

# Telangana State Council Higher Education

## Notations :

- 1.Options shown in green color and with ✓ icon are correct.
- 2.Options shown in red color and with ✗ icon are incorrect.

<b>Question Paper Name :</b>	Food Technology 11th Aug 2021 Shift 2
<b>Subject Name :</b>	Food Technology
<b>Creation Date :</b>	2021-08-11 16:42:20
<b>Duration :</b>	120
<b>Total Marks :</b>	120
<b>Display Marks:</b>	Yes
<b>Calculator :</b>	None
<b>Magnifying Glass Required? :</b>	No
<b>Ruler Required? :</b>	No
<b>Eraser Required? :</b>	No
<b>Scratch Pad Required? :</b>	No
<b>Rough Sketch/Notepad Required? :</b>	No
<b>Protractor Required? :</b>	No
<b>Show Watermark on Console? :</b>	Yes
<b>Highlighter :</b>	No
<b>Auto Save on Console? :</b>	Yes

## Food Technology

<b>Group Number :</b>	1
<b>Group Id :</b>	12984023
<b>Group Maximum Duration :</b>	0
<b>Group Minimum Duration :</b>	120
<b>Show Attended Group? :</b>	No

<b>Edit Attended Group? :</b>	No
<b>Break time :</b>	0
<b>Group Marks :</b>	120
<b>Is this Group for Examiner? :</b>	No

## Mathematics

<b>Section Id :</b>	12984040
<b>Section Number :</b>	1
<b>Section type :</b>	Online
<b>Mandatory or Optional :</b>	Mandatory
<b>Number of Questions :</b>	10
<b>Number of Questions to be attempted :</b>	10
<b>Section Marks :</b>	10
<b>Enable Mark as Answered Mark for Review and Clear Response :</b>	Yes
<b>Sub-Section Number :</b>	1
<b>Sub-Section Id :</b>	12984040
<b>Question Shuffling Allowed :</b>	Yes

**Question Number : 1 Question Id : 1298402641 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

If a matrix  $A$  has no inverse, then

Options :

1. ✘ All Eigen values of  $A$  are zero
2. ✘ One Eigen vector is zero
3. ✔  $A$  has at least one zero Eigen value

4. ✘ A cannot be diagonalizable

Question Number : 2 Question Id : 1298402642 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

One of the Eigen values of  $A = \begin{bmatrix} 1 & 2 & 3 \\ 2 & 3 & 1 \\ 3 & 1 & 2 \end{bmatrix}$  is

Options :

1. ✘ 5

2. ✔ 6

3. ✘ 7

4. ✘ -6

Question Number : 3 Question Id : 1298402643 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

If  $z = \tan^{-1}\left(\frac{x^2 + y^2}{x^2}\right) + \cot^{-1}\left(\frac{x^2}{x^2 + y^2}\right)$ , then  $x \frac{\partial z}{\partial x} + y \frac{\partial z}{\partial y} =$

Options :

1. ✔ 0

2. ✘  $z$

3. ✘  $2z$

4. ✘  $-z$

**Question Number : 4 Question Id : 1298402644 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical**

**Correct Marks : 1 Wrong Marks : 0**

The Laplace transform of  $e^{-t} \cos 2t$  is

**Options :**

1. ✔  $\frac{s+1}{s^2+2s+5}$

2. ✘  $\frac{s+1}{s^2+4}$

3. ✘  $\frac{s+1}{s^2-2s+5}$

4. ✘  $\frac{s}{s^2+2s+5}$

**Question Number : 5 Question Id : 1298402645 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical**

**Correct Marks : 1 Wrong Marks : 0**

Let  $E_1$  and  $E_2$  be two events such that  $P(E_1) = 0.2$ ,  $P(E_2) = 0.3$  and  $P(E_1 \cap E_2) = 0.1$ . Then  $P\left(\frac{\bar{E}_1}{\bar{E}_2}\right) =$

Options :

1. ✘  $\frac{5}{6}$

2. ✔  $\frac{6}{7}$

3. ✘  $\frac{7}{8}$

4. ✘  $\frac{2}{3}$

Question Number : 6 Question Id : 1298402646 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

If  $X$  is a Poisson variate with  $2P(X = 3) = 3P(X = 2)$  then the mean is

Options :

1. ✘ 6

2. ✘ 5

3. ✓ 4.5

4. ✗ 6.5

**Question Number : 7 Question Id : 1298402647 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical**

**Correct Marks : 1 Wrong Marks : 0**

The fixed points of  $f(x) = (x^2 - 2x - 88)$  are

**Options :**

1. ✗ 11, 8

2. ✗ -11, -8

3. ✗ -11, 8

4. ✓ 11, -8

**Question Number : 8 Question Id : 1298402648 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical**

**Correct Marks : 1 Wrong Marks : 0**

The number of strips required for Simpson's  $\frac{3}{8}$  rule is

**Options :**

1. ✗ Any integer

2. ✘ Odd integer
3. ✘ Even integer
4. ✔ Multiples of 3

**Question Number : 9 Question Id : 1298402649 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

Which of the following is not an Eigen vector of the matrix  $A = \begin{bmatrix} 6 & -7 \\ 0 & 3 \end{bmatrix}$

