

PREVIEW QUESTION BANK

Module Name : FOOD SCIENCE TECHNOLOGY-ENG
Exam Date : 14-Jul-2023 Batch : 10:00-12:00

Sr. No.	Client Question ID	Question Body and Alternatives	Marks	Negative Marks
Objective Question				
1	3801	<p>..... among following leafy vegetable contains higher amount of carotene.</p> <ol style="list-style-type: none"> 1. Bathua 2. Amaranth 3. Brussels sprout 4. Lettuce <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>	4.0	1.00
Objective Question				
2	3802	<p>Which one of the following is not fining agents used in clarification of fruit juices?</p> <ol style="list-style-type: none"> 1. Gelatin 2. Albumen 3. Sorbitol 4. Casein <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>	4.0	1.00
Objective Question				
3	3803	<p>Recommended dietary allowance (RDA) of iron for pregnant women is _____ mg/day.</p> <ol style="list-style-type: none"> 1. 27 2. 29 3. 19 4. 23 <p>A1 : 1</p> <p>A2 : 2</p>	4.0	1.00

A3 : 3

A4 : 4

Objective Question

4	3804	<p>The temperature at which the granules begin to swell rapidly and loose birefringence is called</p> <ol style="list-style-type: none"> 1. Retrogradation temperature 2. Gelatinization temperature 3. Cooking temperature 4. Boiling temperature <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

5	3805	<p>Toxicity of which of the following food additive to molds and certain bacteria is related to the inability of the organism to metabolize the three-carbon unit?</p> <ol style="list-style-type: none"> 1. Sorbic acid 2. Benzoic acid 3. Acetic acid 4. Propionic acid <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

6	3806	<p>The orange juice is deaerated to preserve vitamin.....</p> <ol style="list-style-type: none"> 1. D 2. A 3. K 4. C <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p>	4.0	1.00
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A4 : 4

Objective Question

7	3807	<p>Match List-I with List-II</p> <table border="1"> <thead> <tr> <th>List-I</th> <th>List-II</th> </tr> </thead> <tbody> <tr> <td>Class</td> <td>Vegetable</td> </tr> <tr> <td>(A).Cole crops</td> <td>(I). Okra</td> </tr> <tr> <td>(B).Root vegetable</td> <td>(II). Celery</td> </tr> <tr> <td>(C).Fruit vegetable</td> <td>(III). Carrot</td> </tr> <tr> <td>(D). Leafy vegetable</td> <td>(IV). Knol khol</td> </tr> </tbody> </table> <p>Choose the correct answer from the options given below:</p> <ol style="list-style-type: none"> 1. A-III , B-IV , C-I , D-II 2. A- IV, B- III, C-I , D- II 3. A-II , B-III , C-IV ,D-I 4. A-III , B- I, C-II ,D-IV <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>	List-I	List-II	Class	Vegetable	(A).Cole crops	(I). Okra	(B).Root vegetable	(II). Celery	(C).Fruit vegetable	(III). Carrot	(D). Leafy vegetable	(IV). Knol khol	4.0	1.00
List-I	List-II															
Class	Vegetable															
(A).Cole crops	(I). Okra															
(B).Root vegetable	(II). Celery															
(C).Fruit vegetable	(III). Carrot															
(D). Leafy vegetable	(IV). Knol khol															

Objective Question

8	3808	<p>..... are group of natural products possessing the property of producing lather or foam when shaken with water.</p> <ol style="list-style-type: none"> 1. Phytates 2. Isoflavonoids 3. Saponins 4. Haemagglutinins <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

9	3809		4.0	1.00
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Rosalic acid test is used for detection ofadulterant in milk.

1. Neutralizers
2. Formaldehyde
3. Starch
4. Urea

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

10	3810	Which one of the following is partly an isoprenoid derivative?	4.0	1.00
		<ol style="list-style-type: none"> 1. Chlorophylls 2. Glycerol 3. Melanins 4. Flavonoids 		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

11	3811	Mohler's test is carried out for qualitative test of.....	4.0	1.00
		<ol style="list-style-type: none"> 1. Sulfur dioxide 2. Sorbic acid 3. Benzoic acid 4. Barium chloride 		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

12	3812		4.0	1.00
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Whipped cream is an example of.....

