

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	 among following leafy vegetable contains higher amount of carotene. 1. Bathua 2. Amaranth 3. Brussels sprout 4. Lettuce A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
2	3802	Which one of the following is not fining agents used in clarification of fruit juices? 1. Gelatin 2. Albumen 3. Sorbitol 4. Casein A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
3	3803	Recommended dietary allowance (RDA) of iron for pregnant women is _____ mg/day. 1. 27 2. 29 3. 19 4. 23 A1 : 1 A2 : 2	4.0	1.00

A3 : 3

A4 : 4

Objective Question

4	3804	The temperature at which the granules begin to swell rapidly and loose birefringence is called 1. Retrogradation temperature 2. Gelatinization temperature 3. Cooking temperature 4. Boiling temperature A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

5	3805	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? 1. Sorbic acid 2. Benzoic acid 3. Acetic acid 4. Propionic acid A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

6	3806	The orange juice is deaerated to preserve vitamin..... 1. D 2. A 3. K 4. C A1 : 1 A2 : 2 A3 : 3	4.0	1.00
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A4 : 4

Objective Question

7	3807		4.0	1.00
Match List-I with List-II				
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		
Choose the correct answer from the options given below:				
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				
A1 : 1				
A2 : 2				
A3 : 3				
A4 : 4				

Objective Question

8	3808	 are group of natural products possessing the property of producing lather or foam when shaken with water. 1. Phytates 2. Isoflavonoids 3. Saponins 4. Haemagglutinins A1 : 1 A2 : 2 A3 : 3 A4 : 4	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? 1. Chlorophylls 2. Glycerol 3. Melanins 4. Flavonoids A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

11	3811	Mohler's test is carried out for qualitative test of..... 1. Sulfur dioxide 2. Sorbic acid 3. Benzoic acid 4. Barium chloride A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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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	Which is not true regarding PEF processing? 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 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

14	3814	Arrange the stages of fatty acid oxidation in sequence. 1. β-Oxidation proper in the mitochondrial matrix. 2. Activation of fatty acids occurring in the cytosol 3. Transport of fatty acids into mitochondria Choose the correct answer from the options given below: 1. 1, 2, 3 2. 2, 3, 1 3. 3, 2, 1 4. 1, 3, 2 A1 : 1 A2 : 2 A3 : 3	4.0	1.00
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A4 : 4

Objective Question

15	3815	Which is not true regarding propionic acid? 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 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

16	3816	The term 'siridhanya' is used for..... 1. Wheat 2. Millets 3. Rice 4. Buck wheat A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

17	3817	Which of the following enzyme does not take part in interactions to form "Hypoallergenic flour"? 1. Collagenase 2. Actinase 3. Amylase 4. Transglutaminase A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

18	3818	Reichert-Meissl (RM) number is defined as..... 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. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

19	3819	Glucose and are epimers with regards to carbon 4 (C₄ - epimers). 1. Mannose 2. Ribose 3. Maltose 4. Galactose A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

20	3820	Which one of the following beverage is not diluted before serving? 1. Squash 2. Syrup 3. Crush 4. Nectar A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

21	3821		4.0	1.00
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UHT sterilization is recommended for _____

1. Thin liquid foods
2. Solid particulates
3. Thick liquids and pastes
4. Low fat foods

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

22	3822	Continuous washing with water is done during process. 1. Abrasive peeling 2. Flame peeling 3. Lye peeling 4. Flash steam peeling A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

23	3823	_____ is an impossible process. 1. Pasteurization of packed liquids 2. Sterilization of packed liquids 3. Pasteurization of unpacked liquids 4. Sterilization of unpacked liquids A1 : 1 A2 : 2 A3 : 3 A4 : 4	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
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
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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..... is essentially free from methyl ester groups.

1. Pectin
2. Pectic acid
3. Pectinic acid
4. Protopectin

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

28 3828 4.0 1.00

..... is called saccharifying amylase.