**Options :**

1. ✘  $\begin{bmatrix} 1 \\ 0 \end{bmatrix}$
2. ✘  $\begin{bmatrix} 7 \\ 3 \end{bmatrix}$
3. ✔  $\begin{bmatrix} 1 \\ 2 \end{bmatrix}$
4. ✘  $\begin{bmatrix} 2 \\ 0 \end{bmatrix}$

Question Number : 10 Question Id : 1298402650 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

A divergent series among the following is

Options :

1. ✘  $\sum_{n=1}^{\infty} \frac{1}{n(n+1)}$

2. ✔  $\sum_{n=1}^{\infty} \frac{n}{n+1}$

3. ✘  $\sum_{n=1}^{\infty} \frac{1}{(n+1)^2}$

4. ✘  $\sum_{n=1}^{\infty} \frac{\sin n}{n^2}$

## Food Technology

Section Id :	12984041
Section Number :	2
Section type :	Online
Mandatory or Optional :	Mandatory
Number of Questions :	110
Number of Questions to be attempted :	110



**Section Marks :** 110  
**Enable Mark as Answered Mark for Review and Clear Response :** Yes  
**Sub-Section Number :** 1  
**Sub-Section Id :** 12984041  
**Question Shuffling Allowed :** Yes

**Question Number : 11 Question Id : 1298402651 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

Approximately how much protein does an average adult male is requires each day

**Options :**

1. ✘ 46 gm
2. ✔ 56 gm
3. ✘ 20 gm
4. ✘ 80 gm

**Question Number : 12 Question Id : 1298402652 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

A lack of vitamin B1 - Thiamine may cause one of the following deficiency disease

**Options :**

1. ✔ Beriberi

2. ✘ Pellagra

3. ✘ Anemia

4. ✘ Scurvy

**Question Number : 13 Question Id : 1298402653 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

Most microorganisms grow best when the pH is

**Options :**

1. ✘ pH 2 - 4

2. ✘ pH 4 - 6

3. ✔ pH 6 - 8

4. ✘ pH 8 - 10

**Question Number : 14 Question Id : 1298402654 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

Which one of the following microorganisms is used in the production of beer

**Options :**

1. ✘ Streptococcus thermophiles
2. ✘ Acetobacter
3. ✘ Lactobacillus bulgaricus
4. ✔ Saccharomyces cerevisiae

**Question Number : 15 Question Id : 1298402655 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

Which one of the following does not contain elastin in its muscle structure

**Options :**

1. ✘ Veal
2. ✔ Cod
3. ✘ Lamb
4. ✘ Duck

**Question Number : 16 Question Id : 1298402656 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

Fat is a constituent of each of the following. Which one has a significant amount of unsaturated fat?

Options :

1. ✘ Chicken
2. ✔ Mackerel
3. ✘ Lamb
4. ✘ Mutton

Question Number : 17 Question Id : 1298402657 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Which of the following does not involve microorganisms as an essential part of its production

Options :

1. ✘ Butter
2. ✔ Margarine
3. ✘ Yoghurt
4. ✘ Camembert

**Question Number : 18 Question Id : 1298402658 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

The best conductor of heat amongst following is

Options :

1. ✘ Iron
2. ✘ Stainless steel
3. ✘ Aluminum
4. ✔ Copper

**Question Number : 19 Question Id : 1298402659 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

Streamline and equipotential lines in a flow field

Options :

1. ✘ Are parallel to each other
2. ✘ Are identical to each other
3. ✔ Are perpendicular to each other

4. ✘ Intersects at acute angle

**Question Number : 20 Question Id : 1298402660 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

A Newtonian fluid is defined as the fluid which

Options :

1. ✘ Obeys Hook's law

2. ✘ Is compressible

3. ✔ Obeys Newton's law of viscosity

4. ✘ Is incompressible

**Question Number : 21 Question Id : 1298402661 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

The training program for an effective food safety management system should begin by

Options :

1. ✘ Developing in house training materials including HACCP

2. ✘ Creating HACCP team with outside third party experts
3. ✘ Requiring the person in charge to be food safety manager of the program
4. ✔ Appointing a food safety team leader with responsibility and authority

**Question Number : 22 Question Id : 1298402662 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

The unit of pressure one bar is

Options :

1. ✘ 1 Pascal
2. ✘ 1 kilo Pascal
3. ✔ 100 k Pascal
4. ✘ 1000 k Pascal

**Question Number : 23 Question Id : 1298402663 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

A suitable temperature for the storage of most vegetables is at or below

Options :