1. Foam
2. Aerosol
3. Sol
4. Emulsion

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

13	3813	<p>Which is not true regarding PEF processing?</p> <ol style="list-style-type: none"> 1. It inactivates vegetative bacteria 2. It is not effective against spores 3. The products treated with PEF needs distribution in the refrigerated condition 4. It inactivates enzymes and products are stable for enzymatic spoilage <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

14	3814	<p>Arrange the stages of fatty acid oxidation in sequence.</p> <ol style="list-style-type: none"> 1. β-Oxidation proper in the mitochondrial matrix. 2. Activation of fatty acids occurring in the cytosol 3. Transport of fatty acids into mitochondria <p>Choose the correct answer from the options given below:</p> <ol style="list-style-type: none"> 1. 1, 2, 3 2. 2, 3, 1 3. 3, 2, 1 4. 1, 3, 2 <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p>	4.0	1.00
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A4 : 4

Objective Question

15	3815	<p>Which is not true regarding propionic acid?</p> <ol style="list-style-type: none"> 1. It is effective against molds 2. It affects cell membrane permeability 3. It is a long chain fatty acid 4. It is less effective against yeast and bacteria <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

16	3816	<p>The term 'siridhanya' is used for.....</p> <ol style="list-style-type: none"> 1. Wheat 2. Millets 3. Rice 4. Buck wheat <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

17	3817	<p>Which of the following enzyme does not take part in interactions to form "Hypoallergenic flour"?</p> <ol style="list-style-type: none"> 1. Collagenase 2. Actinase 3. Amylase 4. Transglutaminase <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

18	3818	<p>Reichert-Meissl (RM) number is defined as.....</p> <ol style="list-style-type: none"> 1. The number of mg of KOH required to completely neutralize free fatty acids present in one-gram fat or oil. 2. The number of ml 0.1 N KOH required to completely neutralize the soluble volatile fatty acids distilled from 5 g fat. 3. mg of KOH required to hydrolyse one gram of fat or oil. 4. grams of iodine absorbed by 100 g of fat or oil. <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

19	3819	<p>Glucose and are epimers with regards to carbon 4 (C₄ - epimers).</p> <ol style="list-style-type: none"> 1. Mannose 2. Ribose 3. Maltose 4. Galactose <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

20	3820	<p>Which one of the following beverage is not diluted before serving?</p> <ol style="list-style-type: none"> 1. Squash 2. Syrup 3. Crush 4. Nectar <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

21	3821		4.0	1.00
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		<p>UHT sterilization is recommended for _____</p> <ol style="list-style-type: none"> 1. Thin liquid foods 2. Solid particulates 3. Thick liquids and pastes 4. Low fat foods <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>		
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Objective Question

22	3822	<p>Continuous washing with water is done during process.</p> <ol style="list-style-type: none"> 1. Abrasive peeling 2. Flame peeling 3. Lye peeling 4. Flash steam peeling <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

23	3823	<p>_____ is an impossible process.</p> <ol style="list-style-type: none"> 1. Pasteurization of packed liquids 2. Sterilization of packed liquids 3. Pasteurization of unpacked liquids 4. Sterilization of unpacked liquids <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

24	3824		4.0	1.00
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Constant rate period of drying, represents a period when the food surface.....

