

National Testing Agency

Question Paper Name :	DAIRY TECHNOLOGY PG 23rd Sep 2020 Shift 1 Set 2
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Group Marks :	480
Is this Group for Examiner? :	No

DAIRY TECHNOLOGY PG

DAIRY TECHNOLOGY PG

Section Id :	21052924
Section Number :	1
Section type :	Online
Mandatory or Optional :	Mandatory
Number of Questions :	120
Number of Questions to be attempted :	120
Section Marks :	480
Display Number Panel :	Yes
Group All Questions :	Yes
Mark As Answered Required? :	Yes
Sub-Section Number :	1
Sub-Section Id :	21052924
Question Shuffling Allowed :	Yes

Question Number : 1 Question Id : 2105292341 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

Bactofugation is a process which is used to separate

1. Microorganisms from milk
2. Fat from milk
3. Whey proteins in milk
4. Minerals from milk

Options :

2105299361. 1

2105299362. 2

2105299363. 3

2105299364. 4

Question Number : 2 Question Id : 2105292342 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

Lyophilization is the technical term for

1. Vacuum drying
2. Freeze drying
3. Drum drying
4. Osmotic dehydration

Options :

2105299365. 1

2105299366. 2

2105299367. 3

2105299368. 4

Question Number : 3 Question Id : 2105292343 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

Sterilization temperature-time employed for evaporated milk is

1. 95⁰C to 110⁰C for 15 min.
2. 116⁰C to 118⁰C for 15 min.
3. 120⁰C to 125⁰C for 15 min.
4. 128⁰C to 132⁰C for 15 min.

Options :

2105299369. 1

2105299370. 2

2105299371. 3

2105299372. 4

Question Number : 4 Question Id : 2105292344 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 colour of buffalo ghee is greenish yellow due to the presence of

1. Bilirubin and Biliverdin
2. Carotene
3. Xanthophyll
4. Chlorophyll

Options :

2105299373. 1

2105299374. 2

2105299375. 3

2105299376. 4

Question Number : 5 Question Id : 2105292345 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 destabilization of cream in hot coffee is commonly known as

1. Coagulation of cream
2. Feathering of cream
3. Clotting of cream
4. Denaturation of cream

Options :

2105299377. 1

2105299378. 2

2105299379. 3

2105299380. 4

Question Number : 6 Question Id : 2105292346 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 coagulating enzyme?

1. Lactase
2. Lipase
3. Beta-galactosidase
4. Chymosin

Options :

2105299381. 1

2105299382. 2

2105299383. 3

2105299384. 4

Question Number : 7 Question Id : 2105292347 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

According to FSSAI, the full cream sweetened condensed milk should contain not less than

1. 21% milk solids
2. 25% milk solids
3. 28% milk solids
4. 31% milk solids

Options :

2105299385. 1

2105299386. 2

2105299387. 3

2105299388. 4

Question Number : 8 Question Id : 2105292348 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 fat content in plastic cream is in the range of

1. 40-50%
2. 51-55%
3. 55-60%
4. 65-80%

Options :

2105299389. 1
2105299390. 2
2105299391. 3
2105299392. 4

Question Number : 9 Question Id : 2105292349 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 cheese having a soft creamy interior with a typical pungent flavor and surface-ripened principally by a mold

1. Camembert
2. Ricotta
3. Emmentaler
4. Romano

Options :

2105299393. 1
2105299394. 2
2105299395. 3

2105299396. 4

Question Number : 10 Question Id : 2105292350 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

FFA content of ghee is expressed as

1. % palmitic acid
2. % oleic acid
3. % stearic acid
4. % butyric acid

Options :

2105299397. 1
2105299398. 2
2105299399. 3
2105299400. 4

Question Number : 11 Question Id : 2105292351 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 the cause of sandiness defect in ice cream?

1. High MSNF / lactose content
2. High fat content
3. Temperature fluctuation during storage
4. Long storage period

Options :

2105299401. 1
2105299402. 2

2105299403. 3

2105299404. 4

Question Number : 12 Question Id : 2105292352 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 milk products has several layers of clotted cream?

1. Burfi
2. Kalakand
3. Rabri
4. Kheer

Options :

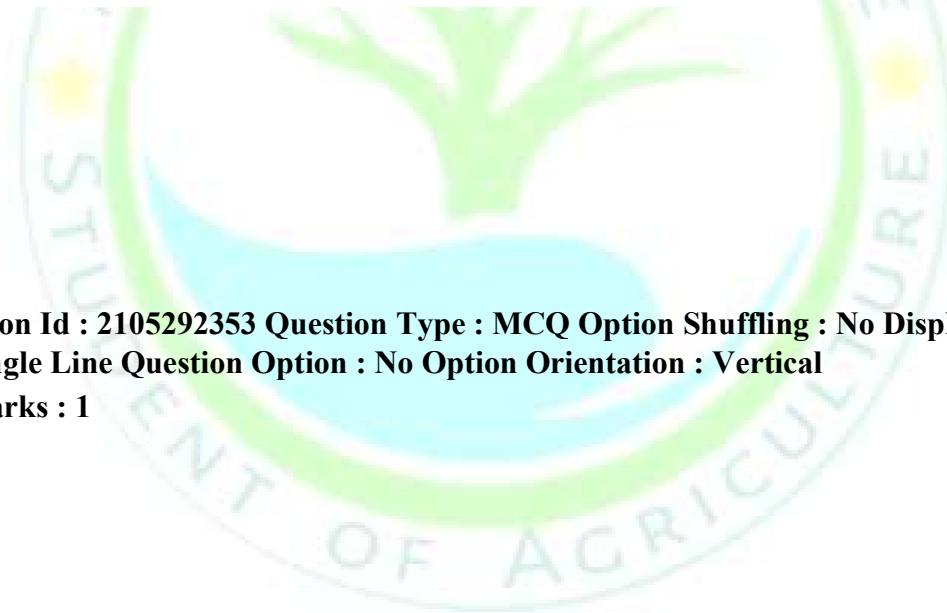
2105299405. 1

2105299406. 2

2105299407. 3

2105299408. 4

Question Number : 13 Question Id : 2105292353 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 takes place during vacreation of cream?

1. Removal of undesirable odours
2. Inactivation enzymes
3. Destruction of spores
4. Enhancement of colour

Options :

2105299409. 1
2105299410. 2
2105299411. 3
2105299412. 4

**Question Number : 14 Question Id : 2105292354 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 highest ash content?