1. ✘ 0 degree C
2. ✔ 4 degree C
3. ✘ 15 degree C
4. ✘ 20 degree C

**Question Number : 24 Question Id : 1298402664 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

Which one of the following has a minimum fat content of 55%

**Options :**

1. ✘ Whipped cream
2. ✘ Double cream
3. ✘ Single cream
4. ✔ Clotted cream

**Question Number : 25 Question Id : 1298402665 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

Calibrating an oven is to make sure that cooking temperatures are correct is



Options :

1. ✓ A part of verification exercise
2. ✘ Required when monitoring the product line
3. ✘ Part of record keeping process
4. ✘ Required when hazard analysis is required

Question Number : 26 Question Id : 1298402666 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The continuity equation is the result of the application of the following law to the flow field

Options :

1. ✓ Conservation of mass
2. ✘ First law of thermodynamics
3. ✘ Conservation of energy
4. ✘ Newton's second law of motion

Question Number : 27 Question Id : 1298402667 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Stress strain relationship for Newtonian fluid is

Options :

1. ✘ Parabolic
2. ✘ Hyperbolic
3. ✔ Linear
4. ✘ Inverse type

Question Number : 28 Question Id : 1298402668 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Reynolds number signifies the ratio of

Options :

1. ✘ Gravity forces to viscous forces
2. ✘ Inertia forces to gravity forces
3. ✘ Buoyant forces to inertia forces
4. ✔ Inertial forces to viscous forces

**Question Number : 29 Question Id : 1298402669 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

What does ISO do

**Options :**

1. ✘ Helps organizations become certified under international standards
2. ✔ Provides organizations with information about quality management systems
3. ✘ Government responsibilities and tasks in various countries
4. ✘ It's a certification body

**Question Number : 30 Question Id : 1298402670 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

At what stage the case hardening of a material takes place

**Options :**

1. ✘ Initial rate period
2. ✘ Falling rate period
3. ✔ Constant rate period

#### 4. ✘ Equilibrium

Question Number : 31 Question Id : 1298402671 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Who invented centrifugation

Options :

1. ✘ Newton
2. ✘ G.G. Stokes
3. ✔ Antonin Prandtl
4. ✘ Al-Kindi

Question Number : 32 Question Id : 1298402672 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

What is the other name of biological filtration

Options :

1. ✘ Oxygen cycle
2. ✘ Carbon cycle

3. ✓ Nitrogen cycle

4. ✘ Methane cycle

**Question Number : 33 Question Id : 1298402673 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

What are the size reduction laws

Options :

1. ✘ Rittinger's law

2. ✘ Bond's law

3. ✘ Kick's law

4. ✓ Bond's law, Kick's law and Rittinger's law

**Question Number : 34 Question Id : 1298402674 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

TSS of ready-to-serve beverages should not be less than

Options :

1. ✘ 5%

2. ✓ 10%

3. ✘ 15%

4. ✘ 25%

**Question Number : 35 Question Id : 1298402675 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical**

**Correct Marks : 1 Wrong Marks : 0**

The Agriculture and Processed food products export development authority was established by Government of India in

**Options :**

1. ✘ December, 1980

2. ✘ January, 1980

3. ✔ December, 1985

4. ✘ February, 1986

**Question Number : 36 Question Id : 1298402676 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical**

**Correct Marks : 1 Wrong Marks : 0**

Butylhydroxyanisole (BHA) is a

**Options :**

1. ✘ Sweetener

2. ✓ Anti-oxidant
3. ✗ Anti-caking agent
4. ✗ Emulsifying agent

**Question Number : 37 Question Id : 1298402677 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

The Iodine used in gram staining serves as

**Options :**

1. ✗ Chelator
2. ✗ Catalyst
3. ✓ Mordant
4. ✗ Cofactor

**Question Number : 38 Question Id : 1298402678 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

Bacterial cell wall is made up of

**Options :**

1. ✓ Peptidoglycan

2. ✘ Chitin

3. ✘ Dextran

4. ✘ Cellulose

**Question Number : 39 Question Id : 1298402679 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

The temperature used for canning of foods ranges from

Options :

1. ✘ 40-61<sup>0</sup> C

2. ✘ 60-80<sup>0</sup> C

3. ✘ 81-99<sup>0</sup> C

4. ✔ 100-121<sup>0</sup> C

**Question Number : 40 Question Id : 1298402680 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

The full form of MRA is

Options :



1. ✓ Microbial risk assessment
2. ✘ Micro risk assessment
3. ✘ Marine risk assessment
4. ✘ Major risk assessment

**Question Number : 41 Question Id : 1298402681 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

The process by which gelatinized starch gets converted from liquid to gel is called as