1. Remains dry
2. Remains wet
3. Develops cracks
4. Melts

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

25	3825	_____ is more commonly called ionization radiation.	4.0	1.00
		<ol style="list-style-type: none"> 1. Gamma rays 2. UV rays 3. Radio waves 4. Microwaves 		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

26	3826	Monosaccharides have the general formula_____.	4.0	1.00
		<ol style="list-style-type: none"> 1. $C[H_2O]_x$ 2. $[CH_2O]_x$ 3. $C_2[H_2O]_x$ 4. None 		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

27	3827		4.0	1.00
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		<p>..... is essentially free from methyl ester groups.</p> <ol style="list-style-type: none"> 1. Pectin 2. Pectic acid 3. Pectinic acid 4. Protopectin <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>		
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Objective Question

28	3828	<p>..... is called saccharifying amylase.</p> <ol style="list-style-type: none"> 1. Alpha amylase 2. Beta amylase 3. Gamma amylase 4. Reverse amylase <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

29	3829	<p>_____ protein fraction of egg yolk is water soluble.</p> <ol style="list-style-type: none"> 1. Livetin 2. Ovalbumin 3. Globulin 4. Covalbumin <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

30	3830		4.0	1.00
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Butter represents.....

1. Oil in water emulsion
2. Water in oil emulsion
3. Oil in oil form
4. Water in water form

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

31	3831	From 100 kg milk we can obtain approx. kg khoya. <ol style="list-style-type: none"> 1. 12 2. 20 3. 32 4. 42-45 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

32	3832	Which enzyme is used for meat tenderization? <ol style="list-style-type: none"> 1. Papain from papaya 2. Bromelin from pineapple 3. Ficin from figs 4. All the three mentioned in 1, 2 and 3 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

33	3833		4.0	1.00
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_____ is used as a bleaching agent for wheat flours.

1. CO₂
2. Benzoyl peroxide
3. Potassium metabisulphite
4. Sodium benzoate

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

34	3834	<p>The FBOs with annual turnover _____ need FSSAI's state license.</p> <ol style="list-style-type: none"> 1. Rs 12 Lakh to 20 Crore 2. Rs 10 Lakh to 25 Lakh 3. Rs 10 Lakh to 50 Lakh 4. Rs 1 Crore to 5 Crore <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

35	3835	<p>It is recommended to _____ our hands before handling food.</p> <ol style="list-style-type: none"> 1. Sanitize 2. Sterilize 3. Disinfect 4. Drench <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

36	3836		4.0	1.00
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Which enzyme is responsible for breaking down starch into simple sugars during the fermentation process in bread-making?

1. Protease
2. Amylase
3. Lipase
4. Cellulase

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

37	3837	<p>What is the purpose of proofing dough in the bread-making process?</p> <ol style="list-style-type: none"> 1. Adding flavor 2. Enhancing nutritional value 3. Developing gluten structure 4. Increasing moisture content <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

38	3838	<p>Which of the following is a key factor that influences the Maillard reaction in baked goods?</p> <ol style="list-style-type: none"> 1. Temperature 2. Humidity 3. Mixing time 4. pH level <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

39	3839		4.0	1.00
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What is not the purpose of tempering in the production of wheat flour?

1. Enhancing milling efficiency
2. Managing dough properties
3. Controlling flour quality
4. Controlling the gluten content

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

40	3840	Which type of carbohydrates are commonly found in cereal grains?	4.0	1.00
<ol style="list-style-type: none"> 1. Monosaccharides 2. Disaccharides 3. Polysaccharides 4. Oligosaccharides 				
A1 : 1				
A2 : 2				
A3 : 3				
A4 : 4				

Objective Question

41	3841	Which of the following cereal grains is gluten-free and commonly used in gluten-free products?	4.0	1.00
<ol style="list-style-type: none"> 1. Wheat 2. Barley 3. Rye 4. Rice 				
A1 : 1				
A2 : 2				
A3 : 3				
A4 : 4				

Objective Question

42	3842		4.0	1.00
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Which of the following processing methods is commonly used to produce instant cereal products?

