National Testing Agency

Question Paper Name :	Food Safety and Quality Assurance 23rd Sep 2020 Shift 2 Set 2
Subject Name :	Food Safety and Quality Assurance
Creation Date :	2020-09-23 19:33:40
Duration :	120
Total Marks :	480
Display Marks:	Yes
Share Answer Key With Delivery Engine :	Yes
Actual Answer Key :	Yes

Food Safety and Quality Assurance

Group Number :	1
Group Id :	71087039
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 :	710870115
Section Number :	1
Section type :	Online
Mandatory or Optional :	Mandatory
Number of Questions :	20

Number of Questions to be attempted :	20
Section Marks :	80
Display Number Panel :	Yes
Group All Questions :	Yes
Mark As Answered Required? :	Yes
Sub-Section Number :	1
Sub-Section Id :	710870115
Question Shuffling Allowed :	Yes

Question Number : 1 Question Id : 7108704621 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Which one of the following crops is a commercial crop in Punjab and Haryana but is a subsistence crop in Orissa?

1. Tea
2. Cotton
3. Rubber
4. Rice

Options :
71087018481. 1
71087018482. 2
71087018483. 3
71087018484. 4

Question Number : 2 Question Id : 7108704622 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Which of the following are the two most important wheat-growing zones of the country?

A. Ganga-Satluj plains in the north-west

B. Deltaic regions

C. Black soil region of the Deccan

D. Plains of north-east

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

1. Only A and B
2. Only B and C
3. Only C and D
4. Only A and C

Options :
71087018485. 1
71087018486. 2
71087018487. 3
71087018488. 4

Question Number : 3 Question Id : 7108704623 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Indian agriculture is typically characterized as

1. Land surplus, labour scarce economy
2. Land surplus, labour surplus economy
3. Land scarce, labour surplus economy
4. Land scarce, labour scarce economy

Options :
71087018489. 1

71087018490. 2
71087018491. 3
71087018492. 4

Question Number : 4 Question Id : 7108704624 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which one of the following countries is the main rival of India in tea export?

1. China
2. Japan
3. Germany
4. Sri Lanka

Options :

71087018493. 1
71087018494. 2
71087018495. 3
71087018496. 4

Question Number : 5 Question Id : 7108704625 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Given below are two statements

Statement A: MSP is declared by the government every year to provide incentives to the farmers for raising the production of crops.

Statement B: Buffer stock is created to distribute food grains in the deficit areas and among the poorer strata of the society at the lower price than the market price.

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

1. Both Statement A and Statement B are correct
2. Both Statement A and Statement B are incorrect
3. Statement A is correct but Statement B is incorrect
4. Statement A is incorrect but Statement B is correct

Options :
71087018497. 1
71087018498. 2
71087018499. 3
71087018500. 4

Question Number : 6 Question Id : 7108704626 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Which one of the following is a global association of nations of the world to help cooperation in international law, security, economic development and social equity?

1. United Nations Organization
2. International Monetary Fund
3. World Bank
4. World Health Organization

Options :

71087018501. 1

71087018502. 2

71087018503. 3

71087018504. 4

Question Number : 7 Question Id : 7108704627 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Under the Ganga Action Plan Phase II, pollution abatement works are being taken up in how many towns?

1. 57
2. 65
3. 52
4. 69

Options :

71087018505. 1

71087018506. 2

71087018507. 3

71087018508. 4

Question Number : 8 Question Id : 7108704628 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which one of the following statements is **incorrect**?

1. The highest number of pigs in the world are found in India
2. Utter Pradesh provides largest amount of pork
3. Assam has the largest number of pork producing pigs
4. Pork constitutes about 7.6% of the total meat produced in India

Options :

71087018509. 1
71087018510. 2
71087018511. 3
71087018512. 4

Question Number : 9 Question Id : 7108704629 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Which type of N-fertilizer is suitable for water-logged soils?

1. Zinc Phosphate
2. Ammonium Sulphate
3. Calcium
4. Potassium Nitrate

Options :
71087018513. 1
71087018514. 2
71087018515. 3
71087018516. 4

Question Number : 10 Question Id : 7108704630 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

The famous Bailadila range of hills in the Bastar district of Chhattisgarh is famous for its

1. Bauxite deposits
2. Manganese deposits
3. Copper deposits
4. High-grade haematite deposits

Options :
71087018517. 1

71087018518. 2
71087018519. 3
71087018520. 4

Question Number : 11 Question Id : 7108704631 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

A farmer wishes to start a 100 sq. m rectangular vegetable garden. Since he has only 30m barbed wire, he fences three sides of the garden letting his house compound wall act as the fourth side fencing. What is the dimension of the garden?

1. 15 m x 6.67m
2. 20 m x 5 m
3. 30 m x 3.33 m
4. 40 m x 2.5 m

Options :
71087018521. 1
71087018522. 2
71087018523. 3
71087018524. 4

Question Number : 12 Question Id : 7108704632 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

In which one of the following industries, the consumption of natural rubber is the largest?

1. Auto tyres and tubes
2. Footwear
3. Dipped goods
4. Latex foam

Options :

71087018525. 1
71087018526. 2
71087018527. 3
71087018528. 4

Question Number : 13 Question Id : 7108704633 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Which one of the following countries was the partner country of 34th Surajkund International Crafts Fair held in Haryana?

1. China
2. Nepal
3. Bhutan
4. Uzbekistan

Options :
71087018529. 1
71087018530. 2
71087018531. 3
71087018532. 4

Question Number : 14 Question Id : 7108704634 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Nobel laureate Abhijit Vinayak Banerjee was conferred the honorary Doctor of Letters (D. Litt.) by which University?