**Options :**

1. ✓ Retro gradation
2. ✘ Gel formation
3. ✘ Putrefaction
4. ✘ Gelatinization

**Question Number : 42 Question Id : 1298402682 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

Which of the following is used to inhibit mold growth in bread is

Options :

1. ✘ Benzoic acid
2. ✘ Nitrates
3. ✔ Sorbic acid
4. ✘ Lactic acid

Question Number : 43 Question Id : 1298402683 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

A mixture of oil, lemon, vinegar and spices are applied to meat is called

Options :

1. ✘ Coating
2. ✔ Marinating
3. ✘ Fermenting
4. ✘ Emulsifying

Question Number : 44 Question Id : 1298402684 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Acetic acid and lactic acid are used for

Options :

1. ✘ Curing meat
2. ✘ Preservation of color
3. ✔ Preservation of pickles
4. ✘ Inhibiting mold growth

Question Number : 45 Question Id : 1298402685 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

What is the partial pressure of water vapour

Options :

1. ✘ 2.38 mm Hg
2. ✔ 23.8 mm Hg
3. ✘ 238 mm Hg
4. ✘ 0.238 mm Hg

Question Number : 46 Question Id : 1298402686 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

**Correct Marks : 1 Wrong Marks : 0**

The logarithmic order of death is described by

**Options :**

1. ✘ Decimal reduction time
2. ✔ Death rate curve
3. ✘ Decimal reduction time and Death rate curve
4. ✘ Death reduction curve

**Question Number : 47 Question Id : 1298402687 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical**

**Correct Marks : 1 Wrong Marks : 0**

In decimal reduction time \_\_\_ % of microorganisms are destroyed

**Options :**

1. ✔ 90
2. ✘ 85
3. ✘ 80
4. ✘ 75

**Question Number : 48 Question Id : 1298402688 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical**

**Correct Marks : 1 Wrong Marks : 0**

The following equipment is used for cleaning under wet procedures is

Options :

1. ✘ By filtration
2. ✘ By air
3. ✔ By ultrasonic
4. ✘ By magnets

Question Number : 49 Question Id : 1298402689 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Enzymes are active at

Options :

1. ✘ High concentration
2. ✘ Medium concentration
3. ✔ Low concentration
4. ✘ Very high concentration

Question Number : 50 Question Id : 1298402690 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Cocoa butter is composed of

Options :

1. ✘ Mono polymorphic fat
2. ✔ Polymorphic fat
3. ✘ Mono polymorphic fat & Polymorphic fat
4. ✘ Tri polymorphic fat

Question Number : 51 Question Id : 1298402691 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The licensing authority for the manufacture of packaged natural mineral water and packaged drinking water in India is

Options :

1. ✘ AGMARK
2. ✘ Fruit Product Order
3. ✔ Bureau of India Standards
4. ✘ Central Ground Water Authority

Question Number : 52 Question Id : 1298402692 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

**Question Mandatory : No Option Orientation : Vertical**

**Correct Marks : 1 Wrong Marks : 0**

How many types of processes are used to print films and papers

**Options :**

1. ✘ Six
2. ✘ Eight
3. ✘ Four
4. ✔ Five

**Question Number : 53 Question Id : 1298402693 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is**

**Question Mandatory : No Option Orientation : Vertical**

**Correct Marks : 1 Wrong Marks : 0**

Pans are rotated at around \_\_\_\_\_ rpm and held at 16<sup>0</sup> C temperature for polishing chocolate

**Options :**

1. ✔ 20
2. ✘ 25
3. ✘ 28
4. ✘ 32

**Question Number : 54 Question Id : 1298402694 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is**

**Question Mandatory : No Option Orientation : Vertical**

**Correct Marks : 1 Wrong Marks : 0**

For the manufacture of glass bottles and jars, requires \_\_\_\_\_ degree Celsius temperature

**Options :**

1. ✘ 1200 to 1500<sup>0</sup>C
2. ✘ 1250 to 1550<sup>0</sup>C
3. ✘ 1300 to 1600<sup>0</sup>C
4. ✔ 1400 to 1600<sup>0</sup>C

**Question Number : 55 Question Id : 1298402695 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is**

**Question Mandatory : No Option Orientation : Vertical**

**Correct Marks : 1 Wrong Marks : 0**

In fruit juice the main cause for color discoloration is due to enzymatic browning by

**Options :**

1. ✘ Mono phenol oxidase
2. ✔ Poly phenol oxidase
3. ✘ Tri phenol oxidase
4. ✘ Di phenol oxidase



**Question Number : 56 Question Id : 1298402696 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical**

**Correct Marks : 1 Wrong Marks : 0**

Example of Non-Newtonian fluid is

Options :

1. ✘ Moist oils
2. ✘ Liquids
3. ✔ Emulsions
4. ✘ Gases

**Question Number : 57 Question Id : 1298402697 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical**

**Correct Marks : 1 Wrong Marks : 0**

Type of fruit that can be irradiated to extend its shelf life is

Options :

1. ✔ Straw berry
2. ✘ Tomatoes
3. ✘ Banana
4. ✘ Mangoes

**Question Number : 58 Question Id : 1298402698 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical**

**Correct Marks : 1 Wrong Marks : 0**

Lysine is heat sensitive and its losses during drying of infant formula powders ranges from 10.4 %  $\pm$  2.9%.