1. Fermentation
2. Extrusion
3. Distillation
4. Freeze-drying

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

43	3843	<p>In the falling rate drying period, the moisture content of the food product:</p> <ol style="list-style-type: none"> 1. Decreases rapidly 2. Remains constant 3. Decreases at a decreasing rate 4. Decreases at an increasing rate <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

44	3844	<p>Which protein fraction constitutes gluten ?</p> <ol style="list-style-type: none"> 1. Prolamin and protease 2. Gliadin and glutenin 3. Gliadin and zein 4. Prolamin and Gliadin <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

45	3845		4.0	1.00
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Which of the following is the principle driving force in pneumatic conveying?

1. Gravity
2. Centrifugal force
3. Air Pressure
4. Magnetic force

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

46	3846	Which type of wheat is best suited for producing cakes, pastries, and cookies?	4.0	1.00
		<ol style="list-style-type: none"> 1. Soft wheat 2. Hard wheat 3. Durum wheat 4. Emmer wheat 		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

47	3847	Which of the following is a common method used to detect mycotoxins in cereal grains?	4.0	1.00
		<ol style="list-style-type: none"> 1. Polymerase Chain Reaction (PCR) 2. High-Performance Liquid Chromatography (HPLC) 3. Mass Spectrometry (MS) 4. Enzyme-Linked Immunosorbent Assay (ELISA) 		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

48	3848		4.0	1.00
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The terminal velocity of the material is compared to the air velocity in pneumatic conveying and separation processes.

- 1. Lower
- 2. Higher
- 3. Equal
- 4. Zero

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

49	3849	<p>Which type of roller is commonly used in the initial break system of a flour mill?</p> <ul style="list-style-type: none"> 1. Smooth roller 2. Corrugated roller 3. Grooved roller 4. Sifter roller <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

50	3850	<p>What is green flour ?</p> <ul style="list-style-type: none"> 1. The flour made using green components 2. The fresh flour that has not aged yet 3. The flour that will turn green on baking 4. The flour made using green wheat <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

51	3851		4.0	1.00
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A package of Ghee for Diya which is not meant for human consumption shall bear a declaration by a symbol and the symbol shall consist of _____.

1. A red colour cross inside a square with black outline having the sides of square
2. A black colour cross inside a square with black outline having the sides of square
3. A brown colour cross inside a square with red outline having the sides of square
4. A green colour cross inside a square with red outline having the sides of square

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

52	3852	<p>A product nutritional claim of Low Glycemic Index (GI) is true when the GI value is below_____.</p> <ol style="list-style-type: none"> 1. 25 2. 40 3. 55 4. 70 <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

53	3853	<p>Carnitine found in animal meats is used as _____.</p> <ol style="list-style-type: none"> 1. Anti clotting agent 2. Anti obesity ingredient 3. Coloring ingredient 4. Anti caking agent <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

54	3854		4.0	1.00
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Goyang is an ethnic, fermented wild plant food of _____.

1. Tamil Nadu
2. Rajasthan
3. Sikkim and Nepal
4. Kerala

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

55	3855	<p>Potassium sorbate controls rope forming bacterial spores of _____.</p> <ol style="list-style-type: none"> 1. <i>Escherichia coli</i> 2. <i>Clostridium sporolactis</i> 3. <i>Bacillus mesentericus</i> 4. <i>Enterobacter aerogenus</i> 	4.0	1.00
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

56	3856	<p>Vitamin E is a mixture of tocopherols and tocotrienols, each one has following forms, _____.</p> <ol style="list-style-type: none"> 1. α 2. α, β 3. α, β and γ 4. α, β, γ, and δ 	4.0	1.00
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

57	3857		4.0	1.00
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The yolk membrane, which surrounds the yolk is also referred as _____.

1. Edwards membrane
2. Vitelline membrane
3. Edwin membrane
4. Lawrence membrane

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

58	3858	Aspartame is a methyl ester of the dipeptide of _____.	4.0	1.00
		<ol style="list-style-type: none"> 1. Proline and valine 2. Histidine and proline 3. Aspartic acid and phenylalanine. 4. Arginine and tryptophan 		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

59	3859	A wine label must declare that it contains sulfur dioxide if wine contains more than _____ sulfur dioxide per litre.	4.0	1.00
		<ol style="list-style-type: none"> 1. 10 mg 2. 50 mg 3. 100 mg 4. 200 mg 		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

60	3860		4.0	1.00
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One of the test to detect microbial enterotoxins is _____.

