

National Testing Agency

Question Paper Name :	Food Technology 23rd Sep 2020 Shift 2 Set 2
Subject Name :	Food Technology
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Total Marks :	480
Display Marks:	Yes
Share Answer Key With Delivery Engine :	Yes
Actual Answer Key :	Yes

Food Technology

Group Number :	1
Group Id :	71087037
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 :	710870109
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 : 710870109
Question Shuffling Allowed : Yes

Question Number : 1 Question Id : 7108704381 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 :

- 71087017521. 1
- 71087017522. 2
- 71087017523. 3
- 71087017524. 4

Question Number : 2 Question Id : 7108704382 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 :

- 71087017525. 1
- 71087017526. 2
- 71087017527. 3
- 71087017528. 4

Question Number : 3 Question Id : 7108704383 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 :

- 71087017529. 1

71087017530. 2

71087017531. 3

71087017532. 4

Question Number : 4 Question Id : 7108704384 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 :

71087017533. 1

71087017534. 2

71087017535. 3

71087017536. 4

Question Number : 5 Question Id : 7108704385 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 :

71087017537. 1

71087017538. 2

71087017539. 3

71087017540. 4

Question Number : 6 Question Id : 7108704386 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 :

- 71087017541. 1
- 71087017542. 2
- 71087017543. 3
- 71087017544. 4

Question Number : 7 Question Id : 7108704387 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 :

- 71087017545. 1
- 71087017546. 2
- 71087017547. 3
- 71087017548. 4

Question Number : 8 Question Id : 7108704388 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 :

- 71087017549. 1
- 71087017550. 2
- 71087017551. 3
- 71087017552. 4

Question Number : 9 Question Id : 7108704389 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 :

- 71087017553. 1
- 71087017554. 2
- 71087017555. 3
- 71087017556. 4

Question Number : 10 Question Id : 7108704390 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 :

- 71087017557. 1

71087017558. 2

71087017559. 3

71087017560. 4

Question Number : 11 Question Id : 7108704391 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 :

71087017561. 1

71087017562. 2

71087017563. 3

71087017564. 4

Question Number : 12 Question Id : 7108704392 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 :

- 71087017565. 1
- 71087017566. 2
- 71087017567. 3
- 71087017568. 4

Question Number : 13 Question Id : 7108704393 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 :

- 71087017569. 1
- 71087017570. 2
- 71087017571. 3
- 71087017572. 4

Question Number : 14 Question Id : 7108704394 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 :

- 71087017573. 1
- 71087017574. 2
- 71087017575. 3
- 71087017576. 4

Question Number : 15 Question Id : 7108704395 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 :

- 71087017577. 1
- 71087017578. 2
- 71087017579. 3
- 71087017580. 4

Question Number : 16 Question Id : 7108704396 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 :

- 71087017581. 1
- 71087017582. 2
- 71087017583. 3
- 71087017584. 4

Question Number : 17 Question Id : 7108704397 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 Aiyar

Options :

- 71087017585. 1
- 71087017586. 2
- 71087017587. 3
- 71087017588. 4

Question Number : 18 Question Id : 7108704398 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 :

- 71087017589. 1
- 71087017590. 2
- 71087017591. 3
- 71087017592. 4

Question Number : 19 Question Id : 7108704399 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 :

- 71087017593. 1
- 71087017594. 2
- 71087017595. 3
- 71087017596. 4

Question Number : 20 Question Id : 7108704400 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 :

- 71087017597. 1

71087017598.2
71087017599.3
71087017600.4

Part B Core Dairy Science Dairy Technology and Food Technology

Section Id :	710870110
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 :	710870110
Question Shuffling Allowed :	Yes

Question Number : 21 Question Id : 7108704401 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 :

71087017601.1
71087017602.2

71087017603. 3

71087017604. 4

Question Number : 22 Question Id : 7108704402 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. α 1- casein
2. α 2- casein
3. κ -casein
4. β -casein

Options :