**Options :**

1. ✘ Drum drying
2. ✘ Plate drying
3. ✔ Spray drying
4. ✘ Roller drying

**Question Number : 59 Question Id : 1298402699 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical**

**Correct Marks : 1 Wrong Marks : 0**

The full form of IUU fishing is

**Options :**

1. ✘ Illegal, Unreal and Unreported
2. ✘ Illegal, Unreported and Unregistered
3. ✘ Imported, Unregistered and Unregulated

4. ✓ Illegal, Unreported and Unregulated

**Question Number : 60 Question Id : 1298402700 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

Sanitary quality in food processing industry is usually measured by count of

**Options :**

1. ✘ Food Residues
2. ✓ Microorganisms
3. ✘ Chemical residues
4. ✘ Foreign bodies

**Question Number : 61 Question Id : 1298402701 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

The FSSAI (Food Safety and Standards Authority of India) has issued a set of guidelines regarding recall of \_\_\_\_\_ from the market

**Options :**

1. ✘ Unsafe Labeling
2. ✘ Unsafe Packaging

3. ✓ Unsafe Food products

4. ✘ Unsafe Drinking water

**Question Number : 62 Question Id : 1298402702 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is**

**Question Mandatory : No Option Orientation : Vertical**

**Correct Marks : 1 Wrong Marks : 0**

AGMARK Act - 1937 comes under

**Options :**

1. ✓ Department of Consumer Affairs, GOI

2. ✘ Department of Agriculture, GOI

3. ✘ Food Corporation of India

4. ✘ Food Safety and Standards Authority of India

**Question Number : 63 Question Id : 1298402703 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is**

**Question Mandatory : No Option Orientation : Vertical**

**Correct Marks : 1 Wrong Marks : 0**

How many food laws are repealed by Food Safety Standards Act – 2006

**Options :**

1. ✘ 6

2. ✘ 7

3. ✔ 8

4. ✘ 9

**Question Number : 64 Question Id : 1298402704 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

As per the Food Safety Standards Act, FSMS stands for

**Options :**

1. ✘ Food Security Management System

2. ✔ Food Safety Management System

3. ✘ Food Standards Management System

4. ✘ Food Safety Mechanization System

**Question Number : 65 Question Id : 1298402705 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

Act/order which is not deemed after implementation of Food Safety Standards Act – 2006

**Options :**

1. ✘ Fruit Product Order – 1955

2. ✘ Prevention of Food Adulteration Act – 1954
3. ✘ Milk and Milk Products Order – 1992
4. ✔ Standard Weights and Measures Act – 1976

**Question Number : 66 Question Id : 1298402706 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

As per the section 22 of FSS Regulations – 2016, foods for special dietary uses or functional foods or nutraceuticals or health supplements does not include

**Options :**

1. ✘ Botanical Extracts
2. ✘ Vitamin supplements
3. ✔ Psychotropic substances
4. ✘ Probiotics

**Question Number : 67 Question Id : 1298402707 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

ISO : 19011 : 2011 Quality Management Systems deals with

**Options :**

1. ✘ Specifications and guidance
2. ✘ Guidelines for performance improvements
3. ✘ Guidelines for customer satisfaction
4. ✔ Guidelines for auditing management systems

**Question Number : 68 Question Id : 1298402708 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

The HACCP record should

**Options :**

1. ✘ Not contain the date and time of the activity reflected on the record
2. ✘ Not contain the signature or initials of the employee making the entry
3. ✔ Have the information entered on the record at the time it is being observed
4. ✘ Not contain actual observations or data values obtained

**Question Number : 69 Question Id : 1298402709 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

Which one is the regulatory body for Nutraceuticals in India

**Options :**

1. ✓ FSSAI

2. ✗ BIS

3. ✗ FDA

4. ✗ CFTRI

**Question Number : 70 Question Id : 1298402710 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

CODEX ALIMENTARIUS COMMISSION, the body for setting international food standards was set up in

**Options :**

1. ✓ 1963

2. ✗ 1964

3. ✗ 1962

4. ✗ 1965

**Question Number : 71 Question Id : 1298402711 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**



In case the seized food article is perishable and unfit for human consumption, the food safety officer should

Options :

1. ✓ After giving notice in writing to FBO, destroy the same
2. ✗ Return the same to FBO, after notifying him in writing
3. ✗ Destroy the same without notifying the FBO
4. ✗ Send the sample for analysis