1. Rapid Photo Latex Arrangement Test
2. Reversed Passive Latex Agglutination Test
3. Random Photo Light Agglutination Test
4. Real Passive Light Agglutination Test

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

61	3861	Actinidin, a protease is extracted from the fruits of _____.	4.0	1.00
		<ol style="list-style-type: none"> 1. Papaya 2. Kiwi 3. Sapota 4. Apple 		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

62	3862	In coffee, bitterness is imparted due to the presence of _____.	4.0	1.00
		<ol style="list-style-type: none"> 1. Diprophylline 2. Xanthidrol 3. Methylxanthines 4. Bromotheophylline 		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

63	3863		4.0	1.00
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An example for peritrichous flagella is _____ organism.

1. *Vibrio cholerae*
2. *Pseudomonas aurugenosa*
3. *Bartonella bacilliformis*
4. *Salmonella typhi*

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

64	3864	One example for aliphatic biogenic amine is _____.	4.0	1.00
		<ol style="list-style-type: none"> 1. Putrescine 2. Tyramine 3. Histidine 4. Tryptamine 		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

65	3865	Carrageenan comes from the seaweeds of _____.	4.0	1.00
		<ol style="list-style-type: none"> 1. Caulerpa 2. Gigartina 3. Sargassum 4. Monostroma 		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

66	3866		4.0	1.00
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The Biochemical Oxygen Demand (mg/l, max) of effluents discharged in Public Sewers should be less than _____.

1. 50
2. 150
3. 350
4. 600

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

67	3867	<p>The Vitamin K2 is known as _____.</p> <ol style="list-style-type: none"> 1. Menaquinone 2. Phylloquinon 3. α quinone 4. β quinine <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

68	3868	<p>The HMP pathway is also called as _____.</p> <ol style="list-style-type: none"> 1. Warburg–Dickens–Horecker pathway 2. Esther - Lederberg pathway 3. Jakub- Parnas pathway 4. Sergei - Winogradsky pathway <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

69	3869		4.0	1.00
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The maximum permitted level for naturally occurring toxic substance Agaric acid is _____.

1. 10 ppm
2. 100 ppm
3. 500 ppm
4. 1000 ppm

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

70 3870

4.0

1.00

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

List-I	List-II
(Disease.)	(microbe responsible.)
(A). Anthracnose-Litchi	(I). <i>Thielaviopsis paradoxa</i>
(B). Black rot- Pineapple	(II). <i>Pseudomonas syringae</i>
(C). Phomopsis stem end rot- Citrus	(III). <i>Botrytis cinerea</i>
(D). Gray mold- Grape	(IV). <i>Colletotrichum gloeosporioides</i>

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

71 3871

4.0

1.00

The ratio of heat extracted in the refrigerator to the work done on the refrigeration known as.....

1. Coefficient of Performance of refrigeration
2. Tonne of refrigeration
3. Refrigeration efficiency
4. Coefficient performance of a heat pump

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

72	3872	<p>In a vapour compression system, the lowest temperature during the cycle occurs after.....</p> <ol style="list-style-type: none"> 1. Condensation 2. Expansion 3. Evaporation 4. Compression <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

73	3873	<p>A product of Grashof Number and Prandtl Number is number.</p> <ol style="list-style-type: none"> 1. Reynold 2. Nusselt 3. Rayleigh 4. Graetz <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

74	3874	<p>Sensor is a</p> <ol style="list-style-type: none"> 1. Communication device 2. Control device 3. Transducer 4. Switch <p>A1 : 1</p> <p>A2 : 2</p>	4.0	1.00
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		A3 : 3		
		A4 : 4		

Objective Question

75	3875	<p>Product of Reynolds number and Prandtl number is known as:</p> <ol style="list-style-type: none"> 1. Stanton number 2. Peclet number 3. Mach number 4. Biot number <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

