PREVIEW QUESTION BANK

Module Name : Food Processing Technology - 35-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	Chlorpyriphos methyl is effective against stored product insects except 1. *Rhizopertha dominica* 2. *Tribolium castaneum* 3. *Caryedon serratus* 4. *Oryzaephilus surinamensis* 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	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	4.0	1.00
Objective Question				
8	208	The local name of cyclone in Phillippines is 1. Hurricane 2. Cyclone 3. Baquio 4. Typhoon A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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 persistant grass? 1. *Atylosia 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 aproximately 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
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
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

		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
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
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

		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 ºC 2. 30 ºC 3. 28 ºC 4. 37 ºC 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 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

		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 thermoduric 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

Objective Question

42	1922	Which of the following bacteria is known to be indicator organism for personnel hygiene? 1. Enterobactericea 2. *E.coli* 3. *Staphylococcus auerus* 4. *Enterococcus faecalis* A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

43	1923	Which of the following bacteria are known to be zoonotic dairy pathogens? (A). *Listeria monocytogenes* (B). *Campylobacter jejuni* (C). *Lactobacillus bulgaricus* (D). *Lactococcus diacetyllactis* (E). *Salmonella* species Choose the ***correct*** answer from the options given below: 1. (A), (B) and (C) only. 2. (A), (B) and (D) only. 3. (A), (B), and (E) only. 4. (B), (C) and (D) only. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

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). *Serretia marcense*
(B).Sweet Curdling	(II).*Bacillus cereus*
(C). Fruity flavour	(III). P*seuromonas fragi*
(D). Red discoloration	(IV).*Bacillus subtilis*

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. *E. coli* 2. *Salmonella* 3. *Listeria monocytogenes* 4. *Staphylococcus aureus* A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

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 *Staphylococcus aureus* cause mastitis in milch animals. In light of the above statements, choose the *most appropriate* answer from the options given below . 1. Both (A) and (R) are correct and (R) is the correct explanation of (A). 2. Both (A) and (R) are correct but (R) is NOT the correct explanation of (A). 3. (A) is correct but (R) is not correct. 4. (A) is not correct but (R) is correct. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

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

		A3 : 3 A4 : 4		
Objective Question				
49	1929	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	4.0	1.00
Objective Question				
50	1930	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	4.0	1.00
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:

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

52 1932

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.

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.

4.0 1.00

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 emulsifer 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? 1. Sucralose 2. Lactulose 3. Lactobionic acid 4. Trehalose A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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 A1 : 1 A2 : 2	4.0	1.00

		A3 : 3 A4 : 4		
Objective Question				
62	1942	Arrange the following in order of increasing magnitude of their numerical value only A. Stefan Boltzmann Constant (kg s^{-3} K^{-4}) B. Planck's Constant (J s) C. Speed of Light in Vacuum (m / s) D. Universal Gas Constant (J mol^{-1} 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	4.0	1.00
Objective Question				
63	1943	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	4.0	1.00

Objective Question

64 | 1944 | 4.0 | 1.00

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

Objective Question

65 | 1945 | 4.0 | 1.00

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 *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

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
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
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	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 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

Objective Question

71	1001801	What does the thermal death curve represent? 1. The rate of cooling of food products after heat treatment 2. The time required to reach a specific temperature during cooking 3. The relationship between temperature and microbial death rate 4. The rate of evaporation of water from food during heating A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

72	1001802	Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R). Assertion (A) :The 12 D process is a method used in food preservation. Reason (R) : It involves subjecting food to a thermal treatment that reduces the microbial population by a factor of 12 logarithmic cycles. 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.	4.0	1.00

		A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
73	1001803	High Pressure Processing (HPP) subjects food products to pressures ranging from? 1. 10 to 100 MPa 2. 100 to 800 MPa 3. 800 to 1000 MPa 4. 1000 to 2000 MPa A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
74	1001804	Temperature of Air blast freezing 1. -18°C to -34°C 2. 0 to -18°C 3. -27°C to -34°C 4. -15°C to -29°C A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
75	1001805	Bitterness in Mandarine Juice is due to 1. Limonene 2. Anthocyanins 3. Neohesperidin 4. Lycopene A1 : 1	4.0	1.00