1. Acid whey
2. Paneer whey
3. Rennet whey
4. Demineralized whey

Options :

2105299413. 1
2105299414. 2
2105299415. 3

**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 alternative addition to potassium nitrate in mold ripened cheese is

1. Lactoperoxidase
2. Lactase
3. Lysozyme
4. Aldolase

2105299416. 4

Question Number : 15 Question Id : 2105292355

Options :

2105299417. 1
2105299418. 2
2105299419. 3
2105299420. 4

**Question Number : 16 Question Id : 2105292356 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 fat globule membrane is composed of

1. Phospholipids and lipoproteins
2. Alpha-lactalbumin and Beta-lactoglobulin
3. Casein and lactose
4. Serum protein and whey proteins

Options :

**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 not the theory of churning?

1. Fisher and Hooker's phase reversal theory
2. Rahn's foam theory
3. King's autofloatation theory
4. Nichol's and Hodgson theory

2105299421. 1

2105299422. 2

2105299423. 3

2105299424. 4

Question Number : 17 Question Id : 2105292357

Options :

2105299425. 1

2105299426. 2

2105299427. 3

2105299428. 4

**Question Number : 18 Question Id : 2105292358 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**

**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 level and method of salting have a major influence on

1. pH changes in cheese
2. Proteolysis in cheese
3. Lipolysis in cheese
4. Free fatty acid content in cheese

Options :

2105299429. 1
2105299430. 2
2105299431. 3
2105299432. 4

Question Number : 19 Question Id : 2105292359

Options :

2105299433. 1
2105299434. 2
2105299435. 3
2105299436. 4



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

Pindi, Dhap and Danedar are the variants of

1. Burfi
2. Paneer
3. Chhana
4. Khoa

Question Number : 20 Question Id : 2105292360 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?

1. Buffalo milk shows faster renneting
2. Buffalo milk shows faster syneresis
3. Buffalo milk shows poor cheddaring
4. Buffalo milk shows faster flavor development in cheese

Options :

2105299437. 1
2105299438. 2
2105299439. 3
2105299440. 4

Question Number : 21 Question Id : 2105292361

Options :

2105299441. 1
2105299442. 2

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

Eyes is a defect in

1. Gouda cheese
2. Emmentaler cheese
3. Roquefort cheese
4. Edam cheese

2105299443. 3

2105299444. 4

Question Number : 22 Question Id : 2105292362 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

Late blowing in processed cheese is controlled by using

1. Sodium citrate
2. Sorbic acid
3. Citric acid
4. Nisin

Options :

2105299445. 1

2105299446. 2

2105299447. 3

2105299448. 4

Question Number : 23 Question Id : 2105292363

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

For better granulation, ghee should be slowly cooled to

1. 50°C in 6-8 hours
2. 40°C in 4-6 hours
3. 28°C in 2-3 hours
4. 15°C in 1-2 hours

Options :

2105299449. 1
2105299450. 2
2105299451. 3
2105299452. 4

**Question Number : 24 Question Id : 2105292364 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 method of ghee manufacture highest energy is required?

1. Indigenous (Desi)
2. Direct cream
3. Creamery
4. Pre-stratification

Options :

2105299453. 1
2105299454. 2
2105299455. 3

**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**

2105299456. 4

Question Number : 25 Question Id : 2105292365



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 grades has the highest purity of lactose?

1. Technical grade lactose
2. Food grade lactose
3. Crude lactose
4. Pharmaceutical lactose

Options :

2105299457. 1
2105299458. 2
2105299459. 3
2105299460. 4

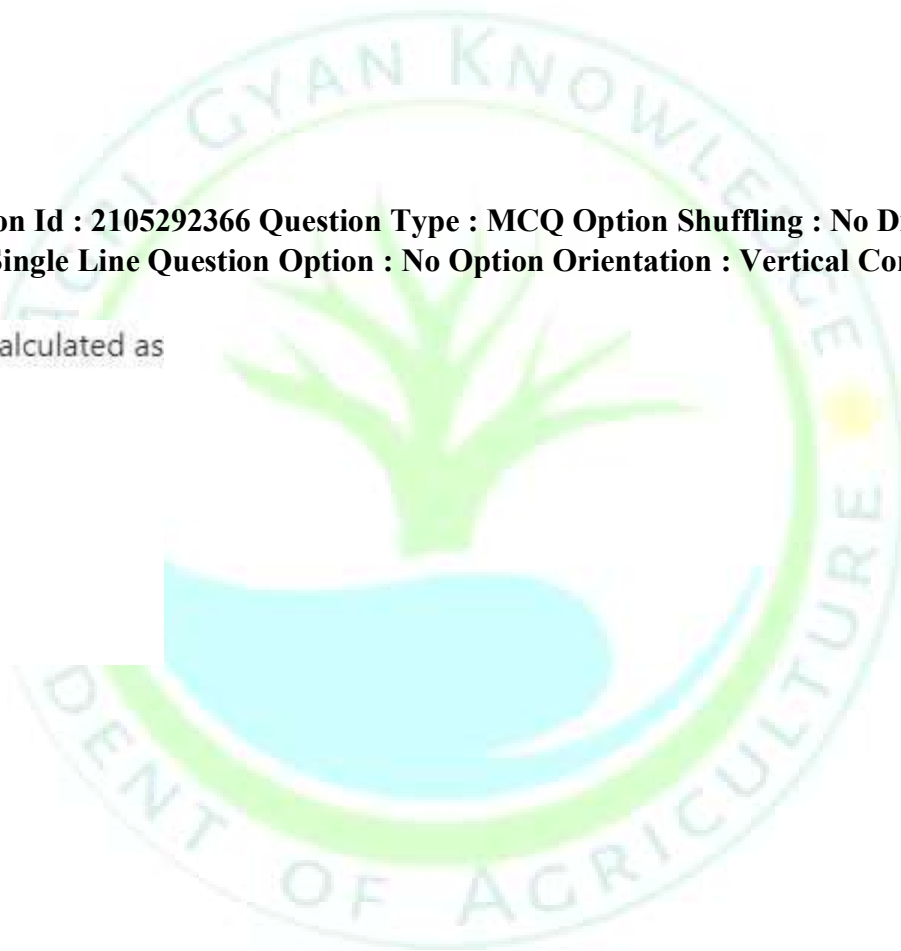
Question Number : 26 Question Id : 2105292366 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

Ripening index in cheese is calculated as

1. $\frac{\text{Total whey protein}}{\text{Total protein}} \times 100$
2. $\frac{\text{soluble protein}}{\text{Total protein}} \times 100$
3. $\frac{\text{Total casein}}{\text{Total protein}} \times 100$
4. $\frac{\text{Total SNF}}{\text{Total protein}} \times 100$

Options :

2105299461. 1
2105299462. 2
2105299463. 3
2105299464. 4



The first phase of freezing process of ice cream mix account for freezing of water to about

1. 15-20%
2. 25-28%
3. 33-67%
4. 70-85%

Question Number : 27 Question Id : 2105292367 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

Options :

2105299465. 1
2105299466. 2
2105299467. 3
2105299468. 4

Question Number : 28 Question Id : 2105292368 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 first principle of HACCP is

1. Conduct a hazard analysis
2. Identify critical control point
3. Establish critical limits
4. Establish verification procedure

Options :

2105299469. 1
2105299470. 2
2105299471. 3

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

Total Quality Management (TQM) is a concept which goes beyond

1. ISO 14000
2. ISO 22000
3. ISO 9001
4. ISO 8402

2105299472. 4

Question Number : 29 Question Id : 2105292369

Options :

2105299473. 1
2105299474. 2
2105299475. 3
2105299476. 4

**Question Number : 30 Question Id : 2105292370 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 the part of the Quality Control Management System (QCMS)?