1. Alpha amylase
2. Beta amylase
3. Gamma amylase
4. Reverse amylase

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

29 3829 4.0 1.00

_____ protein fraction of egg yolk is water soluble.

1. Livetin
2. Ovalbumin
3. Globulin
4. Covalbumin

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

30 3830 4.0 1.00

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. 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? 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	The FBOs with annual turnover _____ need FSSAI's state license. 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 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

35	3835	It is recommended to _____ our hands before handling food. 1. Sanitize 2. Sterilize 3. Disinfect 4. Drench A1 : 1 A2 : 2 A3 : 3 A4 : 4	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	What is the purpose of proofing dough in the bread-making process? 1. Adding flavor 2. Enhancing nutritional value 3. Developing gluten structure 4. Increasing moisture content A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

38	3838	Which of the following is a key factor that influences the Maillard reaction in baked goods? 1. Temperature 2. Humidity 3. Mixing time 4. pH level A1 : 1 A2 : 2 A3 : 3 A4 : 4	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? 1. Monosaccharides 2. Disaccharides 3. Polysaccharides 4. Oligosaccharides A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

41	3841	Which of the following cereal grains is gluten-free and commonly used in gluten-free products? 1. Wheat 2. Barley 3. Rye 4. Rice A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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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	In the falling rate drying period, the moisture content of the food product: 1. Decreases rapidly 2. Remains constant 3. Decreases at a decreasing rate 4. Decreases at an increasing rate A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

44	3844	Which protein fraction constitutes gluten ? 1. Prolamin and protease 2. Gliadin and glutenin 3. Gliadin and zein 4. Prolamin and Gliadin A1 : 1 A2 : 2 A3 : 3 A4 : 4	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
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
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	Which type of roller is commonly used in the initial break system of a flour mill?	4.0	1.00
1. Smooth roller 2. Corrugated roller 3. Grooved roller 4. Sifter roller				
A1 : 1				
A2 : 2				
A3 : 3				
A4 : 4				

Objective Question

50	3850	What is green flour ?	4.0	1.00
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				
A1 : 1				
A2 : 2				
A3 : 3				
A4 : 4				

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	A product nutritional claim of Low Glycemic Index (GI) is true when the GI value is below ____. 1. 25 2. 40 3. 55 4. 70 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

53	3853	Carnitine found in animal meats is used as ____. 1. Anti clotting agent 2. Anti obesity ingredient 3. Coloring ingredient 4. Anti caking agent A1 : 1 A2 : 2 A3 : 3 A4 : 4	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	Potassim sorbate controls rope forming bacterial spores of ____. 1. <i>Escherichia coli</i> 2. <i>Clostridium sporolactis</i> 3. <i>Bacillus mesentericus</i> 4. <i>Enterobacter aerogenus</i> A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

56	3856	Vitamin E is a mixture of tocopherols and tocotrienols, each one has following forms, ____. 1. α 2. α, β 3. α, β and γ 4. α, β, γ, and δ A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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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 4.0 1.00

Aspartame is a methyl ester of the dipeptide of ____.

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 4.0 1.00

A wine label must declare that it contains sulfur dioxide if wine contains more than ____ sulfur dioxide per litre.

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

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 _____. 1. Papaya 2. Kiwi 3. Sapota 4. Apple A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

62	3862	In coffee, bitterness is imparted due to the presence of _____. 1. Diprophylline 2. Xanthidrol 3. Methylxanthines 4. Bromotheophylline A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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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	4.0	1.00
One example for aliphatic biogenic amine is _____.			
1. Putrescine 2. Tyramine 3. Histidine 4. Tryptamine			
A1 : 1			
A2 : 2			
A3 : 3			
A4 : 4			

Objective Question

65	3865	4.0	1.00
Carrageenan comes from the seaweeds of _____.			
1. Caulerpa 2. Gigartina 3. Sargassum 4. Monostroma			
A1 : 1			
A2 : 2			
A3 : 3			
A4 : 4			

