1. Batch freezing 2. Continuous freezing 3. Static freezing 4. Cryogenic freezing A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

74	1001904	What happens to the firmness of processed cheese prepared with higher content of young cheese in the formulation? 1. Increases 2. Decreases 3. no change 4. Increases to an extent then decreases A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

75	1001905	If higher moisture retention is required in the cheese, may be the intervention. 1. High heat treatment of milk 2. Slow cooking rate of curd 3. Small cube size of curd 4. Mild heat treatment of milk A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

76	1001906	The part of amino acids fromof κ-casein is insoluble. 1. 105-106 2. 1-105 3. 106-169 4. 105-169 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

77	1001907	Which of the following packaging material has high water barrier property? 1. Polystyrene 2. Aluminium foil 3. Polyethylene 4. Polypropylene A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

78	1001908		4.0	1.00
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Match **List-I** with **List-II**

List-I	List-II
Cheese Variety	Characteristics
(A). Cheddar	(I). Mold ripened
(B). Roquefort	(II). Stretchable
(C). Emmental	(III). Hard texture
(D). Mozzarella	(IV). Large eyes

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

79	1001909	Arrange the following membrane processes in the order of increasing pore size of the membranes used in these processes. (A). Microfiltration (B). Nanofiltration (C). Reverse osmosis (D). Ultrafiltration Choose the correct answer from the options given below: (C), (B), (D), (A). (A), (D), (B), (C). (B), (A), (D), (C). (A), (D), (C), (B). A1 : 1 A2 : 2 A3 : 3	4.0	1.00
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		A4 : 4		
Objective Question				
80	1001910	Fritz- Eisenrich process adapted for continuous butter making is based on the principle of _____ 1. Churning or frothing 2. Emulsification 3. Phase reversal 4. De-emulsification A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
81	1001911	Tin free steel refers to _____ 1. Tin coated mild steel 2. Chromium coated tin plate 3. Chromium coated steel 4. Aluminium foil A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
82	1001912	A double-wall corrugated fibreboard has _____ number of layers 1. 3 2. 5 3. 7 4. 9 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question				
83	1001913	Which of the following is used as a plasticizer in the production of starch-based film? 1. Candeilla wax 2. Shellac 3. Cellulose 4. Glycerol A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
84	1001914	Which is not the flavoring component in ghee residue? 1. FFA 2. Carbonyl 3. Proline 4. Lactones A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
85	1001915	_____ is a lipase based detergent used in cleaning of dairy processing equipment or surfaces 1. Alcalase 2. Lumafast 3. Maxamyl 4. Protosol A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
86	1001916		4.0	1.00

Which of the following membrane material can withstand 200 °C temperature

1. PTFE (Polytetrafluoroethylene)
2. Polysufone
3. Polyethersulfone
4. Polyamide

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

87	1001917	A special feature - back flushing can be carried out in membrane configuration of _____ 1. Hollow fiber 2. Tubular 3. Plate and frame 4. Spiral wound A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

88	1001918	Anti-telescoping devices are a part of following membrane configuration. 1. Hollow fiber 2. Tubular 3. Plate and frame 4. Spiral wound A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

89	1001919		4.0	1.00
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Which of the following has maximum water binding capacity?

1. Native casein micelles
2. Whey proteins
3. Milk protein coprecipitates
4. Acid casein

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

90 1001920

Which of the following is time dependent flow behavior_____

1. Thixotropic
2. Herschel-Bulkley
3. Power law
4. Pseudoplastic

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

Objective Question

91 1001921

_____ can be used to process viscous products at low evaporation temperature.

1. Falling film evaporators
2. Rising film evaporators
3. Spinning cone evaporators
4. Horizontal tube evaporators

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

Objective Question

92 1001922

4.0 1.00

_____ type of atomizers are usually used for small flow rates and particularly useful for providing uniform small droplets of 15 microns or less.

1. Pressure nozzle
2. Centrifugal spinning disc
3. Two fluid atomizers
4. Pressure nozzle with swirl chamber

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

93	1001923	Substances absorb Far IR energy most efficiently through the mechanism of _____, which leads to heating of the product. 1. Molecular rotation 2. Molecular vibration 3. Molecular disintegration 4. Molecular abrasion A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

94	1001924	_____ is a microbial stabilizer used in ice cream. 1. Xanthan gum 2. Locust bean gum 3. kappa carrageenan 4. Guar gum A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

95	1001925	Transglutaminase is effective in _____ in acid milk gels. 1. Reducing whey syneresis 2. Reducing gel strength 3. Reducing viscosity 4. Increasing whey syneresis A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
96	1001926	Which of these enzymes possesses highest milk clotting activity? 1. Bacterial rennet 2. Calf rennet 3. Plant rennet 4. Recombinant rennet A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
97	1001927	Caseinomacropeptide is obtained from which of the following milk protein fractions? 1. Alpha-casein 2. Beta-casein 3. Kappa-casein 4. Beta-lactoglobulin A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
98	1001928		4.0	1.00

From the perspective of milk processing, which of the following statement is true with regard to preparation of iron fortified milk product?

