Andhra Pradesh State Council of 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.

Question Paper Name: Food Technology 28th Sep 2021 Shift2

Duration: 120

Total Marks: 120

Display Marks: No

Share Answer Key With Delivery Engine : Yes

Calculator: None

Magnifying Glass Required?: No

Ruler Required?: No

Eraser Required?: No

Scratch Pad Required?: No

Rough Sketch/Notepad Required?: No

Protractor Required?: No

Show Watermark on Console?: Yes

Highlighter: No

Auto Save on Console? (SA type of questions will

be always auto saved):

Is this Group for Examiner?: No

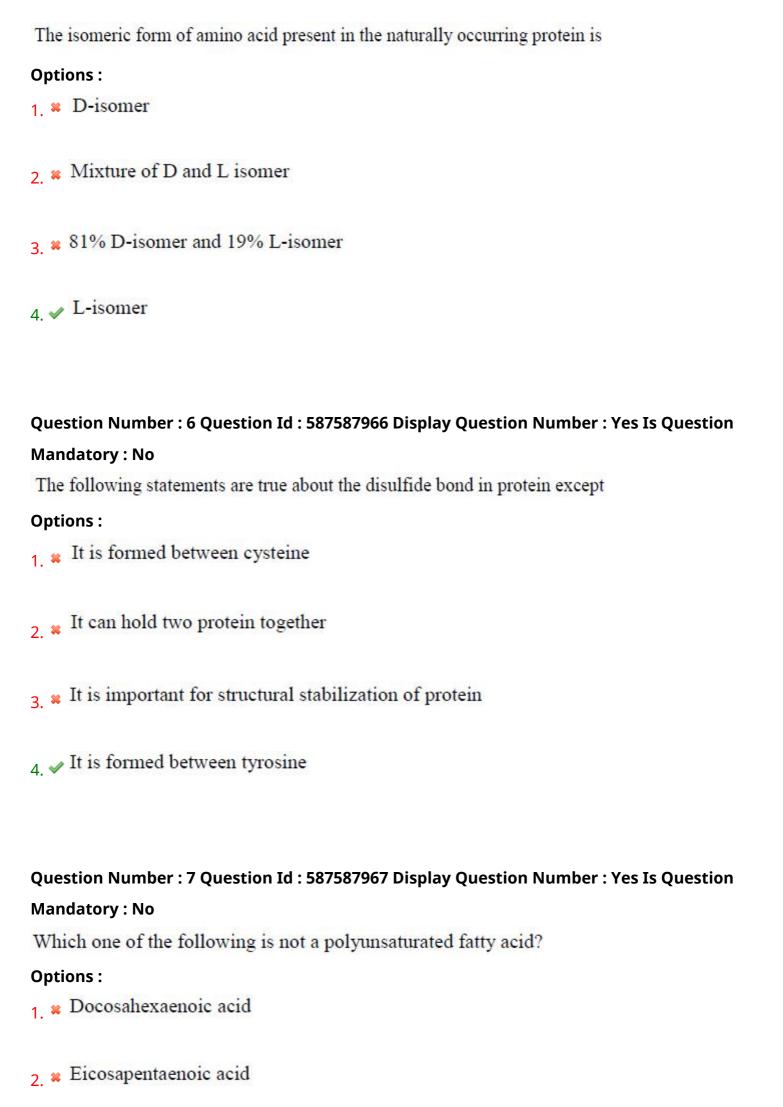
Food Technology

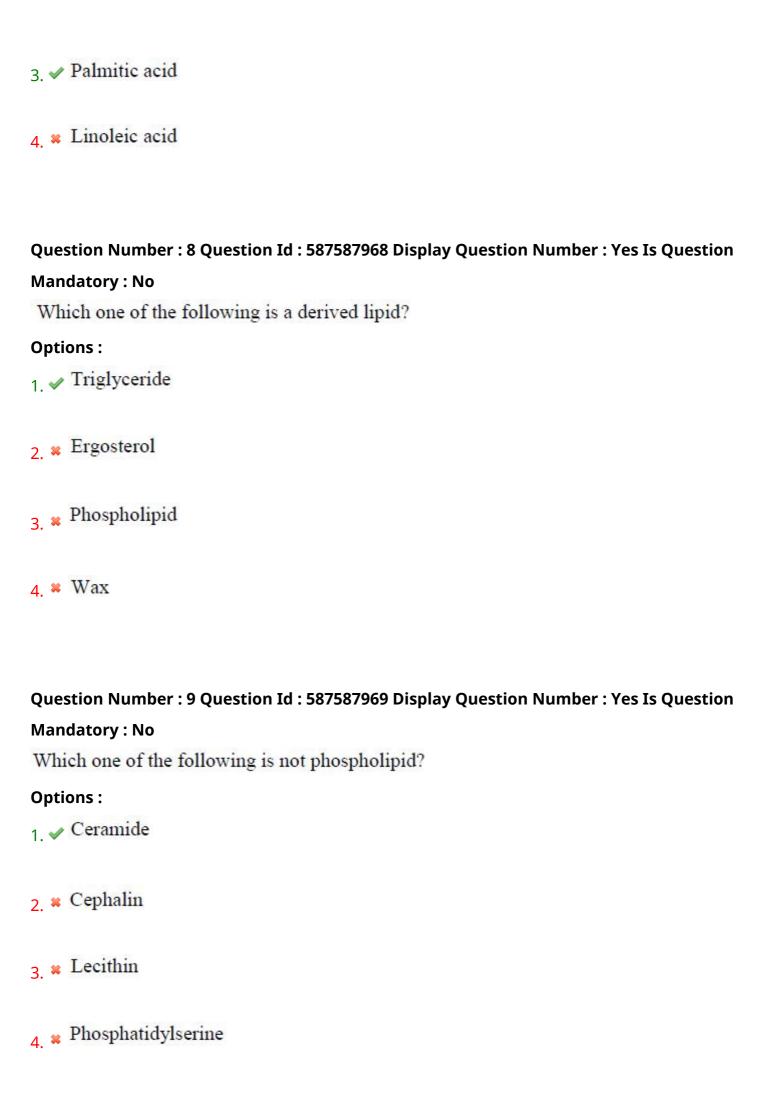
Yes

Section Id :	5875879
Section Number :	1
Mandatory or Optional :	Mandatory
Number of Questions :	120
Section Marks :	120
Enable Mark as Answered Mark for Review and Clear Response :	Yes
Question Number : 1 Question Id : 587587961 Displa	ay Question Number : Yes Is Question
Mandatory : No	
The carbohydrate containing α 1-6 glycosidic link	tages are
Options :	
 Glycogen and amylopection 	
2. * Glycogen and amylose	
3. * Pectin and starch	
4. * Amylopection and sucrose	
Question Number : 2 Question Id : 587587962 Displa	ay Question Number : Yes Is Question
Mandatory : No	
Pectin is used in food preparation as a	
Options:	
1. * Sweetener	
2. ✓ Gelling agent	
3. * Preservative agent	

4. * Foaming agent Question Number: 3 Question Id: 587587963 Display Question Number: Yes Is Question Mandatory: No Dextrins are primarily produced by **Options:** 1. W Hydrolysis of starch 2. * Hydrolysis of inulin 3 * Hydrolysis of cellulose 4. * Hydrolysis of pectin Question Number: 4 Question Id: 587587964 Display Question Number: Yes Is Question Mandatory: No Texturized protein is made from **Options:** 1. Defatted soy flour 2 * Defatted corn flour 3. * Defatted wheat flour 4. * Defatted millet flour