1. Quality planning process
2. Quality control process
3. Harmonization of national standards with codex standards
4. Quality improvement process

Options :

2105299477. 1
2105299478. 2
2105299479. 3

**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**

Greasy body and texture defect in butter is due to

1. Low wash water temperature
2. Over working
3. Low salt content
4. Use of too much colour

2105299480. 4

Question Number : 31 Question Id : 2105292371

Options :

2105299481. 1

2105299482. 2

2105299483. 3

2105299484. 4

Question Number : 32 Question Id : 2105292372 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 case of aluminum laminated cartons, the aluminum foil

1. Acts as gas and light barrier
2. Provides liquid barrier
3. Provides mechanical strength
4. Enables the sealing process

Options :

2105299485. 1

2105299486. 2

2105299487. 3

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 active packaging system, carbon dioxide absorbers/emitters are used in

1. Coffee, fresh meat, fish, nuts, etc.
2. Fruits and vegetables
3. Ready meals and beverages
4. Cereals

2105299488. 4

Question Number : 33 Question Id : 2105292373

Options :

2105299489. 1
2105299490. 2
2105299491. 3
2105299492. 4

**Question Number : 34 Question Id : 2105292374 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 plastic films is the thickest?

1. LDPE with 2 mil
2. LLDPE with 0.01 inch
3. Polystyrene with 25 microns
4. Nylon with 150 gauge

Options :

2105299493. 1
2105299494. 2
2105299495. 3

**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**

2105299496. 4

Question Number : 35 Question Id : 2105292375



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

Name the membrane system which does function of simultaneous concentration and demineralization.

1. Microfiltration
2. Ultrafiltration
3. Reverse osmosis
4. Nanofiltration

Options :

2105299497. 1
2105299498. 2
2105299499. 3
2105299500. 4

Question Number : 36 Question Id : 2105292376 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

Microfiltration is designed to retain particles in the range of

1. 0.005 microns to 0.008 microns
2. 0.10 microns to 5 microns
3. 0.009 microns to 0.05 microns
4. 0.05 microns to 0.08 microns

Options :

2105299501. 1
2105299502. 2
2105299503. 3
2105299504. 4

Question Number : 37 Question Id : 2105292377 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

Name the membrane process which uses membranes with larger pores to allow permeation of many organic compounds such as sugars

1. Reverse osmosis
2. Ultrafiltration
3. Nanofiltration
4. Microfiltration

Options :

2105299505. 1
2105299506. 2
2105299507. 3
2105299508. 4

Question Number : 38 Question Id : 2105292378 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 NOT a flavor defect related to oxidation of butter?

1. Metallic
2. Bitter
3. Fishy
4. Tallow

Options :

2105299509. 1
2105299510. 2
2105299511. 3

The formation of gas holes or eyes throughout in Emmentaler cheese is due to

1. *Lactobacillus acidophilus*
2. *Propionibacterium shermanii*
3. *Lactococcus lactis*
4. *Bacillus subtilis*

2105299512. 4

**Question Number : 39 Question Id : 2105292379 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**

Options :

2105299513. 1
2105299514. 2
2105299515. 3
2105299516. 4

**Question Number : 40 Question Id : 2105292380 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 major flavouring compound present in Dahi is

1. Acetone
2. Acetaldehyde
3. Diacetyl
4. Methylketones

Options :

2105299517. 1
2105299518. 2
2105299519. 3

2105299520.4

Question Number : 41 Question Id : 2105292381 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 chemicals is added to control blowing problem in Gouda cheese?

1. Potassium chloride
2. Hydrogen peroxide
3. Potassium nitrate
4. Potassium metabisulphite

Options :

2105299521. 1
2105299522. 2
2105299523. 3
2105299524. 4

Question Number : 42 Question Id : 2105292382 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

Rancid off flavor in fat rich dairy products is developed due to hydrolysis of

1. Lactose
2. Fat
3. Casein
4. Whey protein

Options :

2105299525. 1
2105299526. 2
2105299527. 3
2105299528. 4

Question Number : 43 Question Id : 2105292383

The cooked flavor of milk on heating develops due to the release of SH groups by heat denaturation of

1. Whey proteins
2. Alpha-casein
3. Beta-casein
4. Kappa-casein

Options :

2105299529. 1
2105299530. 2
2105299531. 3
2105299532. 4

Question Number : 44 Question Id : 2105292384 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 low heating temperature during clarification of ghee adversely affects which one of the following?

1. Colour
2. Vitamin A content
3. Keeping quality
4. Vitamin C content

Options :

2105299533. 1
2105299534. 2

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

Fat losses in buttermilk are more in which of the following methods?

1. Desi method
2. Creamery butter
3. Direct cream method
4. Continuous butter making method

2105299535. 3

2105299536. 4

Question Number : 45 Question Id : 2105292385 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

Options :

2105299537. 1

2105299538. 2

2105299539. 3

2105299540. 4

Question Number : 46 Question Id : 2105292386 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

Maximum possible overrun in butter is

1. 15 %
2. 20 %
3. 25 %
4. 30 %

Options :

2105299541. 1

2105299542. 2

In butter making, increasing viscosity of cream results in

1. Increase in curd content in butter
2. Hard butter
3. Delayed churning
4. Shortened churning

2105299543. 3

2105299544. 4

Question Number : 47 Question Id : 2105292387

Options :

2105299545. 1

2105299546. 2

2105299547. 3

2105299548. 4

**Question Number : 48 Question Id : 2105292388 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**

Butter fat stored in Nitrogen would have good keeping quality when oxygen content is not more than

1. 0.0 ppm
2. 0.5 ppm
3. 1.0 ppm
4. 1.5 ppm

Options :

2105299549. 1

**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 materials is commonly used as closure for PET bottles?

1. PP
2. BOPP
3. PET
4. HDPE

2105299550. 2

2105299551. 3

2105299552. 4

Question Number : 49 Question Id : 2105292389 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

Options :

2105299553. 1

2105299554. 2

2105299555. 3

2105299556. 4

Question Number : 50 Question Id : 2105292390 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

Critical head space oxygen content maintained during whole milk powder packaging is

1. 1.0 %
2. 2.0%
3. 3.0%
4. 4.0%

Options :

2105299557. 1

2105299558.2

2105299559.3

2105299560.4

Question Number : 51 Question Id : 2105292391



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 four layers of retort pouch from inside to outside are

1. LDPE/ HDPE /PP/aluminum
2. LDPE/Aluminum/PP/PET
3. PP/Polyamide/aluminum/PET
4. PP/Aluminum/Nylon/ PET

Options :

- 2105299561. 1
- 2105299562. 2
- 2105299563. 3
- 2105299564. 4

**Question Number : 52 Question Id : 2105292392 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 example of ethylene absorber?