1. University of Delhi
2. University of Kolkata
3. University of Mumbai
4. University of Hyderabad

Options :
71087018533. 1
71087018534. 2
71087018535. 3
71087018536. 4

Question Number : 15 Question Id : 7108704635 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Where is the headquarters of European Union?

1. Geneva, Switzerland
2. Washington D.C., USA
3. New York, US
4. Brussels, Belgium

Options :
71087018537. 1
71087018538. 2
71087018539. 3
71087018540. 4

Question Number : 16 Question Id : 7108704636 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Which of the following would be deficient if one finds high somatic cell count in the cow's milk?

1. Butterfat
2. Whey protein
3. Casein
4. Trace minerals

Options :
71087018541. 1
71087018542. 2
71087018543. 3
71087018544. 4

Question Number : 17 Question Id : 7108704637 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Who was the first administrator-statesman to attempt planning as a means for economic development?

1. C. Rajagopalachari
2. V. T. Krishnamachari
3. M. Viswesvarayya
4. Sir C. P. Ramaswami Aiyyar

Options :
71087018545. 1
71087018546. 2
71087018547. 3
71087018548. 4

Question Number : 18 Question Id : 7108704638 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Amazon rainforest span over nine countries. In August 2019, in which country did a deadly fire broke out in the Amazon forest?

1. Brazil
2. Venezuela
3. Colombia
4. Argentina

Options :
71087018549. 1
71087018550. 2
71087018551. 3
71087018552. 4

Question Number : 19 Question Id : 7108704639 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Economic liberalization in India started with

1. Sustainable changes in industrial licensing policy
2. The convertibility of the Indian Rupee
3. Significant reduction of tax rates
4. Changes in procedural formalities for FDI

Options :
71087018553. 1
71087018554. 2
71087018555. 3
71087018556. 4

Question Number : 20 Question Id : 7108704640 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

The term 'Delimitation' which was in news recently is associated with which process?

1. Fixing the limit of Income tax
2. Fixing limits of Affordable housing
3. Fixing limits of Territorial constituencies
4. Fixing limits of Chairpersons salary

Options :
71087018557. 1

71087018558. 2
71087018559. 3
71087018560. 4

Part B Core Dairy Science Dairy Technology and Food Technology

Section Id :	710870116
Section Number :	2
Section type :	Online
Mandatory or Optional :	Mandatory
Number of Questions :	50
Number of Questions to be attempted :	50
Section Marks :	200
Display Number Panel :	Yes
Group All Questions :	Yes
Mark As Answered Required? :	Yes
Sub-Section Number :	1
Sub-Section Id :	710870116
Question Shuffling Allowed :	Yes

Question Number : 21 Question Id : 7108704641 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

The most variable constituent in milk is

1. Chloride
2. Protein
3. Lactose
4. Fat

Options :
71087018561. 1
71087018562. 2

71087018563. 3
71087018564. 4

Question Number : 22 Question Id : 7108704642 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

A1 and A2 types of milk refer to which one of the following casein fractions?

1. αs1- casein
2. αs2- casein
3. κ-casein
4. β-casein

Options :

71087018565. 1
71087018566. 2
71087018567. 3
71087018568. 4

Question Number : 23 Question Id : 7108704643 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Milk serum is free from which of the following constituents?

A. Fat
B. Caseins
C. Whey proteins
D. Lactose

Choose the correct answer from the options given below:

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

Options :
71087018569. 1
71087018570. 2
71087018571. 3
71087018572. 4

Question Number : 24 Question Id : 7108704644 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Which one of the following unsaturated fatty acids is present at the highest level in milk fat?

1. Linoleic acid
2. Linolenic acid
3. Oleic acid
4. Arachidonic acid

Options :
71087018573. 1
71087018574. 2
71087018575. 3
71087018576. 4

Question Number : 25 Question Id : 7108704645 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The molecular formula of cholesterol is :

1. $C_{27}H_{45}OH$
2. $C_{30}H_{50}OH$
3. $C_{28}H_{56}OH$
4. $C_{27}H_{48}OH$

Options :

71087018577. 1

71087018578. 2

71087018579. 3

71087018580. 4

Question Number : 26 Question Id : 7108704646 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following forms of lactose is/are mainly present in dried milk?

A. α-lactose hydrate

B. β-lactose anhydride

C. Lactose glass

D. β-lactose hydrate

Choose the correct answer from the options given below:

1. A only
2. B only
3. C only
4. A and D both

Options :

71087018581. 1

71087018582. 2

71087018583. 3

71087018584. 4

Question Number : 27 Question Id : 7108704647 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Rennet acts at 105-106 peptide bond of κ-casein. What are the amino acids at these positions?

1. Methionine & Phenylalanine
2. Alanine & Methionine
3. Phenylalanine & Methionine
4. Methionine & Glycine

Options :

71087018585. 1

71087018586. 2

71087018587. 3

71087018588. 4

Question Number : 28 Question Id : 7108704648 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following changes occur in cheddar cheese during ripening?

A. Proteolysis
B. Lipolysis
C. Fermentation

Choose the correct answer from the options given below:

1. A only
2. B only
3. C only
4. A, B and C

Options :
71087018589. 1
71087018590. 2
71087018591. 3
71087018592. 4

Question Number : 29 Question Id : 7108704649 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

What is the role of stabilizers in ice-cream?