Question Number : 5 Question Id : 587587965 Display Question Number : Yes Is Question Mandatory : No





Question Number : 10 Question Id : 587587970 Display Question Number : Yes Is Question Mandatory : No
Hydrolytic rancidity of lipids leads to
Options :
1. ✓ Increase in free fatty acids
2. * Increase in unsaturated fatty acids
3. * Increase in trans fatty acids
4. * Decrease in trans fatty acids
Question Number : 11 Question Id : 587587971 Display Question Number : Yes Is Question
Mandatory : No
Which one of the following is not the pigment present in the foods?
Options: 1. * Carotenoids
1. * Carotenoids
2. ✓ Carmoisine
3. * Anthocyanins
4. * Betanin
Question Number : 12 Question Id : 587587972 Display Question Number : Yes Is Question Mandatory : No
ivianuatory , INC

Flavors synthesized through chemical processes which are organoleptically and chemically identical to substances present in natural products are called as

Options: 1 * Natural flavoring substances 2 * Synthetic artificial flavoring substances 3 Nature-identical flavoring substances 4 * Artificial flavoring substances Question Number: 13 Question Id: 587587973 Display Question Number: Yes Is Question Mandatory: No Browning of food by Maillard reaction is due to chemical reaction between **Options:** Alcohol group of the sugar and amino group of the amino acid 2 * Carbonyl group of the sugar and carboxyl group of the amino acid 3 * Alcohol group of the sugar and carboxyl group of the amino acid 4. Carbonyl group of the sugar and amino group of the amino acid Question Number: 14 Question Id: 587587974 Display Question Number: Yes Is Question Mandatory: No The enzyme responsible for the enzymatic browning in fruits and vegetables is