1. Alumina
2. Silica gel
3. Potassium permanganate
4. Ferrous sulphate

Options :

- 2105299565. 1
- 2105299566. 2
- 2105299567. 3
- 2105299568. 4

Question Number : 53 Question Id : 2105292393

**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 used as refrigerant in cryogenic freezing?

1. Nitrogen
2. Carbon dioxide
3. Liquid Nitrogen and liquid Carbon dioxide
4. Oxygen

Options :

2105299569. 1
2105299570. 2
2105299571. 3
2105299572. 4

**Question Number : 54 Question Id : 2105292394 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 nozzles of pressure nozzle atomizers are made of the following material

1. Tungsten carbide
2. Chromium
3. Nickel
4. Steel

Options :

2105299573. 1
2105299574. 2
2105299575. 3
2105299576. 4

Question Number : 55 Question Id : 2105292395

**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 separation efficiency of cyclone separator is inversely related to its

1. Diameter
2. Square of diameter
3. Square root of its diameter
4. Length of cyclone separator

Options :

2105299577. 1

2105299578. 2

2105299579. 3

2105299580. 4

Question Number : 56 Question Id : 2105292396 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. Sodium aluminum silicate	I. Bacteriocin used in food preservation
B. EDTA	II. Free-flowing agent
C. Nisin	III. Vitamin
D. Niacin	IV. Sanitizer
E. Iodophor	V. Sequestering agent

Choose the correct answer from the options given below:

1. A – IV, B – III, C – V, D – II, E – I
2. A – III, B – I, C – II, D – IV, E – V
3. A – V, B – IV, C – III, D – II, E – I
4. A – II, B – V, C – I, D – III, E – IV

Options :

2105299581. 1



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

2105299582. 2

2105299583. 3

2105299584. 4

Question Number : 57 Question Id : 2105292397 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. Autoxidation	I. Hydroxymethyl furfural
B. Lipid hydrolysis	II. Sulphydryl
C. Proteolysis	III. Free fatty acid
D. Maillard reaction	IV. Peroxides
E. Heat denaturation of protein	V. Soluble nitrogen

Choose the correct answer from the options given below:

1. A – V, B – II, C – IV, D – I, E – III
2. A – IV, B – III, C – V, D – I, E – II
3. A – II, B – V, C – IV, D – III, E – I
4. A – I, B – IV, C – V, D – II, E – III

Options :

2105299585. 1

2105299586. 2

2105299587. 3

2105299588. 4

Question Number : 58 Question Id : 2105292398 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. Dahi flavour	I. Sulphydryls
B. Yoghurt flavour	II. Aldehydes and ketones
C. Cooked flavour	III. Acetaldehyde
D. Sunlight flavour	IV. Diacetyl
E. Oxidized flavour	V. Methanal

Choose the correct answer from the options given below:

1. A – II, B – III, C – IV, D – I, E – V
2. A – IV, B – II, C – I, D – III, E – V
3. A – III, B – V, C – IV, D – II, E – I
4. A – IV, B – III, C – I, D – V, E – II

Options :

2105299589. 1
2105299590. 2
2105299591. 3
2105299592. 4

Question Number : 59 Question Id : 2105292399 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. Sugar	I. p-dimethyl amino benzaldehyde
B. Hydrogen peroxide	II. Resorcinol
C. Formaldehyde	III. Iodine solution
D. Maltodextrin	IV. p-phenyl diamine hydrochloride
E. Urea	V. Ferric chloride

Choose the correct answer from the options given below:

1. A – II, B – IV, C – V, D – III, E – I
2. A – III, B – II, C – I, D – IV, E – V
3. A – I, B – II, C – V, D – III, E – IV
4. A – II, B – V, C – IV, D – III, E – I

Options :

2105299593. 1
2105299594. 2
2105299595. 3
2105299596. 4

Question Number : 60 Question Id : 2105292400 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. Gustatory	I. Balance
B. Olfactory	II. Taste
C. Kinesthetic	III. Odour
D. Vestibular	IV. Sound
E. Auditory	V. Deep pressure

Choose the correct answer from the options given below:

1. A – II, B – III, C – IV, D – I, E – V
2. A – V, B – IV, C – I, D – II, E – III
3. A – II, B – III, C – V, D – I, E – IV
4. A – IV, B – III, C – V, D – II, E – I

Options :

2105299597. 1
2105299598. 2
2105299599. 3
2105299600. 4

**Question Number : 61 Question Id : 2105292401 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 ' m_g ' is mass of dry steam and ' m_f ' is mass of water in suspension, then dryness fraction of steam is equal to

1. $m_g / (m_g + m_f)$
2. $m_f / (m_g + m_f)$
3. m_g / m_f
4. m_f / m_g

Options :

2105299601. 1
2105299602. 2
2105299603. 3
2105299604. 4

Question Number : 62 Question Id : 2105292402 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 the value of $n = 0$ in the general law $p v^n = C$, then the process is called

1. Isochoric process
2. Isobaric process
3. Isothermal process
4. Isentropic process

Options :

2105299605. 1
2105299606. 2
2105299607. 3
2105299608. 4

Question Number : 63 Question Id : 2105292403 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 heating of gas at constant pressure is governed by

1. Charle's Law
2. Joule's Law
3. Boyle's Law
4. Gay-Lussac Law

Options :

2105299609. 1
2105299610. 2
2105299611. 3
2105299612. 4

Question Number : 64 Question Id : 2105292404 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

When the relative humidity of air reaches 100%, the "Wet bulb temperature" becomes

1. Higher than dry bulb temperature
2. Lower than dry bulb temperature
3. Equal to dry bulb temperature
4. Equal to humid heat

Options :

2105299613. 1
2105299614. 2
2105299615. 3
2105299616. 4

Question Number : 65 Question Id : 2105292405 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 composite slab of unit area is made up of three material layers having thickness (x) and thermal conductivities (k) as (x_1, k_1) , (x_2, k_2) , and (x_3, k_3) respectively. Its thermal resistance (R_t) would be,

1. $R_t = [(x_1/k_1) + (x_2/k_2) + (x_3/k_3)]$
2. $R_t = [(k_1/x_1) + (k_2/x_2) + (k_3 / x_3)]$
3. $R_t = [(k_1 x_1) + (k_2 x_2) + (k_3 x_3)]$
4. $R_t = [(k_1 x_1) - (k_2 x_2) - (k_3 x_3)]$

Options :

2105299617. 1
2105299618. 2
2105299619. 3
2105299620. 4

Question Number : 66 Question Id : 2105292406 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 optimum thickness of insulation of steam pipe line is

1. k / h_o
2. h_o/k
3. $k + h_o$
4. $k - h_o$

Options :

2105299621. 1

2105299622. 2

2105299623. 3

2105299624. 4

Question Number : 67 Question Id : 2105292407 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

Excess insulation thickness for a steam pipeline will affect the heat loss due to change in

1. Overall heat transfer co-efficient
2. Area of heat transfer
3. Temperature difference
4. Cost of insulation

Options :

2105299625. 1

2105299626. 2

2105299627. 3

2105299628. 4

Question Number : 68 Question Id : 2105292408 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

Provision of fins on a heat transfer surface will be more effective if the number and size of fins are

1. Fewer and thick
2. Large and thick
3. Large and thin
4. Fewer and thin

Options :

- 2105299629. 1
- 2105299630. 2
- 2105299631. 3
- 2105299632. 4

Question Number : 69 Question Id : 2105292409 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

Forced convection in a liquid bath is caused by

- 1. Density difference brought about by temperature gradients
- 2. Molecular energy interaction
- 3. Flow of electrons in a random fashion
- 4. Intense stirring by an external agency

Options :

- 2105299633. 1
- 2105299634. 2
- 2105299635. 3
- 2105299636. 4

Question Number : 70 Question Id : 2105292410 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 decimal reduction time 'D' is defined as the time necessary for reduction in the microbial population by

1. 70%
2. 80%
3. 90%
4. 100 %

Options :