76	3876	<p>In manufacture of glass ----- is the second largest constituent after silica.</p> <ol style="list-style-type: none"> 1. Cullet 2. Soda 3. Lime 4. Magnesia <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

77	3877	<p>The bactericidal contains</p> <ol style="list-style-type: none"> 1. Membrane filtration 2. Freeze-drying 3. Ionizing radiation 4. Deep freezing <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

78	3878	<p>Which of the following is fire tube boiler?</p> <ol style="list-style-type: none"> 1. Babcock and Wilcox boiler 2. Locomotive boiler 3. Benson boiler 4. Stirling boiler <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

79	3879	<p>Thermal death time (TDT) curve is between_____</p> <ol style="list-style-type: none"> 1. Time v/s temperature 2. Temperature v/s log (time) 3. Time v/s log (number of survivors) 4. Temperature v/s Time <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

80	3880	<p>_____ method is used during indirect liquid level measurement.</p> <ol style="list-style-type: none"> 1. Conductive probes 2. Sonar or ultrasonic 3. Displacer 4. Sight glass <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

81	3881		4.0	1.00
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Which boiling mounting is used to extinguish the fire in the event of water level in the boiler shell falling below a certain limit?

1. Blow off cock valve
2. Safety valve
3. Fusible plug
4. Spring loaded safety valve

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

82 3882 4.0 1.00

..... expresses the relative importance of the thermal resistance of a body to that of the convection resistance at its surface.

1. Nusselt Number
2. Biot Number
3. Prandtl Number
4. Reynold's Number

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

83 3883 4.0 1.00

The earliest method used for planning of project was.....

1. CPM
2. PERT
3. Bar chart
4. Milestone chart

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

84 3884 4.0 1.00

The product of diffusivity and solubility is defined as..... coefficient

1. Diffusivity
2. Heat transfer
3. Permeability
4. Mass transfer

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

85	3885	<p>Basically, _____ circuits are Wheatstone Bridge circuits.</p> <ol style="list-style-type: none"> 1. Pyrometer 2. Bimetallic thermometer 3. Thermocouple 4. Resistance thermometer <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

86	3886	<p>Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R).</p> <p>Assertion (A) : In freeze drying technique, water from frozen food is sublimed off.</p> <p>Reason (R) : Freezing is a preservation method in which food sealed in container is subjected to elevated temperature for definite period of time.</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"> 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. <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p>	4.0	1.00
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		A4 : 4		
Objective Question				
87	3887	<p>Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R). Assertion (A) : HTST Pasteurization is less drastic heat treatment given to milk for its preservation.</p> <p>Reason (R) : In HTST Pasteurization milk is held at a temperature of 72⁰C for 15 Seconds.</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"> 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. <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>	4.0	1.00
Objective Question				
88	3888	<p>Fruit flavour is complex of _____</p> <ol style="list-style-type: none"> Taste and color Taste and appearance Taste and aroma Taste only <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>	4.0	1.00
Objective Question				
89	3889		4.0	1.00

Packaging material should be _____.

- (A). Non toxic
- (B). Inert
- (C). High cost
- (D). Low cost

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

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

Objective Question

90 3890

4.0 1.00

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

List-I	List-II
Advanced Processing Method / Technique	(Its description)
(A). High pressure processing	(I). Electrical current passed through food
(B). Ohmic heating	(II). Spray drying
(C). Pulsed electric field	(III). Meat (RTE) processing at 600 MPa
(D). Micro encapsulation	(IV). Application of high voltage pulses

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

91 3891

4.0 1.00

Reciprocating compressor sucks _____ pressure and low temperature refrigerant during suction stroke.