Question Number : 72 Question Id : 1298402712 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Exo-acting enzyme that catalyze the hydrolysis of polysaccharide starch, releasing beta-glucose is called

Options :

1. ✓ Gluco amylases
2. ✗ Alpha – amylases
3. ✗ Beta – amylases
4. ✗ Cellulase

Question Number : 73 Question Id : 1298402713 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

Minimum water activity required for some yeasts and molds to grow is

Options :

1. ✘ 1.65
2. ✘ 2.05
3. ✘ 1.55
4. ✔ 0.9

Question Number : 74 Question Id : 1298402714 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

Cheddar cheese is manufactured using lipase extracted from

Options :

1. ✘ *Penicillium camemberti*
2. ✘ Kid pre - gastric lipase
3. ✔ *Aspergillus niger*
4. ✘ Lamb pre – gastric lipase

**Question Number : 75 Question Id : 1298402715 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

Number of minutes at a specific temperature, required to destroy the desired number of cells of any microorganism is called as

**Options :**

1. ✘ D - Value
2. ✘ Z - Value
3. ✘ T - Value
4. ✔ F - Value

**Question Number : 76 Question Id : 1298402716 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

Committee that evaluate food additives, contaminants, naturally occurring toxicants and residues of veterinary drugs in food is called as

**Options :**

1. ✔ JECFA
2. ✘ JMPR
3. ✘ MRA
4. ✘ JEMRA

**Question Number : 77 Question Id : 1298402717 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical**

**Correct Marks : 1 Wrong Marks : 0**

The Vertical issues of Food Safety Standards Act includes

**Options :**

1. ✘ Food additives
2. ✔ Water, flavored water and beverages
3. ✘ Genetically modified foods and organisms
4. ✘ Functional foods

**Question Number : 78 Question Id : 1298402718 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical**

**Correct Marks : 1 Wrong Marks : 0**

The full form of FosTaC is

**Options :**

1. ✘ Food Safety Trading and Commission
2. ✘ Food Safety Trading and Certification
3. ✔ Food Safety Training and Certification

4. ✘ Food Safety Training and Commission

Question Number : 79 Question Id : 1298402719 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which of the following is not a part of risk analysis

Options :

1. ✔ Risk Prevention
2. ✘ Risk Assessment
3. ✘ Risk Management
4. ✘ Risk Communication

Question Number : 80 Question Id : 1298402720 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Micronutrient malnutrition leads to

Options :

1. ✘ PEM
2. ✘ Diabetes
3. ✘ Obesity

4. ✓ Goiter

Question Number : 81 Question Id : 1298402721 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The organization responsible for formulating Indian standards for fish and processed fish is

Options :

1. ✘ APEDA

2. ✘ AGMARK

3. ✘ MPEDA

4. ✓ BIS

Question Number : 82 Question Id : 1298402722 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

“Risk Assessment” means a scientifically based process consisting of

Options :

1. ✘ 8 Steps

2. ✘ 6 Steps

3. ✘ 4 Steps

4. ✔ 5 Steps

**Question Number : 83 Question Id : 1298402723 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

A healthy food contains trans fatty acids and should be limited to

**Options :**

1. ✘ More than 1 % of daily calories

2. ✔ Less than 1 % of daily calories

3. ✘ More than 0.2 % of daily calories

4. ✘ Less than 0.2 % of daily calories

**Question Number : 84 Question Id : 1298402724 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

“Risk Management” is a process that includes

**Options :**

1. ✔ Evaluation of policy alternatives

2. ✘ Hazard identification

3. ✘ Hazard characterization
4. ✘ Interactive exchange of information and opinions

**Question Number : 85 Question Id : 1298402725 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical**

**Correct Marks : 1 Wrong Marks : 0**

Trans fats can be avoided by

**Options :**

1. ✘ Choosing meat and dairy products
2. ✘ Consumption of baked /processed foods like biscuits, cake and chips
3. ✔ Avoiding hydrogenated vegetable oil for cooking
4. ✘ Leaving food in the oil for long time

**Question Number : 86 Question Id : 1298402726 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical**

**Correct Marks : 1 Wrong Marks : 0**

Radiation dose is defined as the

**Options :**

- Quantity of radiation energy dispersed by the food when it passes through the
1. ✘ radiation field during processing



2. ✘ Quantity of radiation energy liberated by the food when it passes through the radiation field during processing

3. ✔ Quantity of radiation energy absorbed by the food when it passes through the radiation field during processing

4. ✘ Quantity of radiation energy scattered by the food when it passes through the radiation field during processing

**Question Number : 87 Question Id : 1298402727 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

The standard plate count is not applicable to

**Options :**

1. ✘ Deep fried foods

2. ✔ Fresh fruits and vegetables

3. ✘ RTE foods which has only cooked ingredients

4. ✘ RTE foods which has only cooked ingredients and some added ingredients where no cooking process has been used