2105299637. 1
2105299638. 2
2105299639. 3
2105299640. 4

Question Number : 71 Question Id : 2105292411 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 a dairy plant, after processing rasogolla is usually kept in containers. It is necessary to mathematically estimate the number of spoiled containers. The parameter that is used is called

1. First order reaction constant
2. Spoilage probability
3. Thermal death time
4. Decimal reduction time

Options :

2105299641. 1
2105299642. 2
2105299643. 3
2105299644. 4

Question Number : 72 Question Id : 2105292412 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

Ductility of a material is defined as the ability of material to

1. Regain its original form after deformative forces are removed
2. Undergo large permanent deformation in tension
3. Undergo large permanent deformation in compression
4. Withstand high impact forces

Options :

- 2105299645. 1
- 2105299646. 2
- 2105299647. 3
- 2105299648. 4

Question Number : 73 Question Id : 2105292413 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 ratio of shear stress to the shear strain is called

1. Young's modulus
2. Section modulus
3. Modulus of rigidity
4. Bulk modulus

Options :

- 2105299649. 1
- 2105299650. 2
- 2105299651. 3

2105299652. 4

Question Number : 74 Question Id : 2105292414 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 leaf spring in automobiles is used to

1. Apply forces
2. Measure forces
3. Absorb shocks
4. Store energy

Options :

2105299653. 1

2105299654. 2

2105299655. 3

2105299656. 4

Question Number : 75 Question Id : 2105292415 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

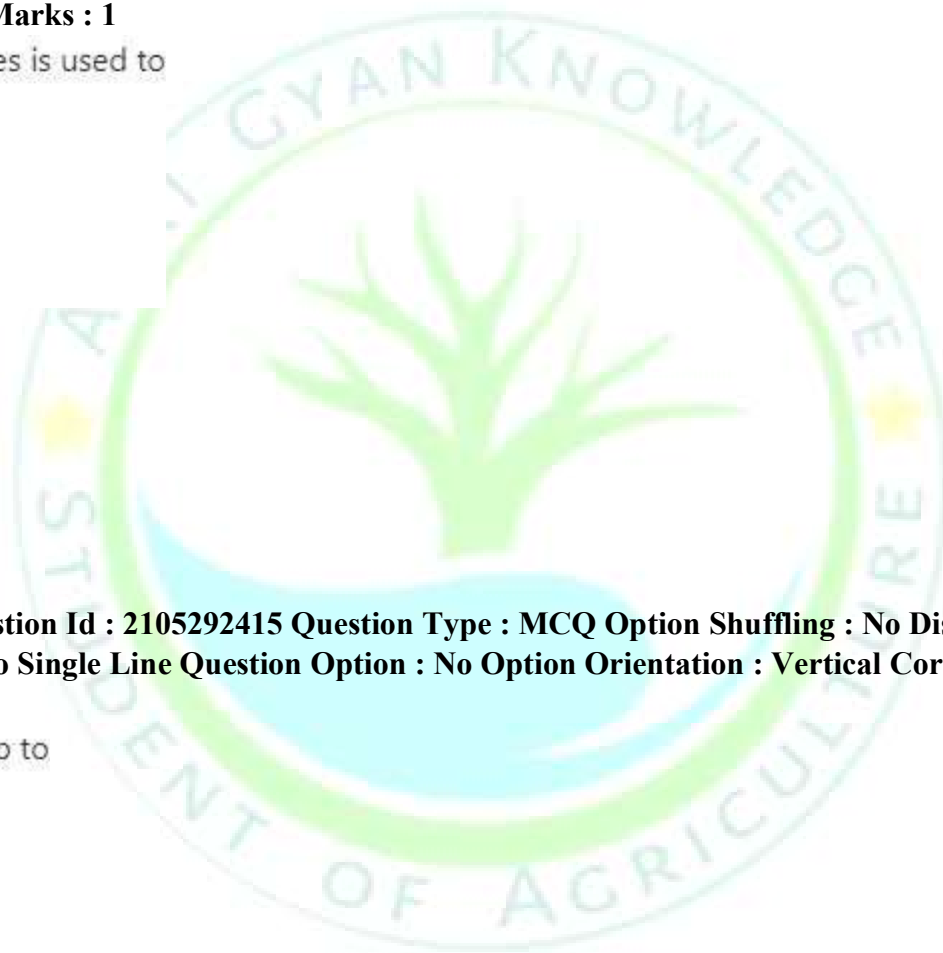
Hooke's law holds good up to

1. Yield point
2. Elastic limit
3. Plastic limit
4. Breaking point

Options :

2105299657. 1

2105299658. 2



2105299659. 3

2105299660. 4

Question Number : 76 Question Id : 2105292416 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 slope of initial straight line portion of the stress - strain curve is known as

1. Stiffness
2. Relaxation
3. Plasticity
4. Creep

Options :

2105299661. 1

2105299662. 2

2105299663. 3

2105299664. 4

Question Number : 77 Question Id : 2105292417 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 part of HTST pasteurizer that limits its application with respect to temperature is

1. Heat transfer plate
2. Gaskets
3. Connecting plates
4. Pressure plates

Options :

2105299665. 1

2105299666. 2

2105299667. 3

2105299668. 4

Question Number : 78 Question Id : 2105292418 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

Among the following parameters HTST pasteurizer instrumentation, one that is not a controlling operation

1. Pneumatic signal to steam valve
2. Electrical signal to Temperature Comparator
3. Pneumatic signal to thermograph pen
4. Signal to alarm

Options :

2105299669. 1

2105299670. 2

2105299671. 3

2105299672. 4

Question Number : 79 Question Id : 2105292419 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 a heat exchanger, milk is to be heated from 5°C to 85°C with 80% regeneration and then finally in a heating section. The temperature of milk after regeneration would be

1. 64°C
2. 69°C
3. 74°C
4. 80°C

Options :

2105299673. 1
2105299674. 2
2105299675. 3
2105299676. 4

Question Number : 80 Question Id : 2105292420 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 C_v , C_c and C_d are coefficients of velocity, contraction and discharge respectively, then one of the following equations will hold good

1. $C_d = C_v \times C_c$
2. $C_d = C_v / C_c$
3. $C_d = C_v + C_c$
4. $C_d = C_v - C_c$

Options :

2105299677. 1
2105299678. 2
2105299679. 3
2105299680. 4

Question Number : 81 Question Id : 2105292421 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

Co-efficient of viscosity of a fluid divided by its mass density is known as

1. Apparent viscosity
2. Surface tension
3. Kinematic viscosity
4. Specific gravity

Options :

2105299681. 1
2105299682. 2
2105299683. 3
2105299684. 4

Question Number : 82 Question Id : 2105292422 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

When water is flowing through a pipe, the sudden increase in diameter results in the loss of head of water. The sudden decrease in diameter would result

1. Gain in head of water
2. Loss of head of water
3. Initially gain then loss of head of water
4. Initially loss then gain of head of water

Options :

2105299685. 1
2105299686. 2

2105299687. 3

2105299688. 4

Question Number : 83 Question Id : 2105292423 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

For measurement of velocity of fluid flowing through a pipe, the device used would be

1. Venturimeter
2. Orifice meter
3. Rotameter
4. Pitot tube

Options :

2105299689. 1

2105299690. 2

2105299691. 3

2105299692. 4

Question Number : 84 Question Id : 2105292424 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