71087017605. 1

71087017606. 2

71087017607. 3

71087017608. 4

Question Number : 23 Question Id : 7108704403 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 :

- 71087017609. 1
- 71087017610. 2
- 71087017611. 3
- 71087017612. 4

Question Number : 24 Question Id : 7108704404 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 :

- 71087017613. 1
- 71087017614. 2
- 71087017615. 3
- 71087017616. 4

Question Number : 25 Question Id : 7108704405 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 :

71087017617. 1

71087017618. 2

71087017619. 3

71087017620. 4

Question Number : 26 Question Id : 7108704406 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 :

- 71087017621. 1
- 71087017622. 2
- 71087017623. 3
- 71087017624. 4

Question Number : 27 Question Id : 7108704407 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 :

- 71087017625. 1
- 71087017626. 2
- 71087017627. 3
- 71087017628. 4

Question Number : 28 Question Id : 7108704408 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 :

- 71087017629. 1
- 71087017630. 2
- 71087017631. 3
- 71087017632. 4

Question Number : 29 Question Id : 7108704409 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 :

- 71087017633. 1
- 71087017634. 2
- 71087017635. 3
- 71087017636. 4

Question Number : 30 Question Id : 7108704410 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 :

- 71087017637. 1
- 71087017638. 2
- 71087017639. 3
- 71087017640. 4

Question Number : 31 Question Id : 7108704411 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 :

- 71087017641. 1
- 71087017642. 2
- 71087017643. 3
- 71087017644. 4

Question Number : 32 Question Id : 7108704412 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 :

71087017645. 1

71087017646. 2

71087017647. 3

71087017648. 4

Question Number : 33 Question Id : 7108704413 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 :

71087017649. 1

71087017650. 2

71087017651. 3

71087017652. 4

Question Number : 34 Question Id : 7108704414 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 :

71087017653. 1

71087017654. 2

71087017655. 3

71087017656. 4

Question Number : 35 Question Id : 7108704415 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 :

71087017657. 1

71087017658. 2

71087017659. 3

71087017660. 4

Question Number : 36 Question Id : 7108704416 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 :

71087017661. 1

71087017662. 2

71087017663. 3

71087017664. 4

Question Number : 37 Question Id : 7108704417 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 :

71087017665. 1

71087017666. 2

71087017667. 3

71087017668. 4

Question Number : 38 Question Id : 7108704418 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 :

- 71087017669. 1
- 71087017670. 2
- 71087017671. 3
- 71087017672. 4

Question Number : 39 Question Id : 7108704419 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 :

- 71087017673. 1
- 71087017674. 2
- 71087017675. 3
- 71087017676. 4

Question Number : 40 Question Id : 7108704420 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 :

71087017677. 1
71087017678. 2
71087017679. 3
71087017680. 4

Question Number : 41 Question Id : 7108704421 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 :

71087017681. 1
71087017682. 2
71087017683. 3
71087017684. 4

Question Number : 42 Question Id : 7108704422 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 :

71087017685. 1

71087017686. 2

71087017687. 3

71087017688. 4

Question Number : 43 Question Id : 7108704423 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 :

71087017689. 1

71087017690. 2

71087017691. 3

71087017692. 4

Question Number : 44 Question Id : 7108704424 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 :

- 71087017693. 1
- 71087017694. 2
- 71087017695. 3
- 71087017696. 4

Question Number : 45 Question Id : 7108704425 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 :

- 71087017697. 1
- 71087017698. 2
- 71087017699. 3
- 71087017700. 4

Question Number : 46 Question Id : 7108704426 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 :

- 71087017701. 1
- 71087017702. 2
- 71087017703. 3
- 71087017704. 4

Question Number : 47 Question Id : 7108704427 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 :

- 71087017705. 1
- 71087017706. 2

71087017707. 3

71087017708. 4

Question Number : 48 Question Id : 7108704428 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 :

71087017709. 1

71087017710. 2

71087017711. 3

71087017712. 4

Question Number : 49 Question Id : 7108704429 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 :

