

National Testing Agency

Question Paper Name :	Food Technology 17th September Shift 2
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Food Technology

Group Number :	1
Group Id :	190889109
Group Maximum Duration :	0
Group Minimum Duration :	120
Show Attended Group? :	No
Edit Attended Group? :	No
Break time :	0
Group Marks :	480
Is this Group for Examiner? :	No

Part A: General Knowledge

Section Id :	190889251
Section Number :	1
Section type :	Online
Mandatory or Optional :	Mandatory

Number of Questions :	20
Number of Questions to be attempted :	20
Section Marks :	80
Enable Mark as Answered Mark for Review and Clear Response :	Yes
Sub-Section Number :	1
Sub-Section Id :	190889291
Question Shuffling Allowed :	Yes

Question Number : 1 Question Id : 19088912382 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No
Correct Marks : 4 Wrong Marks : 1

Which of the following is the device used to measure the power and speed of the wind?

- 1. Avometer
- 2. Anemometer
- 3. Airometer
- 4. Aviontimeter

Options :

- 19088949421. 1
- 19088949422. 2
- 19088949423. 3
- 19088949424. 4

Question Number : 2 Question Id : 19088912383 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No
Correct Marks : 4 Wrong Marks : 1

Optical fibre used the concept of which of the following?

- 1. Reflection
- 2. Refraction
- 3. Total internal reflection
- 4. Total internal refraction

Options :

- 19088949425. 1
- 19088949426. 2
- 19088949427. 3
- 19088949428. 4

Question Number : 3 Question Id : 19088912384 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Yellow vein mosaic is the viral disease of which of the following plants?

- 1. Ladyfinger
- 2. Papaya
- 3. Sugarcane
- 4. Banana

Options :

- 19088949429. 1
- 19088949430. 2
- 19088949431. 3
- 19088949432. 4

Question Number : 4 Question Id : 19088912385 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following organ(s) is affected by Mumps disease?

- 1. Entire body
- 2. Skin
- 3. Eye
- 4. Parotid

Options :

- 19088949433. 1
- 19088949434. 2
- 19088949435. 3

19088949436. 4

Question Number : 5 Question Id : 19088912386 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following is the chemical name of vitamin B₂?

1. Riboflavin
2. Calciferol
3. Pyridoxin
4. Niacin

Options :

19088949437. 1

19088949438. 2

19088949439. 3

19088949440. 4

Question Number : 6 Question Id : 19088912387 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following is not the input unit of the computer?

1. Mouse
2. Keyboard
3. Screen
4. Scanner

Options :

19088949441. 1

19088949442. 2

19088949443. 3

19088949444. 4

Question Number : 7 Question Id : 19088912388 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The digital computer operates on which of the following principle?

1. Measurement
2. Calculation
3. Logical
4. Electrification

Options :

19088949445. 1

19088949446. 2

19088949447. 3

19088949448. 4

Question Number : 8 Question Id : 19088912389 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The non-cooperation movement of Gandhiji was launched in which of the following year?

1. 1915
2. 1922
3. 1920
4. 1930

Options :

19088949449. 1

19088949450. 2

19088949451. 3

19088949452. 4

Question Number : 9 Question Id : 19088912390 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

An Islamic revivalist movement named Wahabi movement was founded by which of the following person?

1. Sian Saheb
2. Syed Ahmed
3. Haji Shariat-Allah
4. DaduMian

Options :

19088949453. 1

19088949454. 2

19088949455. 3

19088949456. 4

Question Number : 10 Question Id : 19088912391 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following is considered as the “Magna Carta of England Education in India”?

1. Hunter education commission
2. Lord Macaulay’s Minute
3. Wood’s Despatch
4. Thomas Babington Macaulay

Options :

19088949457. 1

19088949458. 2

19088949459. 3

19088949460. 4

Question Number : 11 Question Id : 19088912392 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following nutrient does not come under the ambit of 'macro-nutrients in Soil Health Card?

1. Nitrogen
2. Zinc
3. Phosphorous
4. Potassium

Options :

19088949461. 1

19088949462. 2

19088949463. 3

19088949464. 4

Question Number : 12 Question Id : 19088912393 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Cole crops, root crops and legumes come under the ambit of which of the following?

1. Olericulture
2. Pomology
3. Viticulture
4. Arboriculture

Options :

19088949465. 1

19088949466. 2

19088949467. 3

19088949468. 4

Question Number : 13 Question Id : 19088912394 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The study of individual trees, shrubs, vines, and perennial woody plants is known as which of the following?

1. Turf management
2. Arboriculture
3. Pomology
4. Viticulture

Options :

19088949469. 1

19088949470. 2

19088949471. 3

19088949472. 4

Question Number : 14 Question Id : 19088912395 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The ministry is implementing MIDH (Mission for Integrated Development of Horticulture) with effect from which of the following year?

1. 2012-13
2. 2019-20
3. 2015-16
4. 2014-15

Options :

19088949473. 1

19088949474. 2

19088949475. 3

19088949476. 4

Question Number : 15 Question Id : 19088912396 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The interaction of soils with living things, particularly plants are well known as which of the following?

1. Edaphology
2. Pedology
3. Soil zoology
4. Pedogenesis

Options :

19088949477. 1

19088949478. 2

19088949479. 3

19088949480. 4

Question Number : 16 Question Id : 19088912397 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following systems has also incorporated social aspects in itself?

1. Landscaping
2. Permaculture
3. Horticulture
4. Forest gardening

Options :

19088949481. 1

19088949482. 2

19088949483. 3

19088949484. 4

Question Number : 17 Question Id : 19088912398 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

What do you term the phenomenon whereby the specific gene is added to the plant for producing a desirable phenotype?

1. Genetic manipulation
2. Genetic recombination
3. Genetic modification
4. Genetic hybridisation

Options :

19088949485. 1

19088949486. 2

19088949487. 3

19088949488. 4

**Question Number : 18 Question Id : 19088912399 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

What is the focus of the participatory plant breeding program?