When running full, the discharge from a pipe of higher diameter pipe would be more than that of discharge of a lower diameter pipe. The ratio of discharge between 4 and 2 cm diameter pipes would be

1. 2:1
2. 4:1
3. 8:1
4. 16:1

Options :

- 2105299693. 1
- 2105299694. 2
- 2105299695. 3
- 2105299696. 4

Question Number : 85 Question Id : 2105292425 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 component that is fitted to increase the temperature and reuse the vapours from vapour separator in a multiple effect evaporator is

- 1. DSI
- 2. Flash vessel
- 3. TVR
- 4. Pre-heater

Options :

- 2105299697. 1
- 2105299698. 2
- 2105299699. 3
- 2105299700. 4

Question Number : 86 Question Id : 2105292426 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

For the same temperature difference between first and last effect of multiple effect evaporator, the possibility of greater number of effects could be achieved by

1. Shorter size calandria
2. Taller size calandria
3. Increased steam pressure
4. Increased vacuum

Options :

2105299701. 1
2105299702. 2
2105299703. 3
2105299704. 4

Question Number : 87 Question Id : 2105292427 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 calandria and vapour separators are at an elevated position than the milk pumps, for the purpose of

1. Convenient height for inspection
2. Providing positive suction pressure
3. Reducing number of pumps
4. Reducing the steam consumption

Options :

2105299705. 1
2105299706. 2
2105299707. 3
2105299708. 4

Question Number : 88 Question Id : 2105292428 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 boiling temperature of a concentrated solution as compared to water at the same pressure would be

1. Same
2. Lower
3. Higher
4. Variable

Options :

2105299709. 1
2105299710. 2
2105299711. 3
2105299712. 4

Question Number : 89 Question Id : 2105292429 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 alternatives could be employed to increase the capacity of evaporator?

1. Decrease the concentrations of solids in the feed
2. Use the copper tube in the fabrication of calandria
3. Heat the feed beyond its boiling temperature corresponding to pressure in the evaporator
4. Cool the feed below its boiling temperature corresponding to pressure in evaporation

Options :

2105299713. 1
2105299714. 2
2105299715. 3

2105299716.4

Question Number : 90 Question Id : 2105292430 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 the forward feed type multiple effect evaporator, the liquid feed enters at that section of evaporation plant which has

1. Highest temperature and lowest pressure
2. Highest temperature and highest pressure
3. Lowest temperature and highest pressure
4. Lowest temperature and lowest pressure

Options :

2105299717. 1
2105299718. 2
2105299719. 3
2105299720. 4

Question Number : 91 Question Id : 2105292431 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 steam pressure required to maintain the drum dryer surface temperature of 150°C is in the range

1. 1.5 - 2.0 bar
2. 4.5 -5.0 bar
3. 8.0 - 10.0 bar
4. 11.0 – 14.0 bar

Options :

2105299721. 1
2105299722. 2
2105299723. 3
2105299724. 4

Question Number : 92 Question Id : 2105292432 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 R is the radiation loss to the atmosphere, t_1 and t_2 are temperatures of inlet and outlet air respectively, then thermal efficiency of spray dryer would be expressed as

1. $[(R - 1) / 100] (t_2 - t_1) / [t_1 - t_o]$
2. $[(1 - R) / 100] (t_1 - t_2) / [t_1 - t_o]$
3. $[t_1 - t_o] / [(1 - R) / 100] (t_1 - t_2)$
4. $[t_o - t_1] / [(1 - R) / 100] (t_2 - t_1)$

Options :

2105299725. 1
2105299726. 2
2105299727. 3
2105299728. 4

Question Number : 93 Question Id : 2105292433 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 limiting particle diameter to which the cyclone separator can separate in terms of volumetric flow (V), exhaust flow velocity (v_1), loss of pressure (Δ_p), height (L) below the outlet and the viscosity of air (μ) can be written as

1. $(18 \mu V / v_1^2 \Delta_p 2 \pi L)$
2. $1 / (18 \mu V / v_1^2 \Delta_p 2 \pi L)$
3. $\sqrt{(18 \mu V / v_1^2 \Delta_p 2 \pi L)}$
4. $(18 \mu V / v_1^2 \Delta_p 2 \pi L)^2$

Options :

2105299729. 1
2105299730. 2
2105299731. 3
2105299732. 4

Question Number : 94 Question Id : 2105292434 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 statement is NOT true with regard to centrifugal pump?

1. The capacity of pump varies directly as the speed
2. Pressure head varies as square of the speed
3. Cavitation can be avoided by decreasing the pressure on the suction side of the pump
4. The efficiency of pump decreases as the viscosity of liquid increases

Options :

2105299733. 1
2105299734. 2
2105299735. 3
2105299736. 4

Question Number : 95 Question Id : 2105292435 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 a centrifugal pump the function of volute casing is to

1. Increase the velocity of water
2. Enhance the formation of eddies
3. Convert kinetic energy in to pressure energy
4. Convert the pressure energy into kinetic energy

Options :

2105299737. 1
2105299738. 2
2105299739. 3
2105299740. 4

Question Number : 96 Question Id : 2105292436 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 slope of drainage in a dairy plant is usually kept

1. 1:10
2. 1:12.5
3. 1:15
4. 1:100

Options :

2105299741. 1
2105299742. 2
2105299743. 3

2105299744. 4

Question Number : 97 Question Id : 2105292437 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

Process scheduling helps in finding

1. The number of persons to be employed
2. Locating the equipment in a section
3. Peak hourly handling rate in each operation
4. Area of the each section

Options :

- 2105299745. 1
- 2105299746. 2
- 2105299747. 3
- 2105299748. 4

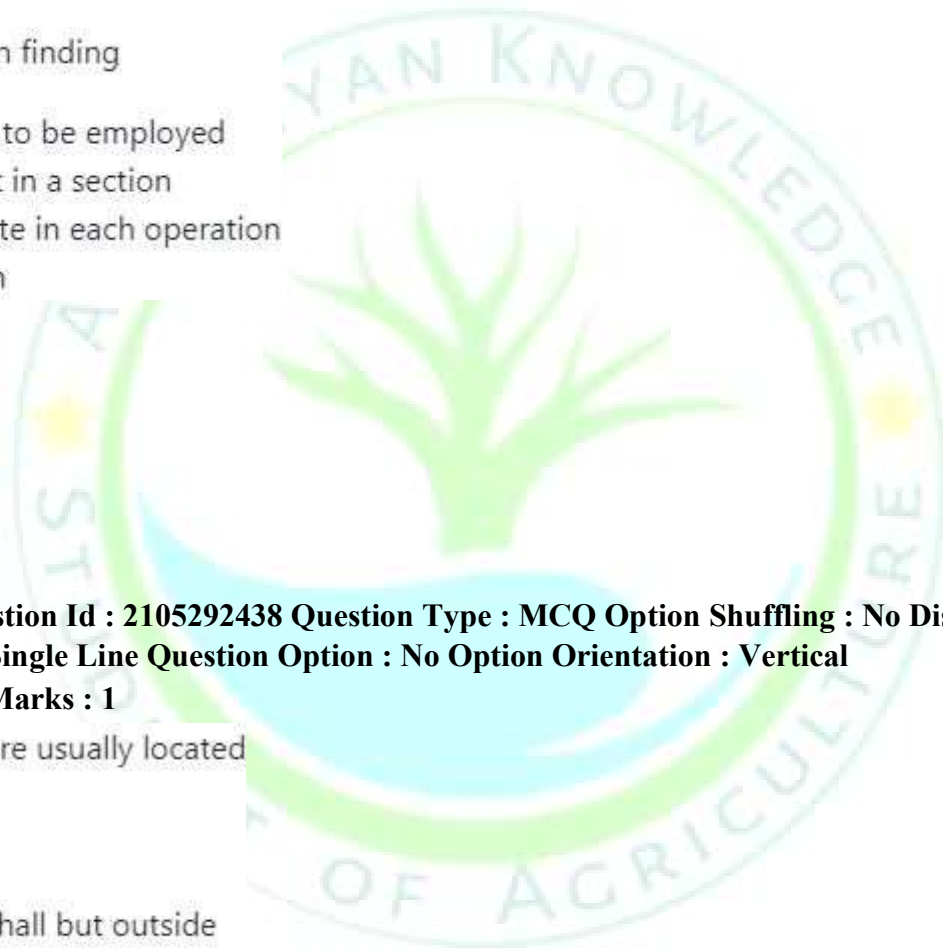
Question Number : 98 Question Id : 2105292438 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 4 Wrong Marks : 1