71087017713. 1

71087017714. 2

71087017715. 3

71087017716. 4

Question Number : 50 Question Id : 7108704430 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 :

71087017717. 1

71087017718. 2

71087017719. 3

71087017720. 4

Question Number : 51 Question Id : 7108704431 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 :

71087017721. 1

71087017722. 2

71087017723. 3

71087017724. 4

Question Number : 52 Question Id : 7108704432 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 :

- 71087017725. 1
- 71087017726. 2
- 71087017727. 3
- 71087017728. 4

Question Number : 53 Question Id : 7108704433 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 :

- 71087017729. 1
- 71087017730. 2
- 71087017731. 3
- 71087017732. 4

Question Number : 54 Question Id : 7108704434 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 :

- 71087017733. 1
- 71087017734. 2
- 71087017735. 3
- 71087017736. 4

Question Number : 55 Question Id : 7108704435 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 :

- 71087017737. 1
- 71087017738. 2
- 71087017739. 3
- 71087017740. 4

Question Number : 56 Question Id : 7108704436 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 :

71087017741. 1
71087017742. 2
71087017743. 3
71087017744. 4

Question Number : 57 Question Id : 7108704437 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 :

71087017745. 1
71087017746. 2
71087017747. 3
71087017748. 4

Question Number : 58 Question Id : 7108704438 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 :

- 71087017749. 1
- 71087017750. 2
- 71087017751. 3
- 71087017752. 4

Question Number : 59 Question Id : 7108704439 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 :

- 71087017753. 1

71087017754. 2

71087017755. 3

71087017756. 4

Question Number : 60 Question Id : 7108704440 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 :

71087017757. 1

71087017758. 2

71087017759. 3

71087017760. 4

Question Number : 61 Question Id : 7108704441 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 :

71087017761. 1

71087017762. 2

71087017763. 3

71087017764. 4

Question Number : 62 Question Id : 7108704442 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 :

71087017765. 1

71087017766. 2

71087017767. 3

71087017768. 4

Question Number : 63 Question Id : 7108704443 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 :

71087017769. 1

71087017770. 2

71087017771. 3

71087017772. 4

Question Number : 64 Question Id : 7108704444 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 :

71087017773. 1

71087017774. 2

71087017775. 3

71087017776. 4

Question Number : 65 Question Id : 7108704445 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 :

71087017777. 1

71087017778. 2

71087017779. 3

71087017780. 4

Question Number : 66 Question Id : 7108704446 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 :

- 71087017781. 1
- 71087017782. 2
- 71087017783. 3
- 71087017784. 4

Question Number : 67 Question Id : 7108704447 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 :

- 71087017785. 1
- 71087017786. 2
- 71087017787. 3
- 71087017788. 4

Question Number : 68 Question Id : 7108704448 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 :

71087017789. 1

71087017790. 2

71087017791. 3

71087017792. 4

Question Number : 69 Question Id : 7108704449 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 :

- 71087017793. 1
- 71087017794. 2
- 71087017795. 3
- 71087017796. 4

Question Number : 70 Question Id : 7108704450 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 :

- 71087017797. 1
- 71087017798. 2
- 71087017799. 3

71087017800.4

Part C Food Technology

Section Id :	710870111
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 :	710870111
Question Shuffling Allowed :	Yes

Question Number : 71 Question Id : 7108704451 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, the total plate count specification (m and M values) for pasteurized milk is:

1. m – 30,000 /g, M- 50,000/g
2. m – 3,000 /g, M- 5,000/g
3. m – 30,000 /ml, M- 50,000/ml
4. m – 10,000 /g, M- 30,000/g

Options :

71087017801. 1
71087017802. 2
71087017803. 3
71087017804. 4

Question Number : 72 Question Id : 7108704452 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

F value at 121.1°C equivalent to 99.999% inactivation of the strain of *Clostridium botulinum* is 2.5 min. Calculate the D_0 value of this organism.