		A2 : 2 A3 : 3 A4 : 4		
Objective Question				
76	1001806	Which of the following statements about phytates is correct? 1. Phytates are only found in legumes. 2. Phytates contain myo-inositol-1,2,3,4,5,6-hexakis dihydrogen phosphate. 3. Phytic acid is a primary compound found in animal-based foods. 4. Phytates have no impact on phosphorous levels in seeds. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
77	1001807	Cake flour should have 1. Low α-amylase activity 2. Low β-amylase activity 3. Low protein content 4. Low gluten content A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
78	1001808	Macroni products does NOT includes 1. Pasta 2. Noodles 3. Vermicelli 4. Semolina A1 : 1 A2 : 2	4.0	1.00

		A3 : 3 A4 : 4		
Objective Question				
79	1001809	What is the commonly used inert filler used in baking powder? 1. Sodium bicarbonate 2. Cream of tartar 3. Cornstarch 4. Calcium carbonate A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
80	1001810	Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R). Assertion (A) :Kilning is an essential step in barley processing. Reason (R) : Kilning helps to dry and flavor the barley while also stopping germination. 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	4.0	1.00
Objective Question				
81	1001811	Soya protein concentrates and isolates contain protein % respectively 1. 70% and 90% 2. 66% and 88% 3. 82 % and 76% 4. 60% and 90% A1 : 1	4.0	1.00

		A2 : 2 A3 : 3 A4 : 4		
Objective Question				
82	1001812	What is the thickness of the milk pouch used in packaging 6 liters of milk? 1. 50 microns 2. 75 microns 3. 100 microns 4. 120 microns A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
83	1001813	How many flutes are there in Type A corrugated fibre board? 1. 36-43 2. 40-42 3. 50-56 4. 32-38 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
84	1001814	What is the earliest thickness of aluminum foil used as a barrier layer in Tetra Pak packaging? 1. 0.09 mm 2. 0.1 mm 3. 0.15 mm 4. 0.2 mm A1 : 1 A2 : 2	4.0	1.00

		A3 : 3 A4 : 4		
Objective Question				
85	1001815	In what way does ethylene impact the shelf life of climacteric fruits? 1. It reduces the respiration rate 2. It accelerates senescence and ripening 3. It acts as an antioxidant 4. It extends the shelf life A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
86	1001816	Which of the following is NOT a type of grinder? 1. Hammer mills 2. Attrition mills 3. Tumbling mills 4. Fluid-energy mills A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
87	1001817	Which compound contributes fruity and waxy aroma to coconut water? 1. Aldehydes 2. Ketones 3. Esters 4. Alcohols A1 : 1 A2 : 2 A3 : 3	4.0	1.00

		A4 : 4		
Objective Question				
88	1001818	Which microorganism is capable of producing Benzaldehyde when engineered? 1. *Pseudomonas syringae* 2. *Pseudomonas aeruginosa* 3. *Pseudomonas putida* 4. *Pseudomonas taiwanensis* A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
89	1001819	What is the major component responsible for the aroma of black pepper essential oil? 1. Benzaldehyde 2. Piperonal 3. Limonene 4. Piperine A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
90	1001820	Which of the following factors can best influence the flavor composition of fermented dairy products? 1. Temperature and humidity during fermentation 2. Light exposure during storage 3. pH of the fermentation medium 4. Presence of preservatives in the final product A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question				
91	1001821	What is the purpose of the mass spectrometer in GC-MS? 1. To separate compounds based on their mass-to-charge ratio 2. To vaporize liquid samples 3. To ionize compounds into charged particles 4. To inject samples into the gas chromatograph A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
92	1001822	Which lipid-derived flavor compound contributes to the fruity aroma in certain aged cheeses? 1. Acetaldehyde 2. Diacetyl 3. Butyric acid 4. Caproic acid A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
93	1001823	Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R). Assertion (A) :Diacetyl is a key compound responsible for the buttery aroma in dairy products. Reason (R) : Diacetyl is formed during the fermentation of lactose by lactic acid bacteria in dairy products. 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	4.0	1.00