1. Scientists
2. Plants
3. Environment
4. Farmers

Options :

19088949489. 1

19088949490. 2

19088949491. 3

19088949492. 4

**Question Number : 19 Question Id : 19088912400 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

How do you term the form of agriculture, in which, industrialized production of crops and animal products takes place?

1. Manufactured agriculture
2. Modern agriculture
3. Industrial agriculture
4. Mechanistic agriculture

Options :

19088949493. 1

19088949494. 2

19088949495. 3

19088949496. 4

**Question Number : 20 Question Id : 19088912401 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

Micro-irrigation fund of Rs. 5,000 crore has been placed with which of the following organization?

1. NABARD
2. IDBI
3. SBI
4. RRBs

Options :

19088949497. 1

19088949498. 2

19088949499. 3

19088949500. 4

Part B Core : Dairy Science: Dairy Technology & Food Technology

Section Id : 190889252

Section Number : 2

Section type :	Online
Mandatory or Optional :	Mandatory
Number of Questions :	50
Number of Questions to be attempted :	50
Section Marks :	200
Enable Mark as Answered Mark for Review and Clear Response :	Yes
Sub-Section Number :	1
Sub-Section Id :	190889292
Question Shuffling Allowed :	Yes

Question Number : 21 Question Id : 19088912402 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No
Correct Marks : 4 Wrong Marks : 1

The casein fraction which has maximum carbohydrates associated with it is _____.

- | | |
|-----------|-----------|
| (1) Alpha | (2) Beta |
| (3) Kappa | (4) Gamma |

Options :

- 19088949501. 1
- 19088949502. 2
- 19088949503. 3
- 19088949504. 4

Question Number : 22 Question Id : 19088912403 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No
Correct Marks : 4 Wrong Marks : 1

What is the proportion in which buffalo milk with 6.5% fat and low fat milk with 0.5% fat are to be combined in order to produce mixed milk conforming to standardized milk fat standards?

- | | |
|-----------|-----------|
| (1) 1 : 1 | (2) 2 : 1 |
| (3) 1 : 2 | (4) 1 : 3 |

Options :

- 19088949505. 1
- 19088949506. 2
- 19088949507. 3
- 19088949508. 4

Question Number : 23 Question Id : 19088912404 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The environmental management of a dairy plant is denoted by the ISO series _____.

- | | |
|-----------|-----------|
| (1) 9000 | (2) 11000 |
| (3) 14000 | (4) 22000 |

Options :

- 19088949509. 1
- 19088949510. 2
- 19088949511. 3
- 19088949512. 4

Question Number : 24 Question Id : 19088912405 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Match List I with List II

List I	List II
(A) Fat in infant food	(I) 10%
(B) Fat in table cream	(II) 19%
(C) Fat in condensed milk	(III) 20%
(D) Fat in ice cream	(IV) 9%

Choose the correct answer from the options given below :

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

Options :

19088949513. 1

19088949514. 2

19088949515. 3

19088949516. 4

**Question Number : 25 Question Id : 19088912406 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

Deficiency of calcium in the diet leads to

(1) Goitre

(2) Anemia

(3) Osteoporosis

(4) Rickets

Options :

19088949517. 1

19088949518. 2

19088949519. 3

19088949520. 4

**Question Number : 26 Question Id : 19088912407 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

_____ is an example of a medical food.

(1) Sports drinks

(2) Symbiotic yoghurt

(3) Flavoured dairy drink

(4) Lactose hydrolysed milk

Options :

19088949521. 1

19088949522. 2

19088949523. 3

19088949524. 4

Question Number : 27 Question Id : 19088912408 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The antimicrobial protein found in milk is

- | | |
|-----------------------|----------------------------|
| (1) Glycomacropeptide | (2) Lactoferrin |
| (3) MGF protein | (4) β -Lactoglobulin |

Options :

19088949525. 1

19088949526. 2

19088949527. 3

19088949528. 4

Question Number : 28 Question Id : 19088912409 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The protein content in retentate can be further increased using

- | | |
|---------------------|---------------------|
| (1) Diafiltration | (2) Nanofiltration |
| (3) Microfiltration | (4) Reverse osmosis |

Options :

19088949529. 1

19088949530. 2

19088949531. 3

19088949532. 4

Question Number : 29 Question Id : 19088912410 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Elimination of _____ by removing the gene from cow milk by transgenesis may improve the problem of cow milk allergy in children.

- | | |
|---------------------------|----------------------------|
| (1) β -Casein | (2) Lactose |
| (3) α -Lactalbumin | (4) β -Lactoglobulin |

Options :

- 19088949533. 1
- 19088949534. 2
- 19088949535. 3
- 19088949536. 4

Question Number : 30 Question Id : 19088912411 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Given below are two statements : One is labelled as Assertion (A) and the other is labelled as Reason (R).

Assertion (A) : It is, in general difficult to stabilize a water in oil emulsion.

Reason (R) : Charge effects are not applicable and only steric stabilization is possible in W/O emulsions.

In the 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

Options :

- 19088949537. 1
- 19088949538. 2
- 19088949539. 3
- 19088949540. 4

Question Number : 31 Question Id : 19088912412 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which among the following is an example of sparkling wine?

- | | |
|---------------|--------------|
| (1) Port Wine | (2) Sherry |
| (3) Champagne | (4) Red wine |

Options :

19088949541. 1

19088949542. 2

19088949543. 3

19088949544. 4

Question Number : 32 Question Id : 19088912413 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Maximum heat damage occur during the _____ of drying.

- | | |
|-------------------------|--------------------------|
| (1) Falling Rate Period | (2) Constant Rate Period |
| (3) Come-up Period | (4) Post drying stage |

Options :

19088949545. 1

19088949546. 2

19088949547. 3

19088949548. 4

Question Number : 33 Question Id : 19088912414 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which among the following is absent in cocoa butter?

- | | |
|-------------------|-----------------|
| (1) Palmitic acid | (2) Oleic acid |
| (3) Stearic acid | (4) Lauric acid |

Options :

19088949549. 1

19088949550. 2

19088949551. 3

19088949552. 4

**Question Number : 34 Question Id : 19088912415 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

Which among the following is the reduced form of myoglobin?