1. 1.25 min
2. 12.5 min
3. 0.50 min
4. 0.25 min

Options :

71087017805. 1
71087017806. 2
71087017807. 3
71087017808. 4

Question Number : 73 Question Id : 7108704453 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 cloud destabilization of fruit juice, which one of the following statements is TRUE?

1. Pectin methylesterase causes demethylation and polygalacturonase cleaves α -1,4 glycosidic bonds
2. Pectin methylesterase causes demethylation and polygalacturonase cleaves β -1,4 glycosidic bonds
3. Pectin methylesterase cleaves α -1,4 glycosidic bonds and polygalacturonase causes demethylation
4. Pectin methylesterase cleaves α -1,4 glycosidic bonds and polygalacturonase cleaves β -1,4 glycosidic bonds

Options :

71087017809. 1

71087017810. 2

71087017811. 3

71087017812. 4

Question Number : 74 Question Id : 7108704454 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:

Amino acid composition of meat co-products like ear and feet is different from that of lean tissue

Statement II:

The meat co-products like the ear and feet contain a high amount of connective tissue.

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 but Statement II is incorrect
4. Statement I is incorrect but Statement II is correct.

Options :

71087017813. 1

71087017814. 2

71087017815. 3

71087017816. 4

Question Number : 75 Question Id : 7108704455 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

Quality of wet steam in food processing is expressed as

- A. Actual weight of dry steam
- B. Actual weight of wet steam
- C. Ratio of the actual weight of wet steam and dry steam multiplied by 100

Choose the **most appropriate** answer from the options given below

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

Options :

- 71087017817. 1
- 71087017818. 2
- 71087017819. 3
- 71087017820. 4

Question Number : 76 Question Id : 7108704456 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

Eugenol is the principal component of which of the following essential oils?

- A. Cinnamon leaf
- B. Eucalyptus
- C. Clove
- D. Rose oil
- E. Spearmint oil

Choose the correct answer from the options given below:

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

Options :

- 71087017821. 1
- 71087017822. 2
- 71087017823. 3
- 71087017824. 4

Question Number : 77 Question Id : 7108704457 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 microorganisms is responsible for bacterial soft rot in fresh fruits and vegetables?

- 1. *Bacillus subtilis*
- 2. *Botrytis cinerea*
- 3. *Erwinia caratovora*
- 4. *Colletotrichum coccodes*

Options :

- 71087017825. 1

71087017826. 2

71087017827. 3

71087017828. 4

Question Number : 78 Question Id : 7108704458 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

Consumption of which of the following components reduces the joint inflammatory disorders?

1. Hyaluronic acid
2. Proteoglycan
3. N – acetyl galactosamine
4. β -Galacturonic acid

Options :

71087017829. 1

71087017830. 2

71087017831. 3

71087017832. 4

Question Number : 79 Question Id : 7108704459 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

During freezing of food products, the zone of maximum ice crystal formation varies in the range of

1. 0 to -1 °C
2. -1 to -4 °C
3. -4 to -6 °C
4. -7 to -10 °C

Options :

71087017833. 1

71087017834. 2

71087017835. 3

71087017836. 4

Question Number : 80 Question Id : 7108704460 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

Ohmic heating is due to

1. Electrical impedance of food
2. Inductance of food
3. Thermal resistance of food
4. Electrical resistance of food

Options :

71087017837. 1

71087017838. 2

71087017839. 3

71087017840. 4

Question Number : 81 Question Id : 7108704461 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 Brabender Amylograph is used to check

- A. Gelatinization of flour
- B. Extensibility of dough
- C. Amylase activity of flour
- D. Water absorption of flour
- E. Rise in dough volume in the oven

Choose the correct answer from the options given below:

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

Options :

71087017841. 1

71087017842. 2

71087017843. 3

71087017844. 4

Question Number : 82 Question Id : 7108704462 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 tunnel drying of fruits and vegetables, dimensions of tunnel depend on:

- A. Drying throughput
- B. Necessary drying time
- C. Dimension and capacity of single trolley
- D. Product shape and size