1. Reduction of size of ice crystals
2. Reduction of size of lactose crystals
3. Increase overrun
4. Improve flavour

Options :
71087018593. 1
71087018594. 2
71087018595. 3
71087018596. 4

Question Number : 30 Question Id : 7108704650 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

ISO means

1. International Standards Organization
2. Indian Standards Organization
3. International Organizations for Standardization
4. International Specifications Organisation

Options :

71087018597. 1
71087018598. 2
71087018599. 3
71087018600. 4

Question Number : 31 Question Id : 7108704651 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following is an agent, which is present in gram-positive bacteria and is also called pyrogenic?

1. Lipid-A
2. Teichoic acid
3. Peptidoglycan
4. Integrated membrane protein

Options :

71087018601. 1
71087018602. 2
71087018603. 3
71087018604. 4

Question Number : 32 Question Id : 7108704652 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is

Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

The common activity test for starter cultures are:

A. Horrell-Elliker test
B. Creatine test
C. Rennet coagulation time test
D. Resazurin reduction time test
E. Titratable acidity

Choose the correct answer from the options given below:

1. E only
2. A, B, C and E only
3. B and E only
4. A, B, D and E only

Options :
71087018605. 1
71087018606. 2
71087018607. 3
71087018608. 4

Question Number : 33 Question Id : 7108704653 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Type strain is used for referring to

1. Species
2. Genus
3. Family
4. Division

Options :
71087018609. 1

71087018610. 2
71087018611. 3
71087018612. 4

Question Number : 34 Question Id : 7108704654 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The term 'very little animalcules' was coined by

1. Louis Pasteur
2. Robert Hooke
3. Anton van Leeuwenhoek
4. Robert Koch

Options :

71087018613. 1
71087018614. 2
71087018615. 3
71087018616. 4

Question Number : 35 Question Id : 7108704655 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Transforming principle was given by

1. Watson and Crick
2. Holley, Nirenberg and Khorana
3. F. Griffith
4. Hershey and Chase

Options :

71087018617. 1
71087018618. 2
71087018619. 3

71087018620. 4

Question Number : 36 Question Id : 7108704656 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Bacterial inactivation by Pulse Electric Field (PEF) technology is due to

1. Pore formation in cell membrane
2. DNA damage
3. Protein denaturation
4. Cellular oxidation

Options :

71087018621. 1
71087018622. 2
71087018623. 3
71087018624. 4

Question Number : 37 Question Id : 7108704657 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which one of the following is a lantibiotic bacteriocin?

1. Pediocin
2. Helveticus
3. Gassericin
4. Nisin

Options :

71087018625. 1
71087018626. 2
71087018627. 3
71087018628. 4

Question Number : 38 Question Id : 7108704658 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The outermost layer in certain bacterial cell, also known as 'K', is

1. Flagella
2. Capsule
3. Cell wall
4. Pili

Options :

71087018629. 1
71087018630. 2
71087018631. 3
71087018632. 4

Question Number : 39 Question Id : 7108704659 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following is the causative agent for Q Fever?

1. *Salmonella*
2. *E. coli*
3. *Listeria*
4. *Coxiella burnetii*

Options :

71087018633. 1
71087018634. 2
71087018635. 3
71087018636. 4

Question Number : 40 Question Id : 7108704660 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which one of the following is a systematic approach to the identification, evaluation and control of food safety hazards?

1. Microbial analysis
2. FSSAI
3. HACCP
4. PFA

Options :
71087018637. 1
71087018638. 2
71087018639. 3
71087018640. 4

Question Number : 41 Question Id : 7108704661 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

What will be the yield of butter (80% fat) from 850 kg cream having 40% fat, assuming the fat losses to be 0.6% of total fat?

1. 425 kg
2. 270.5 kg
3. 422.5 kg
4. 272 kg

Options :
71087018641. 1
71087018642. 2
71087018643. 3
71087018644. 4

Question Number : 42 Question Id : 7108704662 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Given below are two statements

Statement I: Ageing time of ice cream containing sodium alginate is about 3 hours

Statement II: Ageing time of ice cream containing gelatin is about 10 hours

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

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

Options :

71087018645. 1
71087018646. 2
71087018647. 3
71087018648. 4

Question Number : 43 Question Id : 7108704663 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Given below are two statements

Statement I: Ghee prepared using ripened cream has an intense nutty flavour

Statement II: Ghee prepared using pre-stratified butter has an intense nutty flavour

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

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

Options :
71087018649. 1
71087018650. 2
71087018651. 3
71087018652. 4

Question Number : 44 Question Id : 7108704664 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Given below are two statements

Statement I: High-fat content and higher homogenizing pressure alter the surface layer of fat globules. The consequence is - heat stability decreases

Statement II: High-fat content and higher homogenizing pressure alter the surface layer of fat globules. The consequence is – rheological properties of fermented milk products are different from those of unhomogenized milk

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

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

Options :
71087018653. 1
71087018654. 2
71087018655. 3
71087018656. 4

Question Number : 45 Question Id : 7108704665 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

The process to increase volume by whipping air into the ice cream mix is called

1. Homogenization
2. Ageing
3. Over run
4. Hardening

Options :

71087018657. 1
71087018658. 2
71087018659. 3
71087018660. 4

Question Number : 46 Question Id : 7108704666 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The marker enzyme for cream pasteurization is

1. Plasmin
2. Phosphatase
3. Catalase
4. Peroxidase

Options :

71087018661. 1
71087018662. 2
71087018663. 3
71087018664. 4

Question Number : 47 Question Id : 7108704667 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The second stage of homogenization is done to

1. Reduce the fat globule size to <2 mm
2. Disintegrate the agglomerates of fat globules
3. Remove whey
4. Increase the temperature of milk

Options :

71087018665. 1
71087018666. 2

71087018667. 3
71087018668. 4

Question Number : 48 Question Id : 7108704668 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Milk powders are classified into low-, medium- and high- heat treated powders, on the basis of

1. Extent of insolubility
2. Reconstitutability
3. Whey protein nitrogen index
4. Feathering index

Options :

71087018669. 1
71087018670. 2
71087018671. 3
71087018672. 4

Question Number : 49 Question Id : 7108704669 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which one of the following statements is true with respect to the major causes of deterioration of whole milk powder?