**Question Number : 88 Question Id : 1298402728 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

Anti-nutrients are also termed as

**Options :**

1. ✓ Natural toxicants
2. ✗ Synthetic toxicants
3. ✗ Metabolic byproduct
4. ✗ Primary metabolites

**Question Number : 89 Question Id : 1298402729 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

One of the major causes for food spoilage are

**Options :**

1. ✗ Reaction with carbon dioxide
2. ✗ Stored at very low temperature
3. ✓ Gain or loss of moisture
4. ✗ Lack of oxygen

**Question Number : 90 Question Id : 1298402730 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical**

**Correct Marks : 1 Wrong Marks : 0**

At temperature above freezing, activities of food borne microorganisms can be

**Options :**

1. ✘ Rapid
2. ✘ Stopped
3. ✘ Quick
4. ✔ Slow

**Question Number : 91 Question Id : 1298402731 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical**

**Correct Marks : 1 Wrong Marks : 0**

The dose of ionizing radiation for reappertization is

**Options :**

1. ✘ 20 (MK) kGy
2. ✔ 3 (MK) kGy
3. ✘ 10 (MK) kGy

4. ✘ 30 (MK) kGy

**Question Number : 92 Question Id : 1298402732 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

A process where food is first frozen at minus 18 degree Celsius on trays and then under high vacuum is called as

**Options :**

1. ✔ Freeze drying
2. ✘ Cryogenic freezing
3. ✘ Dehydro freezing
4. ✘ Quick freezing

**Question Number : 93 Question Id : 1298402733 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

When a food spoils, its texture become slimy because of the

**Options :**

1. ✘ Development of nitrogenous compounds
2. ✘ Development of sulfides

3. ✓ Surface accumulation of microbial cells

4. ✘ Chlorophyll breakdown

**Question Number : 94 Question Id : 1298402734 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical**

**Correct Marks : 1 Wrong Marks : 0**

Sulphur dioxide cannot be used to preserve naturally colored juices because of its

**Options :**

1. ✘ Characteristics aroma

2. ✘ Characteristics flavor

3. ✘ Liberation of carbon dioxide

4. ✓ Bleaching action

**Question Number : 95 Question Id : 1298402735 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical**

**Correct Marks : 1 Wrong Marks : 0**

Asepsis is a process of

**Options :**

1. ✘ Removal of microorganisms

2. ✓ Keeping microorganisms out
3. ✗ Adding chemicals
4. ✗ Maintenance of anaerobic conditions

**Question Number : 96 Question Id : 1298402736 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

Psychrophilic microorganisms grow over the temperature range of

**Options :**

1. ✓ Subzero to 20 degree Celsius
2. ✗ Zero degree Celsius
3. ✗ Minus 23 to minus 29 degree Celsius
4. ✗ More than 20 degree Celsius

**Question Number : 97 Question Id : 1298402737 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

According FSSAI Rules, class II preservatives includes

**Options :**

1. ✘ Acetic acid
2. ✘ Dextrose
3. ✔ Nisin
4. ✘ Glucose

**Question Number : 98 Question Id : 1298402738 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

A petty food manufacture is someone who has a tiny food business with an annual turnover not exceeding

**Options :**

1. ✘ Rs. 14 lakhs
2. ✘ Rs. 16 lakhs
3. ✘ Rs. 20 lakhs
4. ✔ Rs. 12 lakhs

**Question Number : 99 Question Id : 1298402739 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

Sulphur dioxide is widely used to preserve

Options :

1. ✘ Cheese
2. ✔ Nectar
3. ✘ Papad
4. ✘ Milk

Question Number : 100 Question Id : 1298402740 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Excess glucose gets stored in the liver in the form of

Options :

1. ✘ Galactose
2. ✘ Dextrose
3. ✘ Glucagon
4. ✔ Glycogen

Question Number : 101 Question Id : 1298402741 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0



The test to measure the toughness of a packaging materials is

Options :

1. ✓ Flex resistance test
2. ✗ Sutter test
3. ✗ Static test
4. ✗ Vibration test

Question Number : 102 Question Id : 1298402742 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Moisture content of coffee bean suitable for coffee powder processing

Options :

1. ✗ 20%
2. ✓ 12%
3. ✗ 30%
4. ✗ 40%

Question Number : 103 Question Id : 1298402743 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

**Correct Marks : 1 Wrong Marks : 0**

The cooked flavor of milk is attributed to

**Options :**

1. ✘ The photosynthesis of amino acid
2. ✘ The formation of acetone bodies
3. ✔ The heat denaturation of lacto albumin
4. ✘ The change in lactose with the formation of furans