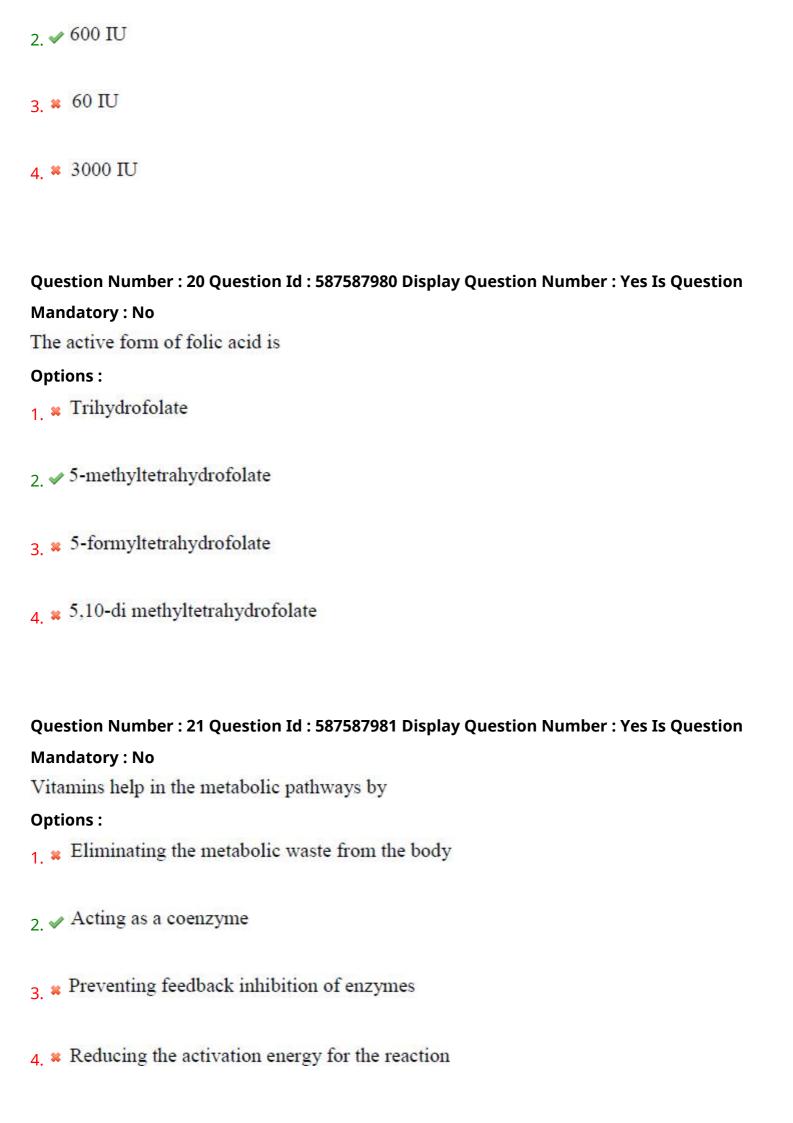
The enzyme responsible for the enzymatic browning in fruits and vegetables in

Options :

- ✓ Polyphenol oxidase
- 2. * Polyphenol peroxidase

3. * Polyphenol hydroxylase
4. * Polyphenol dehydrogenases
Question Number : 15 Question Id : 587587975 Display Question Number : Yes Is Question
Mandatory : No
Maillard reaction leads to browning of food by the formation of
Options:
1. ✓ Melanoidin
2. * Eumelanin
3. * Vermilion
4. * Pyomelanin
Question Number : 16 Question Id : 587587976 Display Question Number : Yes Is Question
Mandatory : No
Which one of the following is an essential amino acid?
Options:
1. * Tyrosine
2. ✓ Leucine
3. * Alanine
4. * Glycine

Question Number: 17 Question Id: 587587977 Display Question Number: Yes Is Question
Mandatory : No
Which one of the following fatty acid is considered as essential fatty acid?
Options:
1. * Stearic acids
2. * Palmitic acid
3. * Oleic acid
4. ✓ Linoleic acid
Question Number : 18 Question Id : 587587978 Display Question Number : Yes Is Question
Mandatory : No
The most important fatty acid for brain development and function is
Options:
1. * Arachidonic acid
2. ✓ Docosahexaenoic acid
3. * Palmitic acid
4. * Stearic acids
Question Number : 19 Question Id : 587587979 Display Question Number : Yes Is Question
Mandatory : No
The recommended daily intake of Vitamin D for adult is
Options:
1. × 10 IU