(1) Oxymyoglobin

(2) Metmyoglobin

(3) Oxygenated myoglobin

(4) Deoxymyoglobin

Options :

19088949553. 1

19088949554. 2

19088949555. 3

19088949556. 4

**Question Number : 35 Question Id : 19088912416 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

Extensive heating of starchy rich food material may leads to the formation of _____.

(1) Resistant starch

(2) Histamine

(3) Acrylamide

(4) Waxy starch

Options :

19088949557. 1

19088949558. 2

19088949559. 3

19088949560. 4

Question Number : 36 Question Id : 19088912417 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which among the following is not a reconstitution property of milk powder?

- | | |
|-------------------|--------------------|
| (1) Sinkability | (2) Wettability |
| (3) Agglomeration | (4) Dispersibility |

Options :

19088949561. 1

19088949562. 2

19088949563. 3

19088949564. 4

Question Number : 37 Question Id : 19088912418 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Match List I with List II

List I	List II
(A) Malolactic Fermentation	(I) Bread
(B) Pitching	(II) Wine
(C) Dextrinization	(III) Meat
(D) Stunning	(IV) Beer

Choose the correct answer from the options given below :

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

Options :

19088949565. 1

19088949566. 2

19088949567. 3

19088949568. 4

Question Number : 38 Question Id : 19088912419 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Given below are two statements : One is labelled as Assertion (A) and the other is labelled as Reason (R).

Assertion (A) : Cake flour is often subjected to chlorination to improve the quality of cake.

Reason (R) : Chlorination bleaches the carotenoids of wheat flour, and impart whiteness. It also oxidizes flour starch which swells more on gelatinization.

In the 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

Options :

19088949569. 1

19088949570. 2

19088949571. 3

19088949572. 4

Question Number : 39 Question Id : 19088912420 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Given below are two statements : One is labelled as Assertion (A) and the other is labelled as Reason (R).

Assertion (A) : Fruits like mango are exposed to Vapour Heat Treatment (VHT) before export as quarantine measure.

Reason (R) : Exposure to vapour check the biosynthesis of ethylene and thus inhibit ripening process.

In the 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

Options :

19088949573. 1

19088949574. 2

19088949575. 3

19088949576. 4

Question Number : 40 Question Id : 19088912421 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Food emulsions exhibits _____ type of rheological behaviour.

- | | |
|--------------------|----------------------|
| (1) Newtonian | (2) Rheopectic |
| (3) Shear thinning | (4) Shear thickening |

Options :

19088949577. 1

19088949578. 2

19088949579. 3

19088949580. 4

Question Number : 41 Question Id : 19088912422 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Average Magnesium (Mg) content of raw milk is about

- | | |
|-------------------|--------------------|
| (1) 1.2 mg/100 ml | (2) 12 mg/100 ml |
| (3) 120 mg/100 ml | (4) 0.12 mg/100 ml |

Options :

19088949581. 1

19088949582. 2

19088949583. 3

19088949584. 4

Question Number : 42 Question Id : 19088912423 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Volumetric method for detection of lactose in milk

- | | |
|-------------------------|---------------------------|
| (1) Lane-Eynon Method | (2) Werner-Schimdt Method |
| (3) Polarimetric Method | (4) Rose-Gottlieb Method |

Options :

19088949585. 1

19088949586. 2

19088949587. 3

19088949588. 4

Question Number : 43 Question Id : 19088912424 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Crude protein content of milk and milk product is calculated by multiplying nitrogen content with factor

- | | |
|----------|----------|
| (1) 6.25 | (2) 6.38 |
| (3) 6.30 | (4) 5.75 |

Options :

19088949589. 1

19088949590. 2

19088949591. 3

19088949592. 4

**Question Number : 44 Question Id : 19088912425 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

Vacreation refers to

- | | |
|---------------------------|--------------------------|
| (1) Vaccum packaging | (2) Vaccum sterilization |
| (3) Vaccum pasteurization | (4) Vaccuum creation |

Options :

19088949593. 1

19088949594. 2

19088949595. 3

19088949596. 4

**Question Number : 45 Question Id : 19088912426 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

For selection of wavelength, spectrophotometer uses :

- | | |
|-------------------|----------------|
| (1) Processor | (2) Transducer |
| (3) Monochromator | (4) Slit |

Options :

19088949597. 1

19088949598. 2

19088949599. 3

19088949600. 4

Question Number : 46 Question Id : 19088912427 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Following product exhibit maximum heat induced changes

- | | |
|------------------------------|---------------------|
| (1) Sweetened Condensed Milk | (2) Evaporated milk |
| (3) Khoa | (4) Milk Powder |

Options :

19088949601. 1

19088949602. 2

19088949603. 3

19088949604. 4

Question Number : 47 Question Id : 19088912428 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Casein : Fat ratio is adjusted in cheese milk to

- | | |
|-----------------|-----------------|
| (1) 0.45 – 0.60 | (2) 0.68 – 0.70 |
| (3) 0.68 – 0.80 | (4) 0.60 – 0.70 |

Options :

19088949605. 1

19088949606. 2

19088949607. 3

19088949608. 4

Question Number : 48 Question Id : 19088912429 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

During cheese making enzyme rennet acts on

- | | |
|--------------------------|---------------------|
| (1) αS_1 -Casein | (2) β -Casein |
| (3) αS_2 -Casein | (4) K-Casein |

Options :

19088949609. 1

19088949610. 2

19088949611. 3

19088949612. 4

**Question Number : 49 Question Id : 19088912430 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

For which of the water soluble vitamin milk is the only source for vegetarians

- | | |
|----------------|--------------------|
| (1) Folic acid | (2) Cyanocobalamin |
| (3) Thiamin | (4) Biotin |

Options :

19088949613. 1

19088949614. 2

19088949615. 3

19088949616. 4

**Question Number : 50 Question Id : 19088912431 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

As per FSSAI, 2006, maximum free fatty acid content (% oleic acid) in ghee is

- | | |
|----------|----------|
| (1) 1.5% | (2) 3% |
| (3) 2.5% | (4) 3.5% |

Options :

19088949617. 1

19088949618. 2

19088949619. 3

19088949620. 4

Question Number : 51 Question Id : 19088912432 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The area of pipe at section XX' is 315 cm^2 . The area of pipe at section YY' is twice the area of section XX'. The velocity at section XX' is 4.5 m/sec . Find the velocity at section YY'. Also determine flow rate through the pipe.