1. Oxidation of fat, Maillard browning and lactose crystallization
2. Bacterial growth, hydrolysis of fat and developed acidity
3. Caramelization, carbon dioxide production and lactic acid production
4. Denaturation of proteins, conversion of lactose crystals to amorphous form and fat crystallization

Options :

71087018673. 1

71087018674. 2
71087018675. 3
71087018676. 4

Question Number : 50 Question Id : 7108704670 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following statements is NOT true with respect to the physico-chemical changes occurring in khoa during preparation?

1. Colour change, homogenization of milk fat and heat coagulation of proteins
2. Free fat formation, super saturation of lactose and partial precipitation of milk salts
3. Reduction in moisture content, increase in solid contents and increase in acidity
4. Increase in bacterial count, increase in pH and decrease in acidity

Options :

71087018677. 1
71087018678. 2
71087018679. 3
71087018680. 4

Question Number : 51 Question Id : 7108704671 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Match List I with List II

List I	List II
A. Elastic	I. Water
B. Viscous	II. Dough
C. Plastic	III. Steel
D. Generalized Maxwell body	IV. Butter

Choose the correct answer from the options given below:

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

Options :

71087018681. 1
71087018682. 2
71087018683. 3
71087018684. 4

Question Number : 52 Question Id : 7108704672 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The advantages of falling film evaporators are

A. Less residence time
B. More overall heat transfer coefficient
C. Less fouling problem
D. Low vacuum is possible

Choose the correct answer from the options given below

1. A, B and C only
2. B, C and D only
3. C, D and A only
4. D, A and B only

Options :
71087018685. 1
71087018686. 2
71087018687. 3
71087018688. 4

Question Number : 53 Question Id : 7108704673 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Which one of the following statement is NOT correct?

1. Mechanical vibrators enhance efficiency of FBD
2. Doctors blades are used in FBD
3. Mechanical sweepers are used in spray dryers
4. Space between the rollers determines thickness of feed layer

Options :
71087018689. 1
71087018690. 2
71087018691. 3
71087018692. 4

Question Number : 54 Question Id : 7108704674 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Instruments that measure the process variables and put out a corresponding proportional signal are

1. Controllers
2. Transmitters
3. Conveyors
4. Regulators

Options :

71087018693. 1
71087018694. 2
71087018695. 3
71087018696. 4

Question Number : 55 Question Id : 7108704675 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following has least value of thermal conductivity?

1. Air
2. Water
3. Copper
4. Glass

Options :

71087018697. 1
71087018698. 2
71087018699. 3
71087018700. 4

Question Number : 56 Question Id : 7108704676 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

A vacuum pump that does NOT use moving parts is

1. Steam trap
2. Condenser
3. Jet ejector
4. Nozzle

Options :

71087018701. 1

71087018702. 2

71087018703. 3

71087018704. 4

Question Number : 57 Question Id : 7108704677 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

What is the approximate capacity of a domestic window type air conditioner?

1. 0.1 TR
2. 1.0 TR
3. 100 TR
4. 10 TR

Options :

71087018705. 1

71087018706. 2

71087018707. 3

71087018708. 4

Question Number : 58 Question Id : 7108704678 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Absolute pressure means fluid pressure at

A. Absolute zero

B. Perfect vacuum

C. Gauge pressure

D. Atmospheric pressure

Choose the correct answer from the options given below:

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

Options :
71087018709. 1
71087018710. 2
71087018711. 3
71087018712. 4

Question Number : 59 Question Id : 7108704679 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Torr is a unit of measurement of

1. Vacuum
2. Positive pressure
3. Humidity
4. Centrifugal force

Options :
71087018713. 1

71087018714. 2
71087018715. 3
71087018716. 4

Question Number : 60 Question Id : 7108704680 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Controller is a device that continuously compares the measured value with

1. Reference value
2. Corrected signal
3. Differential value
4. Absolute value

Options :

71087018717. 1
71087018718. 2
71087018719. 3
71087018720. 4

Question Number : 61 Question Id : 7108704681 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which one of the following anti-nutritional factors suppresses the function of the thyroid gland?

1. Goitrogens
2. Saponins
3. Protease –inhibitors
4. Cyanogenic glycosides

Options :

71087018721. 1
71087018722. 2

71087018723. 3
71087018724. 4

Question Number : 62 Question Id : 7108704682 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The flavour of clove used in food is due to

1. Lycopene
2. Capsacin
3. Eugenol
4. Garcinol

Options :

71087018725. 1
71087018726. 2
71087018727. 3
71087018728. 4

Question Number : 63 Question Id : 7108704683 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following combinations of enzymes could be used in enzyme-based oxygen scavengers of packed foods?