Milk silos in a dairy plant are usually located

1. In processing hall
2. At the reception dock
3. Adjacent to Processing hall but outside
4. Near CIP tanks.

Options :

- 2105299749. 1
- 2105299750. 2



2105299751. 3

2105299752. 4

Question Number : 99 Question Id : 2105292439 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 part of the refrigeration unit in which the refrigerant changes from vapour to liquid is called

1. Evaporator
2. Condenser
3. Compressor
4. Throttle valve

Options :

2105299753. 1

2105299754. 2

2105299755. 3

2105299756. 4

Question Number : 100 Question Id : 2105292440 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

Operation that causes increase in discharge pressure in Vapour Compression Refrigeration (VCR) system is

1. Defrosting
2. Air purging
3. Decrease in condenser cooling water supply
4. Flash vapour bypass

Options :

- 2105299757. 1
- 2105299758. 2
- 2105299759. 3
- 2105299760. 4

**Question Number : 101 Question Id : 2105292441 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**

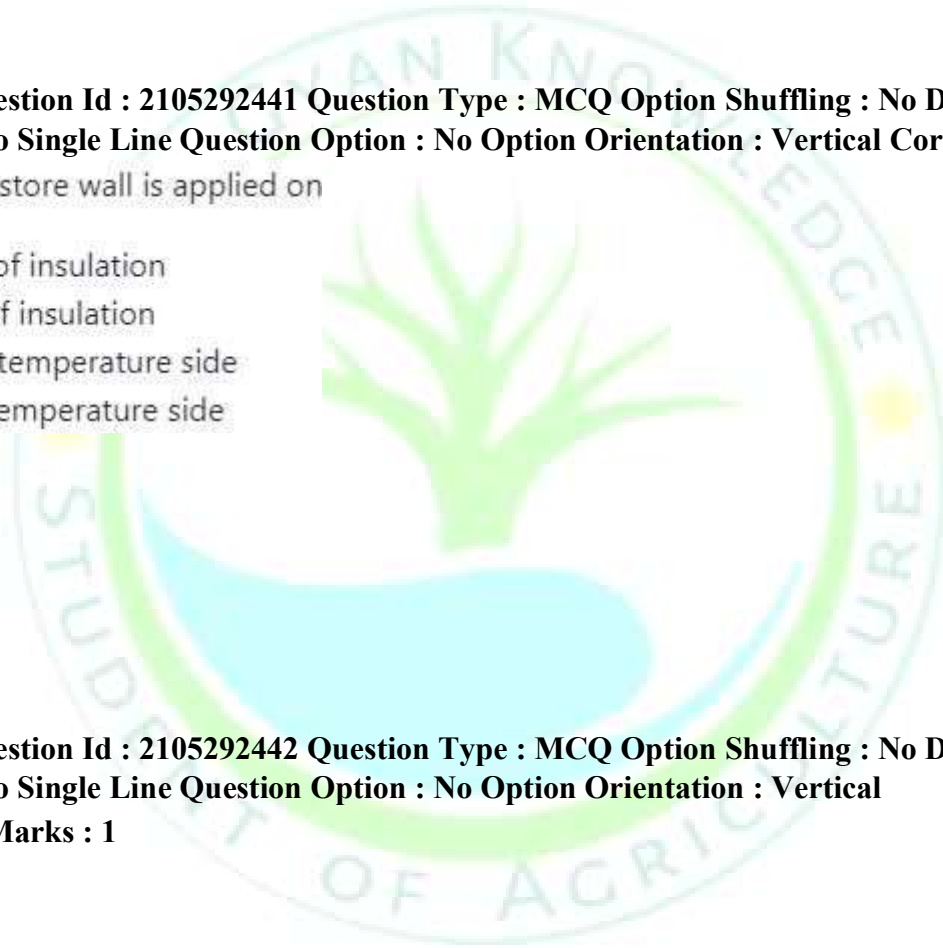
The vapour barrier in cold store wall is applied on

- 1. High temperature side of insulation
- 2. Low temperature side of insulation
- 3. Surface of wall on high temperature side
- 4. Surface of wall on low temperature side

Options :

- 2105299761. 1
- 2105299762. 2
- 2105299763. 3
- 2105299764. 4

**Question Number : 102 Question Id : 2105292442 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 following operation is NOT advisable for Vapour Compression Refrigeration using Ammonia as refrigerant

1. Flash vapour bypass
2. Sub-cooling of liquid refrigerant
3. Super heating of liquid refrigerant
4. Heat exchange between vapours and liquid refrigerant

Options :

- 2105299765. 1
- 2105299766. 2
- 2105299767. 3
- 2105299768. 4

Question Number : 103 Question Id : 2105292443 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 Voltmeter with a range of 0 to 30 V has an accuracy of $\pm 2\%$ of full scale deflection. What would be the range of reading, if the true voltage is 25 V?