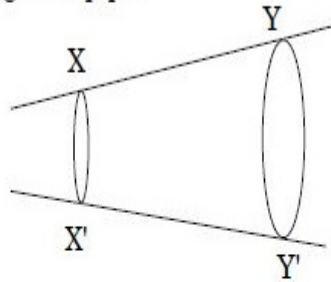


Fig. 1

- (1) $V = 2.25 \text{ m/sec}$, $Q = 0.14175 \text{ m}^3/\text{sec}$
- (2) $V = 22.25 \text{ m/sec}$, $Q = 0.14175 \text{ m}^3/\text{sec}$
- (3) $V = 2.25 \text{ m/sec}$, $Q = 1.4175 \text{ m}^3/\text{sec}$
- (4) $V = 22.25 \text{ m/sec}$, $Q = 1.4175 \text{ m}^3/\text{sec}$

Options :

19088949621. 1

19088949622. 2

19088949623. 3

19088949624. 4

Question Number : 52 Question Id : 19088912433 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The thermal conductivity of frozen food is _____ than foods at normal temperature.

- | | |
|-----------|---------------------|
| (1) Lower | (2) Higher |
| (3) Same | (4) Can not predict |

Options :

19088949625. 1

19088949626. 2

19088949627. 3

19088949628. 4

Question Number : 53 Question Id : 19088912434 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following arrangement could eliminate the use of pump between effects in evaporation?

- | | |
|------------------|----------------------------------|
| (1) Forward feed | (2) Backward feed |
| (3) Mixed feed | (4) Its theoretically impossible |

Options :

19088949629. 1

19088949630. 2

19088949631. 3

19088949632. 4

Question Number : 54 Question Id : 19088912435 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Ingress of oxygen into the package _____.

- (1) Decrease the activities of the enzymes
- (2) Increase the activities of the enzyme
- (3) No change in the activities of the enzyme
- (4) Initially increase followed by decrease in enzyme activity

Options :

19088949633. 1

19088949634. 2

19088949635. 3

19088949636. 4

Question Number : 55 Question Id : 19088912436 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The heating mechanism of microwave processing is

- | | |
|------------------------|----------------------|
| (1) Dipole rotation | (2) Infrared heating |
| (3) Ionic polarization | (4) Both (1) and (3) |

Options :

19088949637. 1

19088949638. 2

19088949639. 3

19088949640. 4

Question Number : 56 Question Id : 19088912437 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The water sorption by a food is independent of _____ .

- | | |
|------------------------------------|---|
| (1) Composition | (2) Physico-chemical state of ingredients |
| (3) Physical structure of the food | (4) Exposure to light |

Options :

19088949641. 1

19088949642. 2

19088949643. 3

19088949644. 4

Question Number : 57 Question Id : 19088912438 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

In shell and tube heat exchange the tube, which carry milk through it, should be made up of

- | | |
|---------------------|------------|
| (1) Aluminium | (2) Copper |
| (3) Stainless Steel | (4) Iron |

Options :

- 19088949645. 1
- 19088949646. 2
- 19088949647. 3
- 19088949648. 4

Question Number : 58 Question Id : 19088912439 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The HTST process involves heating milk to

- | | |
|---------------------|-----------------------|
| (1) 62°C for 30 min | (2) 72°C for 15 sec |
| (3) 65°C for 15 min | (4) 100°C for < 1 sec |

Options :

- 19088949649. 1
- 19088949650. 2
- 19088949651. 3
- 19088949652. 4

Question Number : 59 Question Id : 19088912440 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following is known as heart of the vapour compression refrigeration system?

- | | |
|---------------|----------------|
| (1) Condenser | (2) Evaporator |
| (3) Receiver | (4) Compressor |

Options :

- 19088949653. 1
- 19088949654. 2
- 19088949655. 3
- 19088949656. 4

Question Number : 60 Question Id : 19088912441 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

What is the full form of PLC?

- | | |
|--------------------------------|-------------------------------|
| (1) Programmable Logo Control | (2) Preventable Logic Control |
| (3) Programmable Logic Control | (4) Processed Linear Control |

Options :

19088949657. 1

19088949658. 2

19088949659. 3

19088949660. 4

Question Number : 61 Question Id : 19088912442 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Two agreement which are coming into force after Uruguay sound of multilateral Trade Negotiations are

- (A) TBT and SPS
- (B) TRIPS and SPS
- (C) GATT and WTO
- (D) TBT and GATT

Choose the most appropriate answer from the options given below :

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

Options :

19088949661. 1

19088949662. 2

19088949663. 3

19088949664. 4

Question Number : 62 Question Id : 19088912443 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

A failure to meet quality requirement is known as

- (A) Conformity
- (B) Observation
- (C) Non-conformity
- (D) Unsatisfactory

Choose the most appropriate answer from the options given below :

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

Options :

19088949665. 1

19088949666. 2

19088949667. 3

19088949668. 4

Question Number : 63 Question Id : 19088912444 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Faecal Indicator of milk is

- | | |
|----------------|---------------------------|
| (1) Coliforms | (2) Escherichia coli |
| (3) Salmonella | (4) Enterococcus faecalis |

Options :

19088949669. 1

19088949670. 2

19088949671. 3

19088949672. 4

Question Number : 64 Question Id : 19088912445 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Father of Medical Microbiology

- | | |
|-------------------|--------------------------|
| (1) Louis Pasteur | (2) Joseph Lister |
| (3) Robert Koch | (4) Anton Von Leewanhook |

Options :

19088949673. 1

19088949674. 2

19088949675. 3

19088949676. 4

Question Number : 65 Question Id : 19088912446 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

ISO Standard for Food Safety is

- | | |
|---------------|---------------|
| (1) ISO 9001 | (2) ISO 22000 |
| (3) ISO 14001 | (4) ISO 17025 |

Options :

19088949677. 1

19088949678. 2

19088949679. 3

19088949680. 4

Question Number : 66 Question Id : 19088912447 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Common activity test used for starter culture

- (A) Microscopic examination
- (B) Horrel Elliker test
- (C) Morphological examination
- (D) Growth on medium

Choose the most appropriate answer from the options given below :

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

Options :

19088949681. 1

19088949682. 2

19088949683. 3

19088949684. 4

**Question Number : 67 Question Id : 19088912448 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

Father of Biosensor is

- (A) Leoland C Clark
- (B) Leoland F Clark
- (C) Biacore
- (D) Ferland

Choose the most appropriate answer from the options given below :

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

Options :

- 19088949685. 1
- 19088949686. 2
- 19088949687. 3
- 19088949688. 4

Question Number : 68 Question Id : 19088912449 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the diseases are caused by *Coxiella burnetii*?