1. Low
2. Intermediate
3. High
4. Atmospheric

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

92	3892	<p>Dry ice is also known as _____.</p> <ol style="list-style-type: none"> 1. Solid water 2. Solid Freon -12 3. Solid nitrogen 4. Solid carbon dioxide <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

93	3893	<p>Four important steps in canning technology</p> <p>(A). Removing the bottles / cans from the water bath at the end of the prescribed period.</p> <p>(B). Subjecting bottles / cans to the action of boiling water for the certain length of time.</p> <p>(C). Placing the food to be preserved in bottles/ cans.</p> <p>(D). Closing the bottles / cans with utmost care.</p> <p>Choose the correct answer from the options given below with proper sequence of steps :</p> <ol style="list-style-type: none"> 1. (A), (B), (C), (D). 2. (B), (C), (D), (A). 3. (C), (D), (B), (A). 4. (D), (B), (A), (C). <p>A1 : 1</p> <p>A2 : 2</p>	4.0	1.00
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A3 : 3

A4 : 4

Objective Question

94	3894	<p>Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R). Assertion (A) : Coffee is stimulating beverage</p> <p>Reason (R) : Stimulating effect of coffee is due to caffeine</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"> 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. <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

95	3895	<p>_____ are antifoaming agents used in food industry.</p> <ol style="list-style-type: none"> Silicon oils Gums Cyclamates Hydrocarbons <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

96	3896		4.0	1.00
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Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R).

Assertion (A) : Red colour of tomato is due to pigment lycopene.

Reason (R) : Papain enzyme is extracted from papaya.

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

97	3897	<p>Energy required to grind a food material from one size to another is expressed by _____.</p> <p>(A). Fick's law (B). Kick's law (C). Rittinger's law (D). Bond's law</p> <p>Choose the correct answer from the options given below:</p> <ol style="list-style-type: none"> 1. (A), (C) and (D) only. 2. (A), (B) and (D) only. 3. (A), (B) and (C) only 4. (B), (C) and (D) only. <p>A1 : 1 A2 : 2 A3 : 3 A4 : 4</p>	4.0	1.00
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Objective Question

98	3898	<p>Majority of HTST pasteurizers uses _____ heat exchangers with sections for regenerative heating and cooling.</p> <ol style="list-style-type: none"> 1. Plate heat exchanger 2. Double pipe heat exchanger 3. Shell and tubes heat exchanger 4. Shell and coil heat exchanger 	4.0	1.00
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A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

99 3899

4.0

1.00

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

Assertion (A) : Yogurt contains mixed lactic acid culture containing *Lactobacillus bulgaricus* and *Streptococcus thermophiles*

Reason (R) : Whey is the by-product in the manufacture of butter

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

100 3900

4.0

1.00

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

Assertion (A) : Human most easily tolerates a lack of carbohydrate .

Reason (R) : In human body carbohydrate provide energy of 9 Kcal/g

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

101	3901	<p>Which of the following is not true regarding aluminium as food packaging?</p> <ol style="list-style-type: none"> 1. No taste and odour 2. Produce sulfide staining 3. Excellent workability 4. Light weight <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

102	3902	<p>..... is the disadvantage of plastics used in food packaging.</p> <ol style="list-style-type: none"> 1. Easy colouring 2. No rusting 3. Good water resistance 4. Tendency to creep <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

103	3903	<p>According to AGMARK Ghee Grading and Marketing Rules Schedule IIIA the moisture content of special grade ghee should not be more than..... %.</p> <ol style="list-style-type: none"> 1. 0.1 2. 0.2 3. 0.3 4. 0.4 <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

104	3904		4.0	1.00
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..... metal ions are not so active accelerators of reversion of oil.

1. Copper
2. Cobalt
3. Zinc
4. Nickel

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

105 3905

..... is major protein of egg white.