**Question Number : 104 Question Id : 1298402744 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical**

**Correct Marks : 1 Wrong Marks : 0**

Molisch's test is done to identify the presence of

**Options :**

1. ✔ Carbohydrate
2. ✘ Calcium
3. ✘ Cadmium
4. ✘ Copper

**Question Number : 105 Question Id : 1298402745 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is**

**Question Mandatory : No Option Orientation : Vertical**

**Correct Marks : 1 Wrong Marks : 0**

Adulteration of edible oils with mineral oil can be identified by

**Options :**

1. ✘ Halman's test
2. ✘ Boudin's test
3. ✘ Carl's test
4. ✔ Holde's test

**Question Number : 106 Question Id : 1298402746 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is**

**Question Mandatory : No Option Orientation : Vertical**

**Correct Marks : 1 Wrong Marks : 0**

The chart used to monitor attributes is

**Options :**

1. ✘ Range-Chart
2. ✘ Mean-Chart
3. ✔ P-Chart
4. ✘ S-Chart

**Question Number : 107 Question Id : 1298402747 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical**

**Correct Marks : 1 Wrong Marks : 0**

Acetyl value of fat gives the amount of

**Options :**

1. ✘ Single bond present in the fatty acid
2. ✘ Double bond present in the fatty acid
3. ✔ Number of free hydroxyl group present in a fat
4. ✘ Degree of rancidity

**Question Number : 108 Question Id : 1298402748 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical**

**Correct Marks : 1 Wrong Marks : 0**

Which of the following separation techniques does not depend upon the charges and the size of the separating material

**Options :**

1. ✔ Affinity chromatography
2. ✘ Gel filtration chromatography
3. ✘ Ion exchange chromatography
4. ✘ Filtration chromatography

**Question Number : 109 Question Id : 1298402749 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical**

**Correct Marks : 1 Wrong Marks : 0**

Dunnett's test is

**Options :**

1. ✘ A test for monitoring the quality of imported grains
2. ✘ For genetically modified foods
3. ✘ To decide whether the company followed Food standards
4. ✔ Applied to compare the treatments against a pre-determined control

**Question Number : 110 Question Id : 1298402750 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical**

**Correct Marks : 1 Wrong Marks : 0**

Spread ratio in biscuits is

**Options :**

1. ✘ Radius / circumference
2. ✘ Circumference / thickness
3. ✔ Diameter / thickness

4. ✘ Diameter / weight

Question Number : 111 Question Id : 1298402751 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Which one of the following is end product of strecker degradation

Options :

1. ✘ Acid

2. ✘ Ester

3. ✔ Aldehyde

4. ✘ Ketone

Question Number : 112 Question Id : 1298402752 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Vitamin K naturally occurs as

Options :

1. ✔ Phylloquinone

2. ✘ Menaquinone

3. ✘ Napthoquinone

4. ✘ Cystoquinone

**Question Number : 113 Question Id : 1298402753 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

Flavor reversion in oils can be defined as

Options :

1. ✘ Rancidity due to oxygen
2. ✘ Rancidity caused due to fungi
3. ✘ Rancidity caused due to reaction with water
4. ✔ Flavor change before the onset of rancidity

**Question Number : 114 Question Id : 1298402754 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

The microbial cause for spoilage of honey is

Options :

1. ✔ Zygosaccharomyces

2. ✘ Azotobactor
3. ✘ Fusarium
4. ✘ Samonella

**Question Number : 115 Question Id : 1298402755 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

Function of streptococcus during milk fermentation is to

Options :

1. ✘ Produce aerobic environment
2. ✔ Produce anaerobic environment
3. ✘ Form Lactose
4. ✘ Produce Lactase

**Question Number : 116 Question Id : 1298402756 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

Which one of the following conditions is critical for fermentation and pickling?

Options :

1. ✘ Oxygen



2. ✓ pH

3. ✗ Moisture

4. ✗ Temperature

**Question Number : 117 Question Id : 1298402757 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

Food safety and standards act 2006 is operationalized by establishing FSSAI on

**Options :**

1. ✗ 5<sup>th</sup> August, 2008

2. ✗ 5<sup>th</sup> August, 2010

3. ✓ 5<sup>th</sup> August, 2011

4. ✗ 5<sup>th</sup> August, 2012

**Question Number : 118 Question Id : 1298402758 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

What is the most important activity in the HACCP system

**Options :**

1. ✘ Calibrating temperature
2. ✘ Pre-requisite programs
3. ✘ Working with inspectors
4. ✔ Monitoring

**Question Number : 119 Question Id : 1298402759 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

Verification procedures to determine if the HACCP program is working properly should not be conducted by

**Options :**

1. ✘ External consultant
2. ✔ The individual responsible for performing normal monitoring and corrective actions
3. ✘ A properly trained individual from other department
4. ✘ The HACCP team leader

**Question Number : 120 Question Id : 1298402760 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0**

A criteria which separates from acceptability from unacceptability is a

Options :

1. ✘ Hazard analysis
2. ✘ Critical control point
3. ✔ Critical limit
4. ✘ Monitoring step