- (A) Tuberculosis
- (B) Brucellosis
- (C) 'Q' fever
- (D) Malta fever

Choose the most appropriate answer from the options given below

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

Options :

- 19088949689. 1
- 19088949690. 2
- 19088949691. 3
- 19088949692. 4

Question Number : 69 Question Id : 19088912450 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Eijkmen test is used for the detection of

- (A) Coliforms
- (B) Coliphages
- (C) E. coli
- (D) Enterococci

Choose the most appropriate answer from the options given below :

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

Options :

19088949693. 1

19088949694. 2

19088949695. 3

19088949696. 4

Question Number : 70 Question Id : 19088912451 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Pathogenic bacteria major concern in sweetened condensed milk

- (A) E. coli
- (B) Listeria monocytogenes
- (C) Staphylococcus aureus
- (D) Campylobacter jejuni

Choose the most appropriate answer from the options given below :

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

Options :

- 19088949697. 1
- 19088949698. 2
- 19088949699. 3
- 19088949700. 4

Part C : Food Technology

Section Id :	190889253
Section Number :	3
Section type :	Online
Mandatory or Optional :	Mandatory
Number of Questions :	50
Number of Questions to be attempted :	50
Section Marks :	200
Enable Mark as Answered Mark for Review and Clear Response :	Yes
Sub-Section Number :	1
Sub-Section Id :	190889293
Question Shuffling Allowed :	Yes

Question Number : 71 Question Id : 19088912452 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Natural antimicrobial substance permitted under regulations in food products is _____.

- | | |
|---------------|-----------------|
| (1) Lysozyme | (2) Nisin |
| (3) Natamycin | (4) Lactoferrin |

Options :

19088949701. 1

19088949702. 2

19088949703. 3

19088949704. 4

Question Number : 72 Question Id : 19088912453 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Microbial group which may grow in Saurkraut at acidity above 1 percent lactic acid _____.

- | | |
|-------------------------------|-----------------------------|
| (1) Leuconostoc mesenteroides | (2) Lactobacillus plantarum |
| (3) Pediococcus species | (4) Lactobacillus brevis |

Options :

19088949705. 1

19088949706. 2

19088949707. 3

19088949708. 4

Question Number : 73 Question Id : 19088912454 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Barley grains are preferred for malting purpose because _____.

- (1) Barley is not popular as staple food
- (2) Barley contain β -glucan, known for anti-cholesterolemic role
- (3) Barley grain has unique diversity of hydrolytic enzymes
- (4) Barley grain on roasting/kilning develop pleasant aroma

Options :

19088949709. 1

19088949710. 2

19088949711. 3

19088949712. 4

Question Number : 74 Question Id : 19088912455 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Modified Atmospheric Storage (MAS) inhibits the ripening of fruits and vegetables. Which among the following phenomenon is the most likely be explanation for the same?

- (1) Lowering of temperature minimizes the rate of respiration during MAS
- (2) High CO_2 level and subsequent lowering of O_2 concentration reduces the activity of ACC oxidase
- (3) High CO_2 check the growth of microorganisms
- (4) MAS inactivates the cell wall hydrolytic enzymes leading to slow release of ethylene

Options :

19088949713. 1

19088949714. 2

19088949715. 3

19088949716. 4

Question Number : 75 Question Id : 19088912456 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Pale, Soft and Exudative (PSE) meat is characterized by abnormal light colour, soft texture and poor water holding capacity. Which among the following may be considered as responsible for PSE meat?

- (1) Inadequate pre-slaughter rest
- (2) Rapid chilling of carcass
- (3) Animal is not fed properly resulting in high ultimate pH of meat
- (4) Carcass is chilled slowly leading to higher meat temperature

Options :

19088949717. 1

19088949718. 2

19088949719. 3

19088949720. 4

Question Number : 76 Question Id : 19088912457 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which among the following will not impart red colour in food products?

- | | |
|----------------|-----------------|
| (1) Carmosine | (2) Ponceau 4R |
| (3) Tartrazine | (4) Erythrosine |

Options :

19088949721. 1

19088949722. 2

19088949723. 3

19088949724. 4

Question Number : 77 Question Id : 19088912458 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

- (A) Pectin is commercially obtained from Apple Pomace and Citrus waste.
- (B) Functional properties of pectin depends on degree of esterification.
- (C) High methoxyl pectin requires divalent cations for gel formation.
- (D) Low methoxyl pectin is used in dietetic Jelly.
- (E) Beetroot pectin forms poor gel due to high acetyl content.

Choose the correct answer from the options given below :

- (1) Statement (B) and (C) are wrong
- (2) Only Statement (A) is correct
- (3) Statement (A), (B), (D) and (E) are correct
- (4) Statement (B) is correct explanation of (C)

Options :

19088949725. 1

19088949726. 2

19088949727. 3

19088949728. 4

Question Number : 78 Question Id : 19088912459 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Given below are two statements :

Statement I : Campylobacter Jejuni is gram-negative, non-sporulating with curved or spiral-shaped cells that exhibit a characteristic rapid, reciprocating motility. It may cause food borne illness through consumption of foods of animal origin.

Statement II : E.coli O157 : H7 belongs to Enterohemorrhagic E.coli group and produce shiga toxin.