1. Milk is a rich source of iron and does not need any additional iron fortification
2. Milk is a rich source of calcium and thus it is not a suitable choice for preparation of iron fortified food
3. Being a staple food and consumed by masses, milk appears to be an idea choice for iron fortification
4. Casein in it's native form helps to aid in increasing the bioavailability of added iron in milk and thus appears a suitable choice for the preparation of iron fortified milk products

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

99	1001929	Which of the following statements about maltitol is incorrect?	4.0	1.00
1. It is a naturally occurring organic compound that is used primarily as a flavour enhancer 2. It is one of the important flavouring compound in ghee 3. It can effectively protect nerve cells against oxidative damage caused by reactive oxygen species 4. It forms through a succession of caramelization type reactions involving maltose				
A1 : 1				
A2 : 2				
A3 : 3				
A4 : 4				

Objective Question

100	1001930	Which of the following enzymes is not commonly used in the preparation of enzyme modified cheese preparation?	4.0	1.00
1. Amylase 2. Protease 3. Lipase 4. Esterase				
A1 : 1				
A2 : 2				
A3 : 3				
A4 : 4				

Objective Question

101	1001931		4.0	1.00
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The change in temperature required to obtain on $\log_{10}$ change in bacterial load is referred as _____

1. D value
2. Q10 value
3. Z value
4. F value

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

102	1001932	Which of the following milk products has similar casein to whey protein ratio as milk from which it is prepared ? 1. Native casein powder 2. Sodium caseinate 3. Milk protein concentrate 4. Calcium co-precipitate A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

103	1001933	Foam stability is expressed as _____ 1. Encapsulation efficiency 2. Half life 3. Sedimentation stability 4. Creaming A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

104	1001934		4.0	1.00
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A consumer found an off-flavour in milk packaged in a transparent plastic and exposed to high intensity fluorescent light. The off-flavour can be characterized as _____?

1. Acidic
2. Oxidized
3. Bitter
4. Rancid

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

105	1001935	Which of the following compounds is not a mycotoxin?	4.0	1.00
1. Patulin 2. Fumonisin 3. Zearalenone 4. Saponin				
A1 : 1				
A2 : 2				
A3 : 3				
A4 : 4				

Objective Question

106	1001936	Which of the following is a omega-3 fatty acid?	4.0	1.00
1. Oleic acid 2. Linoleic acid 3. Gamma-linolenic acid 4. Alpha-linolenic acid				
A1 : 1				
A2 : 2				
A3 : 3				
A4 : 4				

Objective Question

107	1001937		4.0	1.00
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Which of these minerals is an antioxidant?

1. Selenium
2. Iron
3. Chromium
4. Boron

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

108 1001938

Commercial source of inulin is _____

1. Chicory root
2. Dahlia root
3. Sugar cane
4. Artichoke Jerusalem

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

Objective Question

109 1001939

The concept of functional food was first introduced in _____ country

1. India
2. China
3. USA
4. Japan

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

Objective Question

110 1001940

4.0 1.00

Which among the following is a pre-requisite for low methoxyl pectin gel formation?

1. Presence of divalent cations
2. Total sugar content should remain more than 60%
3. pH should be in the range of 3-3.5
4. Addition of other hydrocolloids for firming of gel

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

111	1001941	Stability of air cells in dairy foams is a typical example of _____ 1. Lipid-protein interaction 2. Lipid-lipid interaction 3. Lipid-carbohydrate interaction 4. Protein-Protein interaction A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

112	1001942	During ripening of Cheddar cheese, firmness of the cheese _____ 1. Increases 2. Decreases 3. No change 4. First decreases and then increases A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

113	1001943		4.0	1.00
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		Which of the following factor does not affect the taste perception of sugars? 1. Temperature 2. Concentration 3. Bitter compounds 4. Amino acids A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
114	1001944	For ideally viscous behaviour, the value of damping factor is _____ 1. Infinity 2. 1 3. Zero 4. -1 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
115	1001945	The method of successive residuals is used to determine _____ 1. Creep behaviour 2. Residual stress 3. Elasticity 4. Stress relaxation A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
116	1001946		4.0	1.00

The ratio of lateral strain to axial strain is called _____

1. Bulk modulus
2. Young's modulus
3. Shear modulus
4. Poisson's ratio

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

117 1001947

In case of ice cream, increasing shear rate leads to _____ in viscosity

1. Increase
2. Decrease
3. No change
4. Elastic deformation

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

Objective Question

118 1001948

Which of these ISO standards is meant for safety working during COVID-19 pandemic?

1. ISO 14001:2020
2. ISO 45005:2020
3. ISO 22000:2018
4. ISO 27001:2020

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

Objective Question

119 1001949

4.0 1.00

		Which of these emulsifiers acts at air-water interface for promoting overrun in ice cream? 1. Mono-di-glycerides of fatty acids 2. Polysorbate 80 3. Tween 20 4. Tween 80 A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
120	1001950	Why did direct UHT processed milks show positive phosphatase test? 1. Presence of lesser oxygen concentration 2. Presence of more lactulose concentration 3. Presence of lesser SH compounds 4. Presence of more SH compounds A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00