		A4 : 4		
Objective Question				
94	1001824	Which of the following statements about freeze-drying (lyophilization) are correct? (A).Freeze-drying involves the removal of water through sublimation. (B).The process of freeze-drying helps in maintaining the structural integrity of the food. (C).Freeze-drying is faster than traditional air drying methods. (D).Freeze-dried products require special packaging to prevent moisture absorption. Choose the ***correct*** answer from the options given below: 1. (A), (B) only. 2. (A), (B) and (D) only. 3. (A), (B), (C) and (D). 4. (B), (C) and (D) only. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
95	1001825	Arrange the following steps of the food packaging process in the correct sequence: (A).Filling the package with food (B).Inspecting and testing the final package (C).Sealing the package (D).Sterilizing or cleaning the packaging material Choose the **correct** answer from the options given below: 1. (D), (B), (C), (A). 2. (D), (C), (B), (A). 3. (B), (A), (D), (C). 4. (D), (A), (C), (B). A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
96	1001826		4.0	1.00

Which of the following statements are true?

(A). Thermized milk should have a positive phosphatase test.

(B). Pasteurized milk should have a positive phosphatase test

(C). Pasteurized milk should have a negative phosphatase test

(D). Thermized milk should have a negative phosphatase test

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

97 1001827 4.0 1.00

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

List-I	**List-II**
Types of cheeses	**Raw material**
(A). Mozarella	(I). Pasta filata
(B). Cheddar	(II). Cow milk
(C). Feta	(III). Whey
(D). Ricotta	(IV). Sheep milk

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

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

A1 : 1

A2 : 2

A3 : 3

		A4 : 4		
Objective Question				
98	1001828	The correct sequence of bacterial growth curve is___ 1. Lag phase, Stationary phase, Exponential phase 2. Log phase, Exponential phase, Stationary phase 3. Lag phase, Log phase, Exponential phase 4. Lag phase, Exponential phase, Stationary phase A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
99	1001829	Which of the following statements is/are true for inner most layer of egg albumen? (A). Inner most layer of egg albumen is also known as inner thick layer. (B). Inner most layer of egg albumen is also known as chalaziferous layer (C). Inner most layer of egg albumen holds the egg albumen in its central position (D). Inner most layer of egg albumen is in close proximity to vitelline membrane. Choose the ***correct*** answer from the options given below: 1. (A), (B) and (D) only. 2. (A) and (D) only. 3. (B) only 4. (A) and (B) only. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
100	1001830	The main role of stabilizers in ice-cream is to 1. Make ice-cream more compact and smooth 2. Produce a drier ice cream 3. Prevent the formation of large ice crystals 4. Have uniform whipping ability A1 : 1	4.0	1.00

		A2 : 2 A3 : 3 A4 : 4		
Objective Question				
101	1001831	Chilled water or ice is used for the preparation of emulsion based meat products because 1. It results in increased yield of the product 2. It helps to maintain the texture of the product 3. It helps in preventing the break-down of emulsion 4. It helps in preventing the fat pocket formation A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
102	1001832	Which of the following statements is/are true? (A). Bacteriocin production is a natural process during food fermentation. (B). Bacteriocins are more effective against Gram negative bacteria than gram positive ones. (C). The efficacy of bacteriocins is not influenced by pH of the food. (D). Reuterin, a bacteriocin, does not have GRAS status. Choose the ***correct*** answer from the options given below: 1. (B) and (D) only. 2. (D) only. 3. (B) and (C) only. 4. (A) only. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
103	1001833		4.0	1.00

		Which of the following egg proteins are responsible for its heat setting property and Sensory attributes 1. Globulins and lysozyme 2. Ovalbumin and conalbumin 3. Interaction between ovomucin and lysozyme 4. Ovalbumin only A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
104	1001834	Which of the following membrane technologies retain fat but allow the passage of proteins? 1. Ultrafiltration 2. Microfiltration 3. Reverse osmosis 4. Nanofiltration A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
105	1001835	Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R). Assertion (A) : The optimum churning temperature of cream varies between 9-11°C Reason (R) : Lower churning temperature results in lower fat loss and prolong the churning period 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	4.0	1.00