1. Avidin
2. Ovomuroid
3. Mucin
4. Ovalbumin

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0

1.00

Objective Question

106 3906

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

List-I	List-II
Aromatic flavouring	Commodity
(A).Benzyl acetate	(I). Pine apple
(B).Allyl caproate	(II).Spice
(C). Eugenol	(III). Banana
(D). Amyl acetate	(IV).Strawberry

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

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

A1 : 1

4.0

1.00

A2 : 2

A3 : 3

A4 : 4

Objective Question

107	3907	<p>.....is not used as curing agent in meat.</p> <ol style="list-style-type: none"> 1. Sodium nitrate 2. Sodium sulphate 3. Sodium nitrite 4. Sodium chloride <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

108	3908	<p>.....is not correct statement regarding cooking of meat.</p> <ol style="list-style-type: none"> 1. Denaturation of proteins 2. Hydrolysis of collagen to gelatin 3. Formation of drip 4. Nutritional value is improved <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

109	3909	<p>Cooked flavor to milk is due to</p> <ol style="list-style-type: none"> 1. Heat denaturation of casein 2. Heat denaturation of lactalbumin 3. Caramelization of lactose 4. Hydrolysis of lipids <p>A1 : 1</p> <p>A2 : 2</p>	4.0	1.00
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A3 : 3

A4 : 4

Objective Question

110 3910

4.0

1.00

..... is forequarter cut of beef.

1. Plate
2. Short loin
3. Tender loin
4. Flank

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

111 3911

4.0

1.00

..... is an alcoholic beverage prepared locally in Ribba region of Kinnaur (Himachal Pradesh) from black or green grapes.

1. Chulli
2. Angoori
3. Feni
4. Rguntshang

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

112 3912

4.0

1.00

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

List-I	List-II
Solvents	Solubility of proteins
(A) Prolamins.	(I). Salt Solution
(B).Albumins	(II). Dil. Acid and Alkali
(C). Globulins	(III). Water
(D). Glutelins	(IV).Alcohol

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

113 3913

Which one of the following is not a nonnutritive sweetener?

1. Sodium cyclohexyl sulfamate
2. Calcium cyclohexyl sulfamate
3. Sodium saccharin
4. Sodium hexametaphosphate

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0

1.00

Objective Question

114 3914

.....disinfectant kills the pathogens by disturbing membranes and coagulating proteins.

1. QAC
2. Alcohols
3. Iodine
4. Chlorine

A1 : 1

4.0

1.00

A2 : 2

A3 : 3

A4 : 4

Objective Question

115	3915	<p>The quantitative counts of virus particles may be achieved using a</p> <ol style="list-style-type: none"> 1. Ion exchange assay 2. MPN assay 3. Plaque assay 4. Selective medium assay 	4.0	1.00
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

116	3916	<p>In homolactic fermentation 1 mole of glucose yields mole/ moles of lactic acid.</p> <ol style="list-style-type: none"> 1. 1 2. 2 3. 3 4. 4 	4.0	1.00
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

117	3917	<p>Glucose salt teepol broth and TCBS are used for detection of pathogen.</p> <ol style="list-style-type: none"> 1. Vibrio parahaemolyticus 2. Pseudomonas aeruginosa 3. Shigella dysentery 4. Staphylococcus aureus 	4.0	1.00
		A1 : 1		
		A2 : 2		

		A3 : 3		
		A4 : 4		

Objective Question

118	3918	<p>..... is a non-lysosomal proteolytic enzyme which helps in tenderization of meat.</p> <ol style="list-style-type: none"> 1. Calcium activated neutral proteinases 2. Capthepsin-B 3. Acid phosphatase 4. Capthepsin-D 	4.0	1.00
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

119	3919	<p>The lysine plus sucrose generate/produce type of meat flavour</p> <ol style="list-style-type: none"> 1. Beef broth like aroma 2. Chicken like aroma 3. Boiled meat like aroma 4. Baked ham like aroma 	4.0	1.00
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

120	3920	<p>..... is human tapeworm whose larval form encysts in the tissues of cattle and eating such under cooked meat causes illness in human beings.</p> <ol style="list-style-type: none"> 1. Taenia saginata 2. Toxoplasma gondii 3. Belatidium coli 4. Trichinella spiralis 	4.0	1.00
		A1 : 1		
		A2 : 2		
		A3 : 3		