Objective Question

66	3866	4.0	1.00

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	The Vitamin K2 is known as _____. 1. Menaquinone 2. Phylloquinon 3. α quinone 4. β quinine A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

68	3868	The HMP pathway is also called as _____. 1. Warburg–Dickens–Horecker pathway 2. Esther - Lederberg pathway 3. Jakub- Parnas pathway 4. Sergei - Winogradsky pathway A1 : 1 A2 : 2 A3 : 3 A4 : 4	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	In a vapour compression system, the lowest temperature during the cycle occurs after..... 1. Condensation 2. Expansion 3. Evaporation 4. Compression A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

73	3873	A product of Grashof Number and Prandtl Number is number. 1. Reynold 2. Nusselt 3. Rayleigh 4. Graetz A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

74	3874	Sensor is a 1. Communication device 2. Control device 3. Transducer 4. Switch A1 : 1 A2 : 2	4.0	1.00
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		A3 : 3		
		A4 : 4		

Objective Question

75	3875	Product of Reynolds number and Prandtl number is known as: 1. Stanton number 2. Peclet number 3. Mach number 4. Biot number A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

76	3876	In manufacture of glass ----- is the second largest constituent after silica. 1. Cullet 2. Soda 3. Lime 4. Magnesita A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

77	3877	The bactericidal contains 1. Membrane filtration 2. Freeze-drying 3. Ionizing radiation 4. Deep freezing A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

78	3878	Which of the following is fire tube boiler? 1. Babcock and Wilcox boiler 2. Locomotive boiler 3. Benson boiler 4. Stirling boiler A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

79	3879	Thermal death time (TDT) curve is between_____ 1. Time v/s temperature 2. Temperature v/s log (time) 3. Time v/s log (number of survivors) 4. Temperature v/s Time A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

80	3880	_____ method is used during indirect liquid level measurement. 1. Conductive probes 2. Sonar or ultrasonic 3. Displacer 4. Sight glass A1 : 1 A2 : 2 A3 : 3 A4 : 4	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	 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	4.0	1.00
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Objective Question

83	3883	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	4.0	1.00
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Objective Question

84	3884		4.0	1.00
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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	Basically, _____ circuits are Wheatstone Bridge circuits. 1. Pyrometer 2. Bimetallic thermometer 3. Thermocouple 4. Resistance thermometer A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

86	3886	Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R). Assertion (A) : In freeze drying technique, water from frozen food is sublimed off. Reason (R) : Freezing is a preservation method in which food sealed in container is subjected to elevated temperature for definite period of time. In light of the above statements, choose the <i>correct</i> 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
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A4 : 4

Objective Question

87	3887	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. Reason (R) : In HTST Pasteurization milk is held at a temperature of 72⁰C for 15 Seconds. 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

88	3888	Fruit flavour is complex of _____ - Taste and color - Taste and appearance - Taste and aroma - Taste only A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

89	3889		4.0	1.00
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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	Dry ice is also known as _____. 1. Solid water 2. Solid Freon -12 3. Solid nitrogen 4. Solid carbon dioxide A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

93	3893	Four important steps in canning technology (A). Removing the bottles / cans from the water bath at the end of the prescribed period. (B). Subjecting bottles / cans to the action of boiling water for the certain length of time. (C). Placing the food to be preserved in bottles/ cans. (D). Closing the bottles / cans with utmost care. Choose the correct answer from the options given below with proper sequence of steps : 1. (A), (B), (C), (D). 2. (B), (C), (D), (A). 3. (C), (D), (B), (A). 4. (D), (B), (A), (C). A1 : 1 A2 : 2	4.0	1.00
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A3 : 3