1. Glucose oxidase and Catalase
2. Glucose isomerase and Polyphenol oxidase
3. Catalase and Peroxidase
4. Pectin methyl esterase and Glucose isomerase

Options :

71087018729. 1
71087018730. 2
71087018731. 3

71087018732. 4

Question Number : 64 Question Id : 7108704684 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following is NOT correct in reference to thermally processed foods?

1. *Clostridium botulinum* spores do not germinate below pH 4.6
2. 12-D concept refers to the process lethality requirement in case of canned foods
3. Flat sour defect in canned food is caused by *Bacillus polymyxa*
4. Microbial inactivation during thermal processing usually follows a logarithmic order

Options :

71087018733. 1
71087018734. 2
71087018735. 3
71087018736. 4

Question Number : 65 Question Id : 7108704685 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Hydrogenation of vegetable oil is used for two purposes:

1. To improve colour, flavor and to reduce melting point
2. To improve oxidative stability and convert liquid oil to plastic /hard fats
3. To remove waxes and saturated triglycerides
4. Neutralization and deodorization of oil

Options :

71087018737. 1
71087018738. 2
71087018739. 3
71087018740. 4

Question Number : 66 Question Id : 7108704686 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Adulteration of ghee with vanaspati can be detected by

1. Beiber test
2. Becchi test
3. Baudouin test
4. Halphen test

Options :

71087018741. 1

71087018742. 2

71087018743. 3

71087018744. 4

Question Number : 67 Question Id : 7108704687 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Microbial rennet is NOT produced by

1. *Endothia parasitica*
2. *Mucor miehei*
3. *Aspergillus niger*
4. *Bacillus polymyxa*

Options :

71087018745. 1

71087018746. 2

71087018747. 3

71087018748. 4

Question Number : 68 Question Id : 7108704688 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following is the correct sequence of operation during canning of food products?

A. Syruping or Brining
B. Double seaming
C. Exhausting
D. Thermal processing
E. Clinching

Choose the correct answer from the options given below:

1. A, C, B, D and E
2. E, A, C, D, and B
3. E, C, A, B, and D
4. A, E, C, D, and D

Options :
71087018749. 1
71087018750. 2
71087018751. 3
71087018752. 4

Question Number : 69 Question Id : 7108704689 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Which of the following leavening agents is essentially used for producing crackers (salt biscuits)?

A. Sodium bicarbonate
B. Sodium carbonate
C. Yeast
D. Ammonium bicarbonate

Choose the correct answer from the options given below:

1. C only
2. A only
3. A, B and D only
4. D only

Options :
71087018753. 1
71087018754. 2
71087018755. 3
71087018756. 4

Question Number : 70 Question Id : 7108704690 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Which of the following is MOST suitable hydrocolloid for reduced oil absorption in fried food?

1. Hydroxy propoxy methyl cellulose
2. Carboxy methyl Cellulose
3. Starch
4. Microcrystalline cellulose

Options :
71087018757. 1
71087018758. 2
71087018759. 3

71087018760. 4

Part C Food Safety and Quality Assurance

Section Id :	710870117
Section Number :	3
Section type :	Online
Mandatory or Optional :	Mandatory
Number of Questions :	50
Number of Questions to be attempted :	50
Section Marks :	200
Display Number Panel :	Yes
Group All Questions :	Yes
Mark As Answered Required? :	Yes
Sub-Section Number :	1
Sub-Section Id :	710870117
Question Shuffling Allowed :	Yes

Question Number : 71 Question Id : 7108704691 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Which of the following bacteria cause soft rot in fruits and vegetables?

1. *Erwinia carotovora* and *Pseudomonas marginalis*
2. *Erwinia carotovora* and *Pseudomonas aeruginosa*
3. *Pseudomonas marginalis* and *Pseudomonas aeruginosa*
4. *Erwinia carotovora and Pseudomonas putida*

Options :
71087018761. 1
71087018762. 2
71087018763. 3
71087018764. 4

Question Number : 72 Question Id : 7108704692 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following strategies are employed by microorganisms in food as protection against osmotic stress?

A. Accumulation of proline by the mechanism of enhanced transport

B. Production of polyhydric alcohol

C. Enzyme activity

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

1. A and B only
2. A only
3. A, B and C only
4. A and C only

Options :

71087018765. 1
71087018766. 2
71087018767. 3
71087018768. 4

Question Number : 73 Question Id : 7108704693 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Icecream is a/an

1. Emulsion
2. Gel
3. Foam
4. Dispersion

Options :

71087018769. 1
71087018770. 2
71087018771. 3
71087018772. 4

Question Number : 74 Question Id : 7108704694 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following technological interventions in the manufacturing of butter improve the microbiological quality of final products?

A. Moisture adjustment by working and reworking of butter

B. Addition of salt

C. Moisture droplet size adjusted to < 0.1 µm

D. Addition of sugar to increase osmotic stress

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

1. A only
2. A and B only
3. A, B and C only
4. A, B, C and D only

Options :

71087018773. 1
71087018774. 2
71087018775. 3
71087018776. 4

Question Number : 75 Question Id : 7108704695 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which one of the following foodborne pathogenic bacteria is a major concern in infant milk foods?

1. *Listeria monocytogenes*
2. *Campylobacter jejuni*
3. *Enterobacter sakazakii*
4. *Escherichia coli*

Options :

71087018777. 1
71087018778. 2
71087018779. 3
71087018780. 4

Question Number : 76 Question Id : 7108704696 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following are types of symmetrical stretching in Vibrational Spectroscopy?