In the light of the above statements, choose the *correct* 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

Options :

19088949729. 1

19088949730. 2

19088949731. 3

19088949732. 4

Question Number : 79 Question Id : 19088912460 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Given below are two statements :

Statement I : Glucose syrups with higher Dextrose Equivalent (DE) values can be produced by the activity of α -amylases.

Statement II : High Fructose Corn Syrup (HFCS) production on commercial scale depends on the application of Glucose Isomerase Enzyme.

In the light of the above statements, choose the *correct* 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

Options :

19088949733. 1

19088949734. 2

19088949735. 3

19088949736. 4

Question Number : 80 Question Id : 19088912461 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Shape Index of round egg is _____.

- | | |
|--------|----------|
| (1) 56 | (2) > 72 |
| (3) 45 | (4) 86 |

Options :

19088949737. 1

19088949738. 2

19088949739. 3

19088949740. 4

Question Number : 81 Question Id : 19088912462 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Scalding of pig is done at _____ °C for _____ seconds.

- | | |
|----------------------|----------------------|
| (1) 60°C for 360 sec | (2) 60°C for 300 sec |
| (3) 65°C for 360 sec | (4) 45°C for 360 sec |

Options :

19088949741. 1

19088949742. 2

19088949743. 3

19088949744. 4

Question Number : 82 Question Id : 19088912463 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Crude vegetable oil is kept at low temperature to remove _____ and the process is termed as _____.

- | | |
|---------------------------------|----------------------------------|
| (1) Phospholipids and Degumming | (2) Plant pigments and Bleaching |
| (3) Off-Flavour and Stripping | (4) Waxes and Winterization |

Options :

19088949745. 1

19088949746. 2

19088949747. 3

19088949748. 4

Question Number : 83 Question Id : 19088912464 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

During rice milling the percentage of broken grains was very high. The plant manager explained the following reasons for the same.

Statement I : Moisture gradient was high between the centre of the grain and on the surface.

Statement II : Disc sheller was used in place of rubber roller sheller.

In the 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

Options :

19088949749. 1

19088949750. 2

19088949751. 3

19088949752. 4

Question Number : 84 Question Id : 19088912465 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Match List I with List II

List I

List II

- | | |
|------------------------------------|------------------------------|
| (A) High Pressure Processing (HPP) | (I) Electroporation |
| (B) Pulsed Electric Field (PEF) | (II) Le Chatlier's Principle |
| (C) Microwave Processing (MW) | (III) Electrical Resistance |
| (D) Ohmic Heating (OH) | (IV) Dipole Movement |

Choose the correct answer from the options given below :

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

Options :

19088949753. 1

19088949754. 2

19088949755. 3

19088949756. 4

**Question Number : 85 Question Id : 19088912466 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

Maximum permissible limit of Benzoic acid in Tomato paste is _____.

(1) 100 ppm

(2) 250 ppm

(3) 500 ppm

(4) 750 ppm

Options :

19088949757. 1

19088949758. 2

19088949759. 3

19088949760. 4

**Question Number : 86 Question Id : 19088912467 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

Component that is responsible for brightness, briskness and bright red colour of tea infusion is _____.

(1) Galocatechin

(2) Thearubigin

(3) Theaflavin

(4) Caffeine

Options :

19088949761. 1

19088949762. 2

19088949763. 3

19088949764. 4

Question Number : 87 Question Id : 19088912468 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Given below are four statements :

- (A) Palm oil is extracted from the mesocarp fraction of oil palm.
- (B) Palm oil has a tendency to form β' (Beta Prime) crystals, hence considered an ideal base material for bakery shortening.
- (C) Refined flavour of palm oil is pleasant.
- (D) Crude palm oil contains lycopene pigments.

Choose the most appropriate answer from the options given below :

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

Options :

19088949765. 1

19088949766. 2

19088949767. 3

19088949768. 4

Question Number : 88 Question Id : 19088912469 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Match List I with List II

List I	List II
(A) Calcium Propionate	(I) Cake flour
(B) Chlorine gas	(II) Rope inhibitor
(C) Benzoyl peroxide	(III) Bleaching and oxidizing agent
(D) Ammonium bicarbonate	(IV) Biscuits

Choose the correct answer from the options given below :

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

Options :

19088949769. 1

19088949770. 2

19088949771. 3

19088949772. 4

Question Number : 89 Question Id : 19088912470 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Extrusion processing is a versatile technology that is applied for the production of wide range of innovative food products. Which among the following do not occur during extrusion processing?

- (A) Plasticization of dough component.
- (B) Gelatinization of starch and protein denaturation.
- (C) Hydrolysis of cell wall polysaccharides.
- (D) Expansion of extruded products.

Choose the most appropriate answer from the options given below :

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

Options :

19088949773. 1

19088949774. 2

19088949775. 3

19088949776. 4

**Question Number : 90 Question Id : 19088912471 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

"Milk and Dairy Products are considered as nature's perfect functional foods because _____."

- (A) They contain all macro and micro-nutrients except iron, vitamin C and dietary fiber.
- (B) Fermented dairy products are excellent source of beneficial bacteria.
- (C) Milk proteins upon digestion release bioactive peptides.
- (D) Milk has a unique balance of omega (ω) fatty acids.

Choose the most appropriate answer from the options given below :

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

Options :

19088949777. 1

19088949778. 2

19088949779. 3

19088949780. 4

Question Number : 91 Question Id : 19088912472 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Higher damaged starch content in bread flour may results in _____.

- (1) Enhanced flavour of bread
- (2) More open cell structure and greying of bread colour
- (3) Higher dextrin formation leading to rapid retrogradation
- (4) Poor water absorption of water during Kneading resulting in hard crust

Options :

19088949781. 1

19088949782. 2

19088949783. 3

19088949784. 4

Question Number : 92 Question Id : 19088912473 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Texture Profile Analysis (TPA) of a food product is applied to measure the various textural properties. The TPA curve provided the information regarding the degree to which the product returns to its original shape and size after partial compression. This feature is termed as _____.