A4 : 4

Objective Question

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

95	3895	_____ are antifoaming agents used in food industry. - Silicon oils - Gums - Cyclamates - Hydrocarbons A1 : 1 A2 : 2 A3 : 3 A4 : 4	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	Energy required to grind a food material from one size to another is expressed by ____. (A). Fick's law (B). Kick's law (C). Rittinger's law (D). Bond's law Choose the correct answer from the options given below: 1. (A), (C) and (D) only. 2. (A), (B) and (D) only. 3. (A), (B) and (C) only 4. (B), (C) and (D) only. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

98	3898	Majority of HTST pasteurizers uses _____ heat exchangers with sections for regenerative heating and cooling. 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	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 <i>Lactobacillus bulgaricus</i> and <i>Streptococcus thermophiles</i> Reason (R) : Whey is the by-product in the manufacture of butter In light of the above statements, choose the <i>most appropriate</i> 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
Objective Question				
100	3900	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 cabohydrate provide energy of 9 Kcal/g 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
Objective Question				

101	3901	Which of the following is not true regarding aluminium as food packaging? 1. No taste and odour 2. Produce sulfide staining 3. Excellent workability 4. Light weight A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

102	3902	 is the disadvantage of plastics used in food packaging. 1. Easy colouring 2. No rusting 3. Good water resistance 4. Tendency to creep A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

103	3903	According to AGMARK Ghee Grading and Marketing Rules Schedule IIIA the moisture content of special grade ghee should not be more than..... %. 1. 0.1 2. 0.2 3. 0.3 4. 0.4 A1 : 1 A2 : 2 A3 : 3 A4 : 4	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

4.0

1.00

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

106 3906

4.0

1.00

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

		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

107	3907	is not used as curing agent in meat. 1. Sodium nitrate 2. Sodium sulphate 3. Sodium nitrite 4. Sodium chloride A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

108	3908	is not correct statement regarding cooking of meat. 1. Denaturation of proteins 2. Hydrolysis of collagen to gelatin 3. Formation of drip 4. Nutritional value is improved A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

109	3909	Cooked flavor to milk is due to 1. Heat denaturation of casein 2. Heat denaturation of lactalbumin 3. Caramelization of lactose 4. Hydrolysis of lipids A1 : 1 A2 : 2	4.0	1.00
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A3 : 3

A4 : 4

Objective Question

110	3910	 is forequarter cut of beef. 1. Plate 2. Short loin 3. Tender loin 4. Flank A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

111	3911	 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	4.0	1.00
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Objective Question

112	3912		4.0	1.00
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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

4.0 1.00

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

Objective Question

114 3914

4.0 1.00

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

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

A1 : 1

		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

115	3915	The quantitative counts of virus particles may be achieved using a 1. Ion exchange assay 2. MPN assay 3. Plaque assay 4. Selective medium assay A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

116	3916	In homolactic fermentation 1 mole of glucose yields mole/moles of lactic acid. 1. 1 2. 2 3. 3 4. 4 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

117	3917	Glucose salt teepol broth and TCBS are used for detection of pathogen. 1. Vibrio parahaemolyticus 2. Pseudomonas aeruginosa 3. Shigella dysentery 4. Staphylococcus aureus A1 : 1 A2 : 2	4.0	1.00
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A3 : 3

A4 : 4

Objective Question

118	3918	 is a non-lysosomal proteolytic enzyme which helps in tenderization of meat. 1. Calcium activated neutral proteinases 2. Capthepsin-B 3. Acid phosphatase 4. Capthepsin-D A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

119	3919	The lysine plus sucrose generate/produce type of meat flavour 1. Beef broth like aroma 2. Chicken like aroma 3. Boiled meat like aroma 4. Baked ham like aroma A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

120	3920	 is human tapeworm whose larval form encysts in the tissues of cattle and eating such under cooked meat causes illness in human beings. 1. Taenia saginata 2. Toxoplasma gondii 3. Belatidium coli 4. Trichinella spiralis A1 : 1 A2 : 2 A3 : 3	4.0	1.00
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