1. 23 V to 27 V
2. 24.8 V to 25.2 V
3. 24.4 V to 25.6 V
4. 24.4 V to 30.0 V

Options :

- 2105299769. 1
- 2105299770. 2
- 2105299771. 3
- 2105299772. 4

Question Number : 104 Question Id : 2105292444 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 electro magnetism, the source of magnetic field is

1. An isolated magnetic pole
2. Static electric charge
3. Magnetic substances
4. Current loop

Options :

2105299773. 1
2105299774. 2
2105299775. 3
2105299776. 4

**Question Number : 105 Question Id : 2105292445 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**

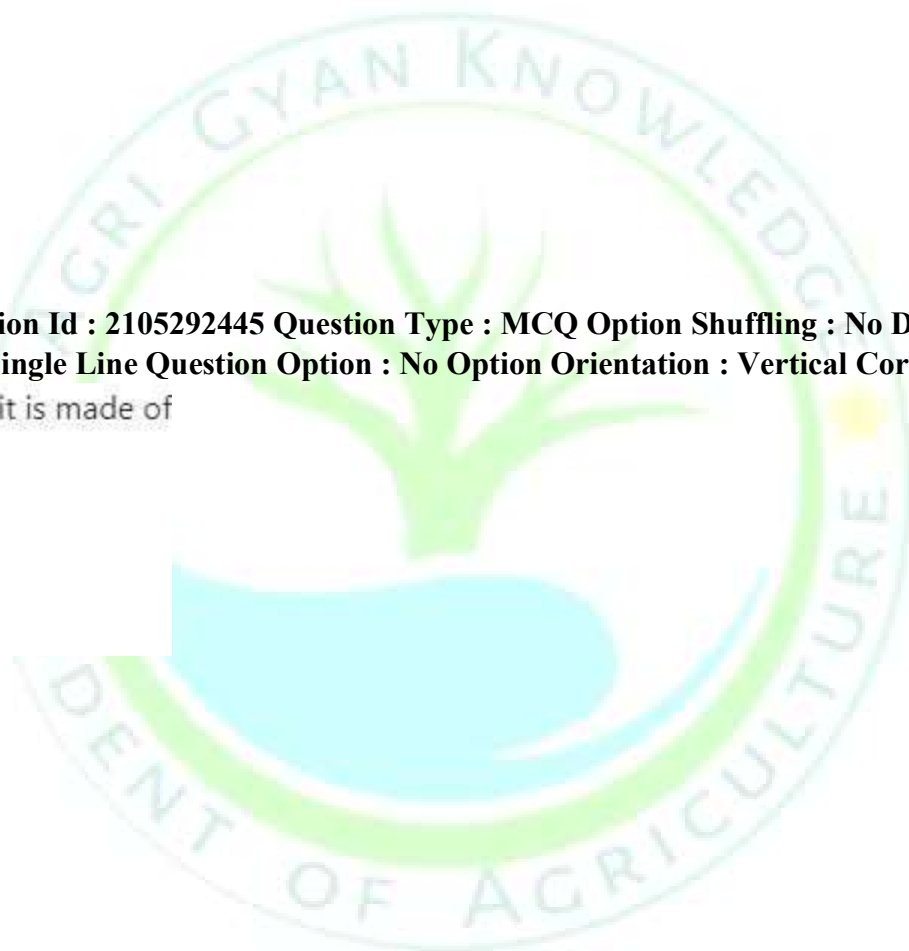
The fuse wire in electric circuit is made of

1. Tin-lead alloy
2. Copper
3. Tungsten
4. Nichrome

Options :

2105299777. 1
2105299778. 2
2105299779. 3
2105299780. 4

Question Number : 106 Question Id : 2105292446



What will be the impedance of a coil having an inductance of 0.1 henry and resistance of 5 ohms to the 50 Hz A.C supply

1. 31.4 ohm
2. 31.8 ohm
3. 25.0 ohm
4. 25.1 ohm

Options :

2105299781. 1
2105299782. 2
2105299783. 3
2105299784. 4

Question Number : 107 Question Id : 2105292447 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 Alternating Current (A.C.) system, we generate sine wave form because

1. It can be drawn easily
2. It produces least disturbance in electrical circuits
3. It is nature's standard
4. Other waves cannot be produced easily

Options :

2105299785. 1
2105299786. 2
2105299787. 3
2105299788. 4

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 works only on D.C. supply?

1. Electric lamp
2. Refrigerator
3. Heater
4. Electroplating

Question Number : 108 Question Id : 2105292448 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

Options :

2105299789. 1
2105299790. 2
2105299791. 3
2105299792. 4

Question Number : 109 Question Id : 2105292449 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 material most suitable for the Evaporator pipeline is

1. AISI 304
2. AISI 316
3. AISI 400
4. AISI 302

Options :

2105299793. 1
2105299794. 2
2105299795. 3
2105299796. 4

Question Number : 110 Question Id : 2105292450



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 categorization of AISI 304 stainless steel is of the type

1. Austenitic
2. Ferritic
3. Martensitic
4. Eutectic

Options :

2105299797. 1
2105299798. 2
2105299799. 3
2105299800. 4

**Question Number : 111 Question Id : 2105292451 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 surface finish generally adopted in milk storage tanks inner surface is

1. 150 grit
2. 300 grit
3. 1.2 grit
4. 0.5 grit

Options :

2105299801. 1
2105299802. 2
2105299803. 3
2105299804. 4

Question Number : 112 Question Id : 2105292452

Options :

**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 formula in Lotus 1-2-3 (Spread sheets) is preceded with symbol

1. F
2. *
3. (.)
4. =

2105299805. 1

2105299806. 2

2105299807. 3

2105299808. 4

**Question Number : 113 Question Id : 2105292453 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 suction and discharge headers of Triplex pump in Homogenizer are provided to

1. Give sturdy construction
2. Provide easy pipe line fitting
3. Avoid contamination of oil
4. Reduce pulsations in suction and discharge

Options :

2105299809. 1

2105299810. 2

2105299811. 3

2105299812. 4

Question Number : 114 Question Id : 2105292454

**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**

Pneumatically operated 1st stage valve in homogenizer requires which one of the following for its operation?

1. Air cylinder
2. Air pressure actuator
3. Supply air pressure reducing valve
4. Solenoid valve in air supply

Options :

2105299813. 1
2105299814. 2
2105299815. 3
2105299816. 4

**Question Number : 115 Question Id : 2105292455 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 type of filter material used in on-line filters in dairy plant is

1. Muslin cloth
2. Cotton cloth
3. Nylon cloth
4. Stainless steel mesh

Options :

2105299817. 1
2105299818. 2
2105299819. 3
2105299820. 4

**Question Number : 116 Question Id : 2105292456 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



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 following type of filters are provided for Aseptic filling area after UHT processing

1. Nylon filters of 60 mesh
2. Stainless steel filter of 60 mesh
3. HEPA filters
4. Asbestos fiber filters

Options :

- 2105299821. 1
- 2105299822. 2
- 2105299823. 3
- 2105299824. 4

Question Number : 117 Question Id : 2105292457 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 application of mechanical force to move the material in a circulatory or similar motion in a vessel is known as

1. Entrainment
2. Mixing and agitation
3. Extrusion
4. Conditioning

Options :

- 2105299825. 1
- 2105299826. 2
- 2105299827. 3
- 2105299828. 4

Question Number : 118 Question Id : 2105292458 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 types of agitators is suitable for a product with high viscosity?

1. Anchor type
2. Propeller type
3. Paddles type
4. Fan type

Options :

2105299829. 1
2105299830. 2
2105299831. 3
2105299832. 4

Question Number : 119 Question Id : 2105292459 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

According to Buckingham's Pi theorem, if there are 'n' variables in the problem and these variables contain 'm' dimensions, the equation relating all the variables will have the following dimensionless groups

1. $(n - m)$
2. $(n + m)$
3. $(n \times m)$
4. (n / m)

Options :

2105299833. 1
2105299834. 2
2105299835. 3
2105299836. 4

Question Number : 120 Question Id : 2105292460 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 time required for 1 kW electric heater to raise the temperature of 10 litres of water through 10°C is

1. 210 s
2. 420 s
3. 42 s
4. 840 s

Options :

2105299837. 1
2105299838. 2
2105299839. 3
2105299840. 4