A. Scissoring

B. Rocking

C. Wagging

D. Twisting

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

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

Options :
71087018781. 1
71087018782. 2
71087018783. 3
71087018784. 4

Question Number : 77 Question Id : 7108704697 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

D-values means

1. Time (in minutes) required to destroy 90% of the organisms
2. Temperature in (°C) required to destroy 90% of the organisms
3. Time (in minutes) required at 250°F to destroy spores or vegetative cells
4. Process lethality requirement in canning industry

Options :
71087018785. 1

71087018786. 2
71087018787. 3
71087018788. 4

Question Number : 78 Question Id : 7108704698 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Which of the following statements are correct with respect to ultracentrifugation?

A. Theodor Svedberg invented analytical ultracentrifuge

B. Ultracentrifuges are operated under vacuum

C. Ultracentrifuge are usually operated under high-temperature conditions

D. Progression of molecules in ultracentrifugation is analyzed through optical system

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

1. A and B only
2. C only
3. A, B and D only
4. A, B and C only

Options :
71087018789. 1
71087018790. 2
71087018791. 3
71087018792. 4

Question Number : 79 Question Id : 7108704699 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

The Central Secretariat of ISO is at

1. New York
2. New Delhi
3. Washington, D.C.
4. Geneva

Options :

71087018793. 1
71087018794. 2
71087018795. 3
71087018796. 4

Question Number : 80 Question Id : 7108704700 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The Quality Management System is more advantageous than a Vertical Management System, mainly due to

A. Focus on end-product testing

B. Focus on the entire system

C. Focus on customers

D. Continuous communication

E. Continuous improvement and fixed responsibility

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

1. A only
2. A, B, C and D only
3. A, B, C and E only
4. B, C, D and E only

Options :
71087018797. 1
71087018798. 2
71087018799. 3
71087018800. 4

Question Number : 81 Question Id : 7108704701 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

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

List I	**List II**
A. ISO 9001	I. Laboratory Management System
B. ISO 14001	II. Quality Management System
C. ISO 22000	III. Environmental Management System
D. ISO/IEC17025	IV. Food Safety Management System

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

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

Options :

71087018801. 1
71087018802. 2
71087018803. 3
71087018804. 4

Question Number : 82 Question Id : 7108704702 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The main change in ISO 9001:2015 as compared to ISO 9001:2008 is the addition of

1. Risk and opportunity
2. Waste disposal
3. Measurement and analysis
4. Corrective and preventive action

Options :

71087018805. 1
71087018806. 2
71087018807. 3

71087018808. 4

Question Number : 83 Question Id : 7108704703 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The concept of Hazard Analysis Critical Control Point (HACCP) was first applied in which one of the following foods?

1. Canned foods
2. Low acid canned foods
3. Processed cheese
4. Processed vegetables

Options :

71087018809. 1

71087018810. 2

71087018811. 3

71087018812. 4

Question Number : 84 Question Id : 7108704704 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Arranged the following vitamins in order of destruction due to heat during processing

A. Vitamin B complex

B. Vitamin C

C. Vitamin A

D. Vitamin E

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

1. A > B > C > D
2. B > A > C > D
3. A > B > D > C
4. B > C > D > A

Options :

71087018813. 1
71087018814. 2
71087018815. 3
71087018816. 4

Question Number : 85 Question Id : 7108704705 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

The range of fingerprint region in Infrared spectroscopy is

1. 4000 cm^{-1} - 1300 cm^{-1}
2. 1300 cm^{-1} - 600 cm^{-1}
3. 400 cm^{-1} - 600 cm^{-1}
4. < 400 cm^{-1}

Options :

71087018817. 1
71087018818. 2
71087018819. 3
71087018820. 4

Question Number : 86 Question Id : 7108704706 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Which of the following are true with respect to Risk Group (RG-3) organisms handling in Biosafety levels?

A. RG-3 organisms are handled under Biosafety Level-3

B. RG-3 organisms can be handled under BSL-1 and BSL-2

C. RG-3 organisms are transferred through aerosols

D. *Listeria monocytogenes* comes under RG-3

E. *Brucella* species come under RG-3

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

1. A and B only
2. A, B and C only
3. A, B, C and D only
4. A, C and E only

Options :
71087018821. 1
71087018822. 2
71087018823. 3
71087018824. 4

Question Number : 87 Question Id : 7108704707 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Cholesterol has a hydroxyl group at

1. C-5 position
2. C-3 position
3. C-7 position
4. C-18 position

Options :

71087018825. 1
71087018826. 2
71087018827. 3
71087018828. 4

Question Number : 88 Question Id : 7108704708 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The most significant virulence factor associated with *Listeria monocytogenes* infection is

1. Listeriolysin O
2. Internalin A and B
3. Fibronectin binding protein
4. PI-PLC

Options :

71087018829. 1
71087018830. 2
71087018831. 3
71087018832. 4

Question Number : 89 Question Id : 7108704709 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Campylobacter jejuni differs from *Campylobacter coli* as it

1. Grows at 42 °C and is resistant to cephalothin and is hippurate positive
2. Grows at 37 °C and is resistant to cephalothin and is hippurate positive
3. Grows at 42 °C and is resistant to cephalothin and is hippurate negative
4. Does not grow at 42 °C and is resistant to cephalothin and hippurate negative

Options :
71087018833. 1
71087018834. 2
71087018835. 3
71087018836. 4

Question Number : 90 Question Id : 7108704710 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Arrange the following in the order of their impact on freezing point of milk

A. Protein

B. Lactose

C. Chloride

D. Citric acid

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

1. A > B > C > D
2. C > B > D > A
3. B > C > D > A
4. D > C > B > A

Options :

71087018837. 1
71087018838. 2
71087018839. 3
71087018840. 4

Question Number : 91 Question Id : 7108704711 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which one of the following products has a high risk for the occurrence of *Listeria monocytogenes*?