Choose the **most appropriate** answer from the options given below:

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

Options :

- 71087017845. 1
- 71087017846. 2
- 71087017847. 3
- 71087017848. 4

Question Number : 83 Question Id : 7108704463 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

Shelf life of fresh water fish is more than marine fish even at low concentration of:

- 1. Trimethyl amine
- 2. Trimethyl amine oxide
- 3. Inosine monophosphate
- 4. Hypoxanthine

Options :

- 71087017849. 1
- 71087017850. 2
- 71087017851. 3
- 71087017852. 4

Question Number : 84 Question Id : 7108704464 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

Pre-slaughter rest of animals is carried out with the prime objective of:

1. Meeting the religious requirements
2. Considered an ethical issue
3. Restoring the muscle glycogen level
4. Preventing microbial contamination

Options :

71087017853. 1

71087017854. 2

71087017855. 3

71087017856. 4

Question Number : 85 Question Id : 7108704465 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: Pasteurized whey is subjected to ultrafiltration and diafiltration to produce Whey Protein Concentrate (WPC). Whey Protein Isolates (WPI) contain more than 90% protein on a dry weight basis.

Statement II: Pasteurized whey is subjected to Microfiltration and Reverse osmosis to produce Whey Protein Isolate (WPI). Whey Protein Concentrate (WPC) contains more than 90% protein on a dry weight basis.

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 but Statement II is incorrect
4. Statement I is incorrect but Statement II is correct.

Options :

71087017857. 1

71087017858. 2

71087017859. 3

71087017860. 4

Question Number : 86 Question Id : 7108704466 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 with respect to soil characteristics in food plant sanitation:

Statement I: In food plant sanitation, soil means the mud attached to the equipment which gives an earthy odour and leads to physical hazards like dirt in the final product

Statement II: In food plant sanitation, soil refers to material in an incorrect location, which may be food residue or lubricant which can be removed by effective sanitation

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 but Statement II is incorrect
4. Statement I is incorrect but Statement II is correct

Options :

71087017861. 1

71087017862. 2

71087017863. 3

71087017864. 4

Question Number : 87 Question Id : 7108704467 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

At the time of purchase of packed food, Time-Temperature Indicator (TTI) shows no colour change. But after reaching home, TTI has changed colour. Which of the following could NOT be a reason for the colour change?

1. Food package is kept at high temperature in a car for several hours
2. No temperature rise around food package
3. A high temperature of food package at supermarket or earlier
4. Product is mishandled during display

Options :

- 71087017865. 1
- 71087017866. 2
- 71087017867. 3
- 71087017868. 4

Question Number : 88 Question Id : 7108704468 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

Beer stored in clear glass bottles and exposed to sunlight develops skunky 'sunstruck' flavour. This is due to which of the following compounds?

- 1. Ethyl acetate
- 2. 3-methyl-2-butenyl thiol
- 3. Isovaleric acid
- 4. 2-trans-Nonenal

Options :

- 71087017869. 1
- 71087017870. 2
- 71087017871. 3
- 71087017872. 4

Question Number : 89 Question Id : 7108704469 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 probable hazards that can be encountered in raw poultry meat are :

- A. *Salmonella enterica*
- B. Mercury
- C. Antibiotic residues
- D. *Aspergillus flavus*
- E. Pesticide residues

Choose the correct answer from the options given below:

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

Options :

71087017873. 1

71087017874. 2

71087017875. 3

71087017876. 4

Question Number : 90 Question Id : 7108704470 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

Consumption of Isoflavones of soybean has which of the following results?