- | | |
|------------------|----------------|
| (1) Cohesiveness | (2) Resilience |
| (3) Springiness | (4) Bounce |

Options :

- 19088949785. 1
- 19088949786. 2
- 19088949787. 3
- 19088949788. 4

Question Number : 93 Question Id : 19088912474 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

BET model of sorption isotherm are best fit in the water activity range of _____.

- | | |
|-------------------|---|
| (1) Less than 0.5 | (2) 0.6 – 0.7 |
| (3) 0.8 – 1.0 | (4) All water activity range i.e. 0.1 – 1.0 |

Options :

- 19088949789. 1
- 19088949790. 2
- 19088949791. 3
- 19088949792. 4

Question Number : 94 Question Id : 19088912475 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which among the following is not a limitation of Plank's equation for prediction of freezing time of a food material?

- (1) It cannot be used for the products other than spherical in shape
- (2) Concern is selection of latent heat magnitude
- (3) Selection of an appropriate value for the thermal conductivity
- (4) Does not account for the time required for the removal of sensible heat from unfrozen product above the initial freezing temperature

Options :

19088949793. 1

19088949794. 2

19088949795. 3

19088949796. 4

Question Number : 95 Question Id : 19088912476 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Sweet nutty flavour of heat dessicated dairy products is attributed to the formation of _____.

- | | |
|-----------------------|-------------------|
| (1) Lactulose | (2) Maltol |
| (3) δ -Lactone | (4) Ethyl acetate |

Options :

19088949797. 1

19088949798. 2

19088949799. 3

19088949800. 4

Question Number : 96 Question Id : 19088912477 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which among the following has major influence on the concentration of natural antioxidants in cells?

- | | |
|-------------------|----------------|
| (1) Lysine | (2) Methionine |
| (3) Phenylalanine | (4) Cysteine |

Options :

19088949801. 1

19088949802. 2

19088949803. 3

19088949804. 4

Question Number : 97 Question Id : 19088912478 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Fishy taint in butter is attributed to the _____.

- (1) FFA formation owing to lipolytic activity of *Pseudomonas* spp.
- (2) Formation of ovaleric acid during the proteolysis by coliforms
- (3) Formation of 3-methyl butanol due to growth of *Streptococcus lactis*
- (4) Formation of Trimethyl amine from the Lecithin by the activity of *Geotrichum candidum*

Options :

19088949805. 1

19088949806. 2

19088949807. 3

19088949808. 4

Question Number : 98 Question Id : 19088912479 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Acidified milk beverages or Yoghurt drinks are stabilized during thermal treatment by the additions of _____.

- (1) Stabilizing salts such as phosphate or citrate
- (2) High viscosity type Xanthan gum
- (3) High methoxyl pectin
- (4) Calcium salts

Options :

19088949809. 1

19088949810. 2

19088949811. 3

19088949812. 4

Question Number : 99 Question Id : 19088912480 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which statement(s) is correct in reference to cheese making?

- (A) Pasteurization of cheese milk normally increases the Rennet Coagulation Time (RCT).
- (B) Casein precipitation is a single step process.
- (C) Ripening of cheese is characterized by the hydrolysis of proteins only.
- (D) Glycomacropeptide (GMP) formation occurs during renneting process.

Choose the most appropriate answer from the options given below :

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

Options :

19088949813. 1

19088949814. 2

19088949815. 3

19088949816. 4

Question Number : 100 Question Id : 19088912481 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Pesticide group that exhibits maximum half-life in environment _____.

- | | |
|---------------------|-----------------|
| (1) Organophosphate | (2) Carbamates |
| (3) Organochloro | (4) Pyrethroids |

Options :

19088949817. 1

19088949818. 2

19088949819. 3

19088949820. 4

Question Number : 101 Question Id : 19088912482 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Given below are two statements with reference to zero order reactions

Statement I : The reaction rate is independent of the concentration of reactants.

Statement II : Many catalyzed reactions fall in the category of zero-order reactions with respect to reactants.

In the 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

Options :

19088949821. 1

19088949822. 2

19088949823. 3

19088949824. 4

Question Number : 102 Question Id : 19088912483 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

When the potential difference across the cell reaches a critical level of about _____ pores are formed in the bacterial cell membrane

- | | |
|------------|-----------|
| (1) 10 eV | (2) 50 eV |
| (3) 100 mV | (4) 1 V |

Options :

19088949825. 1

19088949826. 2

19088949827. 3

19088949828. 4

Question Number : 103 Question Id : 19088912484 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which effect predominates during the ionizing radiation of food using low energy of rays?

- | | |
|--------------------------|---------------------|
| (1) Pair production | (2) Crompton Effect |
| (3) Photoelectric Effect | (4) Direct Effect |

Options :

19088949829. 1

19088949830. 2

19088949831. 3

19088949832. 4

Question Number : 104 Question Id : 19088912485 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Match List I with List II

List I	List II
(A) Bacterial growth inhibition	(I) At $a_w = 0.65$
(B) Xerophilic Fungi Growth	(II) Below a_w 0.15
(C) Enzymatic activity inhibition	(III) Below a_w 0.90
(D) Toxin production	(IV) At $a_w = 1.0$

Choose the correct answer from the options given below :

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

Options :

19088949833. 1

19088949834. 2

19088949835. 3

19088949836. 4

Question Number : 105 Question Id : 19088912486 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Tenderization of meat in past-rigor stage is due to the action of _____.

- | | |
|---------------|--------------------------|
| (1) Papain | (2) Pepsin |
| (3) Cathepsin | (4) Alkaline phosphatase |

Options :

19088949837. 1

19088949838. 2

19088949839. 3

19088949840. 4

Question Number : 106 Question Id : 19088912487 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which among the following is not a criterion used for designing of grain cleaning equipments?

- | | |
|----------------------------|-------------------------|
| (1) Roughness of surface | (2) Magnetic properties |
| (3) Aerodynamic properties | (4) Thermal properties |

Options :

19088949841. 1

19088949842. 2

19088949843. 3

19088949844. 4

Question Number : 107 Question Id : 19088912488 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Type of molecular linkage that is not affected by HHP Treatment is _____.