1. Hard cheese
2. Cultured milk products
3. Pasteurized milk
4. Raw milk

Options :

71087018841. 1
71087018842. 2
71087018843. 3
71087018844. 4

Question Number : 92 Question Id : 7108704712 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The most accurate method for protein estimation in milk

1. Kjeldahl
2. Dye binding
3. Formol titration
4. Biuret

Options :

71087018845. 1

71087018846. 2
71087018847. 3
71087018848. 4

Question Number : 93 Question Id : 7108704713 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Which of the following enzyme is NOT present in *E. coli* OI57:H7?

1. β-D-galactosidase and α-D-galactosidase
2. β-D-glucuronidase
3. β-D-galactosidase and β-D-glucuronidase
4. α-D-galactosidase and β-D-glucuronidase

Options :
71087018849. 1
71087018850. 2
71087018851. 3
71087018852. 4

Question Number : 94 Question Id : 7108704714 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Which of the following foodborne parasites is a zoonotic parasite (transmit through animal to humans)?

1. *Giardia lamblia*
2. *Cryptosporidium parvum*
3. *Entamoeba hystolytica*
4. *Sarcocystis* sp.

Options :
71087018853. 1
71087018854. 2

71087018855. 3
71087018856. 4

Question Number : 95 Question Id : 7108704715 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

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

List I	**List II**
A. Amoebiasis	I. Domestic cats and wild cats
B. Toxoplasmosis	II. Zoonotic
C. Cryptosporidiosis	III. Cattle and pigs
D. Sarcocystosis	IV. Poor personal restroom hygiene

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

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

Options :
71087018857. 1
71087018858. 2
71087018859. 3
71087018860. 4

Question Number : 96 Question Id : 7108704716 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Vitamin D is produced from

1. Cholesterol
2. Triglycerides
3. Phytosterol
4. Unsaturated fat

Options :
71087018861. 1
71087018862. 2
71087018863. 3
71087018864. 4

Question Number : 97 Question Id : 7108704717 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Which of the following could help overcome the problem of censored value in the microbiological analysis?

A. Increase dilution

B. Decrease dilution

C. Increase the number of petri dishes for counting

Choose the most appropriate answer from the options given below

1. A only
2. B only
3. Either A or B
4. C only

Options :
71087018865. 1

71087018866. 2
71087018867. 3
71087018868. 4

Question Number : 98 Question Id : 7108704718 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

As per FSSAI, camel milk should have fat and SNF content of

1. Minimum 4.5% and 8.5%, respectively
2. Minimum 3% and 8.5%, respectively
3. Minimum 1.5% and 9.0%, respectively
4. Minimum 2% and 6%, respectively

Options :
71087018869. 1
71087018870. 2
71087018871. 3
71087018872. 4

Question Number : 99 Question Id : 7108704719 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

If N=20 samples of meat products were analyzed for *Salmonella* as per sampling plan in a production plant. The results are found to be C=1 and other 19 samples were found to be negative for *Salmonella*. If you are the despatch supervisor of the plant, then what will be your course of action?

1. Rejected
2. Accepted
3. Released to market
4. Marginally accepted

Options :

71087018873. 1

71087018874. 2

71087018875. 3

71087018876. 4

Question Number : 100 Question Id : 7108704720 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

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

List I	**List II**
A. *Salmonella*	I. Coagulase test
B. *E. coli*	II. Henry Illumination technique
C. *Listeria monocytogenes*	III. IMViC ++ −−
D. *Staphylococcus aureus*	IV. IMViC −+−+

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

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

Options :

71087018877. 1

71087018878. 2

71087018879. 3

71087018880. 4

Question Number : 101 Question Id : 7108704721 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Who is the current chairperson of FSSAI (June 2020)?

1. Pawan Kumar Agarwal
2. Rita Teotia
3. Sunil Bakshi
4. Montek Singh Ahluwalia

Options :
71087018881. 1
71087018882. 2
71087018883. 3
71087018884. 4

Question Number : 102 Question Id : 7108704722 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Which one of the following techniques used for the enumeration of Hygiene Indicator organisms is based on cell labeling technology?

1. D-count flow cytometer
2. 3-M petrifilm
3. VIDAS
4. Real-time PCR

Options :
71087018885. 1
71087018886. 2
71087018887. 3
71087018888. 4

Question Number : 103 Question Id : 7108704723 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Which one of the following is a mass-based Biosensor?

1. Amperometric
2. Potentiometric
3. Piezoelectric
4. Calorimetric

Options :
71087018889. 1
71087018890. 2
71087018891. 3
71087018892. 4

Question Number : 104 Question Id : 7108704724 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

As per the American Dry Milk Institute, what is the value of WPNI (mg/g) for low-heat SMP?

1. < 1.5
2. 4.49 - 1.5
3. 4.50 - 5.99
4. ≥ 6.00

Options :
71087018893. 1
71087018894. 2
71087018895. 3
71087018896. 4

Question Number : 105 Question Id : 7108704725 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

The milk of which one of the following species contains the lowest level of milk protein?