- A. Protects bone mineralization
- B. Lowers LDL cholesterol
- C. Lowers HDL cholesterol
- D. Inhibits menopausal symptoms

Choose the correct answer from the options given below:

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

Options :

- 71087017877. 1
- 71087017878. 2
- 71087017879. 3
- 71087017880. 4

Question Number : 91 Question Id : 7108704471 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

Controlled Atmosphere storage of fruits and vegetables inhibits ripening because

- A. At high CO₂ concentration, ethylene biosynthesis is inhibited
- B. High CO₂ concentration checks microbial growth
- C. The higher level of CO₂ prevents ethylene binding at the receptor site

Choose the **most appropriate** answer from the options given below

- 1. A only
- 2. B only
- 3. C only
- 4. Both A and C

Options :

71087017881. 1

71087017882. 2

71087017883. 3

71087017884. 4

Question Number : 92 Question Id : 7108704472 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 with regard to parboiling of rice?

- A. It takes longer time to cook to the same degree of softness than raw rice of the same variety
- B. Loss of protein and starch from parboiled rice in the cooking water is low
- C. Slight dextrinization and destruction of lipases occurs
- D. It is not prone to rancidity during storage

Choose the correct answer from the options given below:

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

Options :

71087017885. 1

71087017886. 2

71087017887. 3

71087017888. 4

Question Number : 93 Question Id : 7108704473 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

Upon blanching of mushroom and asparagus, which one of the following compounds is formed?

- 1. Damascones
- 2. Glucosinolates
- 3. Guanosine 5' monophosphate
- 4. Propionic acid

Options :

71087017889. 1

71087017890. 2

71087017891. 3

71087017892. 4

Question Number : 94 Question Id : 7108704474 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

Myofibrillar protein contains ionic charges and these bind with water to increase meat tenderness and juiciness:

- A. Due to increase in pH, net increase of negative charge
- B. Due to increase in pH, net decrease of negative charge
- C. Due to decrease in pH, net increase of positive charge
- D. Due to decrease in pH, net decrease of positive charge

Choose the correct answer from the options given below:

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

Options :

71087017893. 1

71087017894. 2

71087017895. 3

71087017896. 4

Question Number : 95 Question Id : 7108704475 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 purpose of heat treatment (65°C/20s) of raw milk in cheese production is to

1. Prevent formation of heat-resistant lipases and proteinases
2. Make safer cheese for consumption
3. Remove dirt particles and help in centrifugation
4. Standardize milk and prevent cold agglutination

Options :

71087017897. 1

71087017898. 2

71087017899. 3

71087017900. 4

Question Number : 96 Question Id : 7108704476 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 referred to as 'Gumminess' in texture profile analysis curve?

1. Height of the first peak
2. Product of hardness and cohesiveness
3. Ratio of the second peak area to that of first peak area
4. Height of second peak

Options :

71087017901. 1

71087017902. 2

71087017903. 3

71087017904. 4

Question Number : 97 Question Id : 7108704477 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

Calculate the heat required in kJ for 5 kg food having 15% non-fat solids, 20% fat and 65% water from 40°C to 70°C.

[where Specific heat of water, fat and non-fat solids is 4186, 1674 and 837 J/kg °C respectively]

1. 377 kJ
2. 477 kJ
3. 510 kJ
4. 610 kJ

Options :

71087017905. 1
71087017906. 2
71087017907. 3
71087017908. 4

Question Number : 98 Question Id : 7108704478 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

On the basis of following statements, which options are correct?

- A. The oxygen permeability of protein film is lower than that of LDPE
- B. Carbon dioxide permeability of protein film is lower than that of LDPE
- C. Water vapour transmission rate of protein film is higher than that of LDPE
- D. Carbon dioxide permeability of protein film is higher than that of LDPE

Choose the correct answer from the options given below:

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

Options :

71087017909. 1

71087017910. 2

71087017911. 3

71087017912. 4

Question Number : 99 Question Id : 7108704479 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 flavor chemistry of Maillard reaction, Schiff's base is produced by condensation of carbonyl group of reducing sugar with

1. Carbon of Lysine
2. Carboxyl group of Lysine
3. Hydrogen of Lysine
4. Epsilon amino group of Lysine

Options :

71087017913. 1

71087017914. 2

71087017915. 3

71087017916. 4

Question Number : 100 Question Id : 7108704480 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. Patulin	I. <i>Penicillium viridicatum</i>
B. Ochratoxin A	II. <i>Fusarium graminearum</i>
C. Ergot alkaloids	III. <i>Penicillium expansum</i>
D. Deoxynivalenol	IV. <i>Claviceps purpurea</i>

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-III, B-I, C-IV, D-II

Options :

71087017917. 1
 71087017918. 2
 71087017919. 3
 71087017920. 4

Question Number : 101 Question Id : 7108704481 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 current trends and likings help to maintain health?