A4 : 4

Objective Question

106	1001836	What is the correct sequence of conversion of muscle to meat? 1. Exasnguination, post-mortem pH decline, loss of structural integrity, rigor mortis 2. Exasnguination, post-mortem pH decline, rigor mortis, loss of structural integrity 3. Post-mortem pH decline, Exasnguination, loss of structural integrity, rigor mortis 4. Exasnguination, loss of structural integrity, post-mortem pH decline, rigor mortis A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

107	1001837	Peda falls under which category of traditional Indian milk products? 1. Dessicated milk products 2. Heat-acid coagulated milk products 3. Fermented milk products 4. Fat rich milk products A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

108	1001838	Any person working routinely in same environment becomes mentally blind to hygienic standards, this condition is known as (A). Scotoma (B). Night blindness (C). Factory blindness (D). Sepsis Choose the ***correct*** answer from the options given below: 1. (B) and (D) only. 2. (A) only. 3. (B) and (C) only. 4. (A) and (C) only. A1 : 1	4.0	1.00

		A2 : 2 A3 : 3 A4 : 4		
Objective Question				
109	1001839	As per the FSS (Fortification of Foods) Regulations, 2018, Vitamin D (µg) content in Fortified milk is _____ 1. 5 - 7.5 µg 2. 1-1.5 µg 3. 2-3.5 µg 4. 4-5.5 µg A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
110	1001840	The causative agent of "Spanish Olive Oil Syndrome" is_____ 1. Olive oil 2. Mustard oil 3. Argemone oil 4. Rapeseed oil A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
111	1001841	Which of the following non-invasive techniques is used to study the viscoelasticity of food? 1. NMR 2. E-nose 3. Ultrasound 4. NIR A1 : 1	4.0	1.00

		A2 : 2 A3 : 3 A4 : 4		
Objective Question				
112	1001842	Which of the following statements is/are true with respect to food additive? (A). Food additives are approved by European Food Safety Authority. (B). The E against the number of food additive means it should be used with extra caution. (C). Anticaking agents improve baking quality of flour. (D). Aspartame is sweeter than sucrose. Choose the ***correct*** answer from the options given below: 1. (A) and (D) only. 2. (B) and (D) only. 3. (A) (C) and (D) only. 4. (C) and (D) only. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
113	1001843	Which of the following enzymes can be used to enhance the cross-linking of proteins in fermented food products? 1. Isomerase 2. Transglutaminase 3. Lactase 4. Rennin A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
114	1001844		4.0	1.00

		Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R). Assertion (A) : Slow freezing of meat is preferred method over fast freezing. Reason (R) : Fast freezing method produces numerous small ice-crystals and thus, prevents the deformation of structure. 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				
115	1001845	Surimi is produced by solubilizing which of the following proteins? 1. Myofibrillar proteins 2. Connective tissue proteins 3. Sarcoplasmic proteins 4. Stroma proteins A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
116	1001846	Thermophiles grow at the temperature _____ 1. Less than 10 degree celsius 2. between 20 and 30 degree celsius 3. between 40 and 60 degree celsius 4. more than 70 degree celsius A1 : 1 A2 : 2 A3 : 3	4.0	1.00

		A4 : 4		
Objective Question				
117	1001847	Which of the following legislation regulates the Organic Food in India? 1. BIS 2. DMI 3. APEDA 4. FSSAI A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
118	1001848	The amount of sample should be at least..... bites in case of solids and.....ml in case of liquids. 1. 2,15 2. 2,30 3. 5,15 4. 5,30 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
119	1001849	Where is the headquarter of International Organization of Standardisation located at? 1. Sweden 2. Paris 3. Geneva 4. Rome A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question				
120	1001850	Which of the following toxin causes Mad Honey Poisoning? 1. Microcystins 2. Grayanotoxins 3. Hypoglycin A 4. Amygdalin A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00