- | | |
|------------------------|-----------------------|
| (1) Ionic Interactions | (2) Hydrophobic bonds |
| (3) Covalent bonds | (4) Hydrogen bonds |

Options :

19088949845. 1

19088949846. 2

19088949847. 3

19088949848. 4

Question Number : 108 Question Id : 19088912489 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Among the given below statements, which are correct for Intermediate Moisture Foods (IMF)

- (A) IMF usually contain moisture content in the range of 15-50% and water activity between 0.60 and 0.85.
- (B) Water activity of processed food products can be lowered by the addition of sugar, salts and humectants.
- (C) Growth of *Staphylococcus aureus* and toxin production in IMF is major public health concern.
- (D) IMF are shelf-stable at room temperature and do not require any preservative.

Choose the most appropriate answer from the options given below :

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

Options :

19088949849. 1

19088949850. 2

19088949851. 3

19088949852. 4

Question Number : 109 Question Id : 19088912490 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Fruity creamy aroma of peach is due to the presence of _____.

- | | |
|----------------------------------|----------------------------|
| (1) 2, 3, 5 - Trimethyl thiazole | (2) γ - Decalactone |
| (3) Acetal | (4) Ethyl butyrate |

Options :

19088949853. 1

19088949854. 2

19088949855. 3

19088949856. 4

Question Number : 110 Question Id : 19088912491 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Given below are two statements : One is labelled as Assertion (A) and the other is labelled as Reason (R).

Assertion (A) : Papaya is one of richest source of pectin, carotenoids and dietary fibers, but has never found suitable for the preparation of Jam, Jelly or Commercial Pectin extraction.

Reason (R) : Papaya contains low methoxyl pectin which donot form gel as in case of high methoxyl pectin.

In the 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

Options :

19088949857. 1

19088949858. 2

19088949859. 3

19088949860. 4

Question Number : 111 Question Id : 19088912492 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Recombinant chymosin is produced by genetic engineering of _____ and used in _____ manufacture.

- (1) Escherichia coli and cheese
- (2) Pichia pastoris and Sausages
- (3) Kluyveromyces fragilis and Yoghurt
- (4) Saccharomyces cerevisiae and Wine

Options :

19088949861. 1

19088949862. 2

19088949863. 3

19088949864. 4

Question Number : 112 Question Id : 19088912493 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Application of wood smoke besides improving the palatability, enhances the shelf-life of meat. Indicate the major class of preservative present in smoke

- | | |
|------------------|-----------------------|
| (1) Wood alcohol | (2) Carbonyl compound |
| (3) Phenols | (4) Formic acid |

Options :

19088949865. 1

19088949866. 2

19088949867. 3

19088949868. 4

Question Number : 113 Question Id : 19088912494 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Frequencies used in Dielectric heating of food are _____ if compared to microwave heating

- | | |
|--------------------|----------------------------|
| (1) Similar to MW | (2) Lower than MW |
| (3) Higher than MW | (4) Two times more than MW |

Options :

19088949869. 1

19088949870. 2

19088949871. 3

19088949872. 4

Question Number : 114 Question Id : 19088912495 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Efficiency of a cyclone separator can be improved by increasing the _____.

- | | |
|-------------------------|---------------------------|
| (1) Height of cyclone | (2) Diameter of exit duct |
| (3) Diameter of cyclone | (4) Velocity of Inlet air |

Options :

19088949873. 1

19088949874. 2

19088949875. 3

19088949876. 4

**Question Number : 115 Question Id : 19088912496 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

Temperature of carcass chilling room in abattoir should be _____.

- | | |
|---------------|-------------|
| (1) Below 0°C | (2) 7°C |
| (3) 10°C | (4) 12-15°C |

Options :

19088949877. 1

19088949878. 2

19088949879. 3

19088949880. 4

**Question Number : 116 Question Id : 19088912497 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

It is the last step in the flow of food where a food safety hazard can be Prevented,
Eliminated, or Reduced to an acceptable level

- | | |
|----------------------------|-----------------------------------|
| (1) Hazard Identification | (2) Good Handling Practices (GHP) |
| (3) Critical Control Point | (4) Establish corrective action |

Options :

19088949881. 1

19088949882. 2

19088949883. 3

19088949884. 4

**Question Number : 117 Question Id : 19088912498 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

Given below are two statements : One is labelled as Assertion (A) and the other is labelled as Reason (R).

Assertion (A) : Vegetables including potato, onion, garlic, ginger etc. are held at a particular temperature and relative humidity. Post-harvest management practice is termed as "Curing".

Reason (R) : In curing, the cells which are lost during harvesting and subsequent handling are replenished in the form of periderm. It protect their spoilage and infestation. It is a type of wound healing process.

In the 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

Options :

19088949885. 1

19088949886. 2

19088949887. 3

19088949888. 4

Question Number : 118 Question Id : 19088912499 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Match List I with List II

List I

List II

(A) Olfactory

(I) Taste profile

(B) Gustatory

(II) Sound waves

(C) Somesthetic

(III) Aroma compounds

(D) Auditory

(IV) Mechanical pressure

Choose the correct answer from the options given below :

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

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

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

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

Options :

19088949889. 1

19088949890. 2

19088949891. 3

19088949892. 4

Question Number : 119 Question Id : 19088912500 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which set of statements are true for six sigma concept?

- (A) Six sigma is an approach to determine and get rid of the root causes of errors and defects in both business and manufacturing process.
- (B) Major focus of six sigma is on analyzing the existing system, improving and controlling it.
- (C) Six sigma concept is versatile and may be applied to all the industries.
- (D) Six sigma pay little attention on cost cutting and waste minimization.

Choose the most appropriate answer from the options given below :

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

Options :

19088949893. 1

19088949894. 2

19088949895. 3

19088949896. 4

**Question Number : 120 Question Id : 19088912501 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

Technique which is not used only for the identification of flavouring compounds in food products

- (1) Mass Spectrometry
- (2) Gas Chromatography Retention Indices
- (3) Fourier Transform Infrared Spectroscopy
- (4) Charm Analysis

Options :

19088949897. 1

19088949898. 2

19088949899. 3

19088949900. 4