1. Dried foods
2. Canned foods
3. Frozen foods
4. Minimally processed foods

Options :

71087017921. 1
 71087017922. 2

71087017923. 3

71087017924. 4

Question Number : 102 Question Id : 7108704482 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 used in Liquid-immersion freezing?

1. Sodium chloride
2. Propylene glycol
3. Glycerol
4. Sorbitol

Options :

71087017925. 1

71087017926. 2

71087017927. 3

71087017928. 4

Question Number : 103 Question Id : 7108704483 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

Tea contains the highest amount of

1. Thearubigins
2. Theaflavins
3. Thea flavonin
4. Thea sinensin

Options :

71087017929. 1

71087017930. 2

71087017931. 3

71087017932. 4

Question Number : 104 Question Id : 7108704484 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

Chlorination of cake flour normally whitens the flour particles besides improving its quality against oven collapse by

1. Modifying the gluten
2. Oxidizing wheat starch
3. Inhibiting spoilage bacteria
4. Oxidizing wheat lipids

Options :

71087017933. 1

71087017934. 2

71087017935. 3

71087017936. 4

Question Number : 105 Question Id : 7108704485 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: In fluidized bed drying, the main advantage is the high intensity of heat and mass transfer due to enhanced air turbulence

Statement II: In fluidized bed drying, drying of food of a size range of 20-50 mm is suitable

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 but Statement II is incorrect
4. Statement I is incorrect but Statement II is correct.

Options :

71087017937. 1

71087017938. 2

71087017939. 3

71087017940. 4

Question Number : 106 Question Id : 7108704486 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

Deoxyribose nucleic acid phosphorous (DNAP) acts as an indicator of cell damage in fish during freezing. DNAP concentration will be high when fish is frozen to -5°C and freezing time is 75 min. This is due to

1. Uniform intracellular contents are too sparse to protect sarcolemma from ice damage
2. Ice masses so large that fibers press together so sarcolemma is protected
3. Sarcolemma not damaged
4. Extracellular ice crystals sufficiently large to distort muscle fibers and damage sarcolemma

Options :

- 71087017941. 1
- 71087017942. 2
- 71087017943. 3
- 71087017944. 4

Question Number : 107 Question Id : 7108704487 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 MOST correct with respect to fermented milk Kumiss:

- A. Traditionally made from mare's milk
- B. It's sparkling fermented milk contain 0.7 to 1 % Lactic acid and 0.7 to 2.5 % Alcohol
- C. Starter cultures include *Lactobacillus delbrueckii ssp.bulgaricus* and *Candida kefir*
- D. Traditionally made from goats/cow's milk
- E. It's similar to yoghurt but in a drinkable form

Choose the **most appropriate** answer from the options given below

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

Options :

- 71087017945. 1
- 71087017946. 2
- 71087017947. 3
- 71087017948. 4

Question Number : 108 Question Id : 7108704488 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 National Codex Contact Point (NCCP) in India is

1. Ministry of Food Processing Industries , Gol
2. Food Safety and Standards Authority of India
3. Local office of WHO in India
4. Local office of FDA in India

Options :

- 71087017949. 1
- 71087017950. 2
- 71087017951. 3
- 71087017952. 4

Question Number : 109 Question Id : 7108704489 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

Degree of acetylation in commercial chitosan is

1. Less than 30%
2. 30 to 40 %
3. 40 to 50%
4. 50 to 60%

Options :

- 71087017953. 1
- 71087017954. 2
- 71087017955. 3
- 71087017956. 4

Question Number : 110 Question Id : 7108704490 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 chemical compound in beer which is responsible for a 'green-apple' like flavor

1. Diacetyl
2. Vicinyl diketones
3. α - acetolactate
4. Acetaldehyde

Options :

71087017957. 1

71087017958. 2

71087017959. 3

71087017960. 4

Question Number : 111 Question Id : 7108704491 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 among the following is effective against fungi but not against bacteria?