1. Human
2. Cow
3. Buffalo
4. Sheep

Options :
71087018897. 1
71087018898. 2
71087018899. 3
71087018900. 4

Question Number : 106 Question Id : 7108704726 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

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

List I	**List II**
A. α - Casein	I. Highest cysteine residues
B. β - Casein	II. Low molecular weight
C. α - Lactalbumin	III. Highest proline residues
D. Serum albumin	IV. Highest charged residues/molecule

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

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

Options :
71087018901. 1

71087018902. 2
71087018903. 3
71087018904. 4

Question Number : 107 Question Id : 7108704727 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Arrange the following prooxidants in order of their capability for autoxidation

A. Copper

B. Light

C. Iron

D. Calcium

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

1. C > B > A > D
2. A > B > C > D
3. A > C > B > D
4. C > B > A > D

Options :
71087018905. 1
71087018906. 2
71087018907. 3
71087018908. 4

Question Number : 108 Question Id : 7108704728 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Which of the following correctly shows the order of heat stability of whey protein, measured by loss of solubility?

A. α-La > β-Lg > BSA > Ig

B. Ig > BSA > β-Lg > α-La

C. BSA > Ig > α-La > β-Lg

D. β-Lg > α-La > BSA > Ig

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

1. A only
2. D only
3. B only
4. C only

Options :
71087018909. 1
71087018910. 2
71087018911. 3
71087018912. 4

Question Number : 109 Question Id : 7108704729 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Maillard Browning in milk products is undesirable because

A. Melanoidins are brown and unacceptable

B. By-products of Maillard browning have strong flavours

C. It increases the biological value of milk proteins

D. Polymerized products of this reaction increase the bioavailability of Fe

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

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

Options :

71087018913. 1
71087018914. 2
71087018915. 3
71087018916. 4

Question Number : 110 Question Id : 7108704730 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

The significance of indigenous catalase enzyme in milk is that it

1. Acts as prooxidants and aids in cheese ripening
2. Is an index of Mastitis and acts as prooxidants
3. Is an anti-oxidant
4. Is responsible for off-flavours in milk

Options :

71087018917. 1
71087018918. 2
71087018919. 3
71087018920. 4

Question Number : 111 Question Id : 7108704731 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

As per FSSAI, maximum permissible limit of aflatoxin M_1 in milk is

1. 0.2 ppb
2. 0.3 ppb
3. 0.5 ppb
4. 0.1 ppb

Options :

71087018921. 1
71087018922. 2
71087018923. 3
71087018924. 4

Question Number : 112 Question Id : 7108704732 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which one of the following processes is equivalent to pasteurization and is specifically intended to improve shelf-life of the product?

1. Radappertization
2. Picowaved
3. Radicidation
4. Radurization

Options :

71087018925. 1

71087018926. 2
71087018927. 3
71087018928. 4

Question Number : 113 Question Id : 7108704733 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

FSSAI in 2018 has banned which one of the following for tea bag products?

1. Use of stapler pins
2. Thread for dipping
3. Cloth bag containing the tea leaves
4. Herbal tea leaves

Options :
71087018929. 1
71087018930. 2
71087018931. 3
71087018932. 4

Question Number : 114 Question Id : 7108704734 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

The main reason for greater resolution is observed in thin layer chromatography as compared to paper chromatography is

1. Particle on plates are bigger and irregular
2. Particle on plates are smaller and regular
3. Particle on plates are smaller and irregular
4. Particle on plates have non-uniform structure and have even distribution

Options :
71087018933. 1
71087018934. 2

71087018935. 3
71087018936. 4

Question Number : 115 Question Id : 7108704735 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

What is the typical water activity for fresh meat?

1. 0.1
2. 1
3. 0.44
4. 0.98

Options :

71087018937. 1
71087018938. 2
71087018939. 3
71087018940. 4

Question Number : 116 Question Id : 7108704736 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

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

List I	**List II**
A. Acrylamide gels	I. Gel filtration of proteins
B. Agarose gels	II. Isoelectric focusing and proteins
C. Cellulose Acetate	III. DNA proteins
D. Sephadex gels	IV. Clinical and biological proteins

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

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

Options :

71087018941. 1

71087018942. 2

71087018943. 3

71087018944. 4

Question Number : 117 Question Id : 7108704737 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following are the ideal characteristics of MPLC detectors?

A. High sensitivity, good stability and reproducibility

B. Linear response, high reliability and ease of use

C. Stability of flow during the delivery

D. Non-destructive

E. Ability to deliver low pressure

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

1. A and B only
2. B and C only
3. A, B and E only
4. A, B and D only

Options :
71087018945. 1
71087018946. 2
71087018947. 3
71087018948. 4

Question Number : 118 Question Id : 7108704738 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

The regulator, FSSAI, has joined hands with which organization to check misleading ads in foods and beverages sector?

1. ASCI
2. ASDI
3. ASOI
4. ASBI

Options :
71087018949. 1
71087018950. 2
71087018951. 3
71087018952. 4

Question Number : 119 Question Id : 7108704739 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

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

List I	**List II**
A. αS_1 Casein	I. 23,614 Da
B. αS_2 Casein	II. 25,230 Da
C. α Lactalbumin	III. 19,023 Da
D. κ-Casein	IV. 14,176 Da

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

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

Options :
71087018953. 1
71087018954. 2
71087018955. 3
71087018956. 4

Question Number : 120 Question Id : 7108704740 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

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

List I	**List II**
A. *Vibrio*	I. Gas Gangrene
B. *Clostridium*	II. Aflatoxicosis
C. *Salmonella*	III. Cholera
D. *Aspergillus*	IV. Typhoid

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

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

Options :

71087018957. 1
71087018958. 2
71087018959. 3
71087018960. 4