1. Nisin
2. Pediocin
3. Lactacin
4. Natamycin

Options :

71087017961. 1

71087017962. 2

71087017963. 3

71087017964. 4

Question Number : 112 Question Id : 7108704492 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: Development of functional foods for diabetics depends on the glycemic index of food and if it is beneficial for decreasing blood glucose level

Statement II: Amount of functional foods consumed by a diabetic also affects blood glucose level

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 but Statement II is incorrect
4. Statement I is incorrect but Statement II is correct.

Options :

- 71087017965. 1
- 71087017966. 2
- 71087017967. 3
- 71087017968. 4

Question Number : 113 Question Id : 7108704493 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

Major mode of moisture removal during air drying of food products is:

1. Capillary forces inside of food products
2. Difference in solute concentration
3. Vapour pressure gradient between inside and at surface
4. Desorption phenomenon

Options :

- 71087017969. 1

71087017970. 2

71087017971. 3

71087017972. 4

Question Number : 114 Question Id : 7108704494 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 gas is used for sterilization of spices?

1. Methylene oxide
2. Acetylene oxide
3. Ethylene oxide
4. Propylene oxide

Options :

71087017973. 1

71087017974. 2

71087017975. 3

71087017976. 4

Question Number : 115 Question Id : 7108704495 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

During thermal processing of fruits and vegetables, what are the three basic objectives?

- A. Reduce number of microorganisms to safe level
- B. Create a condition in the container which suppress growth of spoilage microorganisms
- C. Assure an adequate or hermetic seal of the container to prevent recontamination
- D. Severe destruction of product quality

Choose the correct answer from the options given below:

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

Options :

- 71087017977. 1
- 71087017978. 2
- 71087017979. 3
- 71087017980. 4

Question Number : 116 Question Id : 7108704496 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 among the following is commonly manufactured by using skim milk?

- 1. Srikhand
- 2. Cottage cheese
- 3. Yoghurt
- 4. Ricotta cheese

Options :

- 71087017981. 1
- 71087017982. 2
- 71087017983. 3
- 71087017984. 4

Question Number : 117 Question Id : 7108704497 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 chromatography, resolution (R) is degree of separation between two components. What value of resolution (R) is good for separation of pure compounds?

1. R = 0.5
2. R = 1.0
3. R = 1.5
4. R = 2.0

Options :

- 71087017985. 1
- 71087017986. 2
- 71087017987. 3
- 71087017988. 4

Question Number : 118 Question Id : 7108704498 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 'Regeneration Efficiency' which is possible in Plate Heat Exchanger (PHE) pasteurizer?

1. 60 percent
2. 75 percent
3. 90 percent
4. 95 percent

Options :

- 71087017989. 1
- 71087017990. 2
- 71087017991. 3
- 71087017992. 4

Question Number : 119 Question Id : 7108704499 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 initial bacterial count in food stuff is 10,000 cells, the bacteria have average generation time of 2h. What is the final bacterial count after 4 h at optimum conditions?

1. 4×10^4 cells
2. 2×10^4 cells
3. 8×10^4 cells
4. 6×10^2 cells

Options :

71087017993. 1

71087017994. 2

71087017995. 3

71087017996. 4

Question Number : 120 Question Id : 7108704500 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: In food product development, product attributes are important

Statement II: In food product development, consumers' needs are important

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 but Statement II is incorrect
4. Statement I is incorrect but Statement II is correct.

Options :

71087017997. 1

71087017998. 2

71087017999. 3

71087018000. 4