Question Number : 22 Question Id : 587587982 Display Question Number : Yes Is Question
Mandatory : No
Dietary deficiency manifestation of potassium leads to
Options:
1. * Neural tube defects
2. * Fatty liver
3. ✓ Muscle weakness
4. * Diarrhea
Question Number : 23 Question Id : 587587983 Display Question Number : Yes Is Question
Question Number : 23 Question Id : 587587983 Display Question Number : Yes Is Question Mandatory : No
Mandatory : No
Mandatory : No Hypocalcemia results in
Mandatory : No Hypocalcemia results in Options :
Mandatory: No Hypocalcemia results in Options: 1. ✓ Tetany
Mandatory: No Hypocalcemia results in Options: 1. ✓ Tetany 2. ** kidney stones

Question Number : 24 Question Id : 587587984 Display Question Number : Yes Is Question

Marasmus is a form of malnutrition caused by

Mandatory : No

Options:
1. * Low protein intake and protein deficiency
2. ✓ Low nutrient intake and energy deficiency
3. * Low lipid intake
4. * Micronutrient deficiency
Question Number : 25 Question Id : 587587985 Display Question Number : Yes Is Question
Mandatory : No
Excess intake of food containing phytic acid reduces absorption of
AND THE STANDARD STANDARD CONTROL OF THE STANDARD
Options:
1. ✓ Iron
2. * Vitamin A
3. * Fluoride
4. * Vitamin B
Question Number : 26 Question Id : 587587986 Display Question Number : Yes Is Question
Mandatory : No
Factor not associated with food
Options :
1. * Hydrogen ion concentration
2. * Relative humidity
3. ✓ Redox potential

4. * Water activity

Question Number : 27 Question Id : 587587987 Display Question Number : Yes Is Question

Mandatory: No

In a spread plate method, the average colonies observed in a plate is 91.5 with a dilution factor of 104 and a sample volume of 1ml, Calculate the CFU/ml

Options:

1. 4 915000

2. * 91500

3. * 9150000

4. * 9150

Question Number : 28 Question Id : 587587988 Display Question Number : Yes Is Question Mandatory : No

In direct microscopic cell count using Petroff-Hausser counting chamber the volume of the chamber is 0.02 mm³ and the number of cells estimated in a single square is 10, Calculate the number of cells/ml.

Options:

$$2. \times 2.5 \times 10^7$$

$$3. \times 10 \times 10^7$$

$$4. \times 12.5 \times 10^7$$

Question Number : 29 Question Id : 587587989 Display Question Number : Yes Is Question Mandatory : No

Re-emerging food borne disease means

Options:

If the disease had been present at the location in the past and was considered

1 \(\square \) eradicated or controlled

2. * If the disease emerges rapidly in a location

3. * If the disease constantly re-infects the consumer

4 * If the disease was eradicated or controlled

Question Number : 30 Question Id : 587587990 Display Question Number : Yes Is Question

Mandatory: No

Confirmatory test for identification of Listeria monocytogenes

Options:

1. * Oxidase test

2 * Catalase test

3. CAMP test

4. * MPN test

Question Number: 31 Question Id: 587587991 Display Question Number: Yes Is Question

Mandatory : No

Food borne disease caused by Parasite are not due to

Options:

- 1. W Under cooked food
- 2. * Raw vegetables
- 3. Thermal processed food
- 4. * Uncooked food

Question Number: 32 Question Id: 587587992 Display Question Number: Yes Is Question

Mandatory: No

Which of the following is a disease caused by Microbial toxin

Options:

- 1. Ciguatera poisoning
- 2 * Shellfish toxins poisoning
- 3. Ochratoxin poisoning
- 4 * Scombroid poisoning

Question Number: 33 Question Id: 587587993 Display Question Number: Yes Is Question

Mandatory: No

Bacteriological membrane filters have a pore size of

Options:

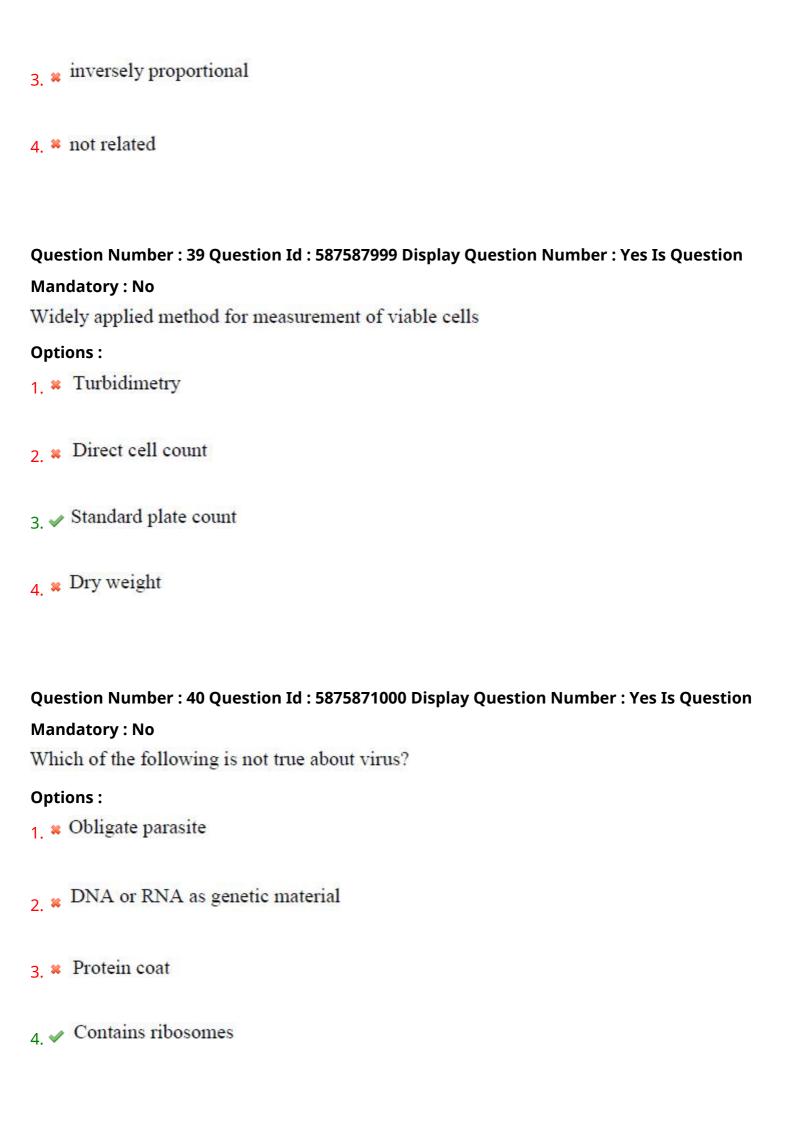
1.
$$\checkmark$$
 0.22 – 0.45 μm

$$2. \times 0.11 - 0.22 \, \mu m$$

4 × 0.45 – 1.22 μm Question Number: 34 Question Id: 587587994 Display Question Number: Yes Is Question Mandatory: No Micro-aerophilic organisms can be isolated from **Options:** 1. * Streak plate 2 * Spiral plate 3. Spread plate 4. Pour plate **Question Number: 35 Question Id: 587587995 Display Question Number: Yes Is Question** Mandatory: No Salmonellosis is mostly infected through the consumption of spoiled Options: 1. VEgg 2. * Milk 3. * Vegetables 4. * Fruits

Question Number : 36 Question Id : 587587996 Display Question Number : Yes Is Question

Mandatory: No Which of the following is referred as Dairy mold **Options:** 1. * "Geotrichumcandidum" 2 / "Pencilliumroquefortii" 3. * "Aspergillusoryzae" 4 * "Saccharomyces cerevisae" **Question Number: 37 Question Id: 587587997 Display Question Number: Yes Is Question** Mandatory: No Favorable water activity (aW) for mold growth **Options:** 1. * 0.5 2. * 0.65 3. * 0.2 4 \ 0.8 Question Number: 38 Question Id: 587587998 Display Question Number: Yes Is Question Mandatory: No Which of the following is the relationship between optical density and cell mass? **Options:** 1 * exponentially proportional 2. V linearly proportional



Question Number : 41 Question Id : 5875871001 Display Question Number : Yes Is Question
Mandatory : No
The cultures used in the production of yogurt are
Options:
1. Lactobacillus bulgaricus, Streptococcus thermophilus
2. * Lactobacillus bulgaricus, Propionibacterium
3. * Lactobacillus bulgaricus, Leuconostoc
4. * Lactobacillus bulgaricus, Streptococcus acidophilus
Question Number : 42 Question Id : 5875871002 Display Question Number : Yes Is Question
Mandatory : No
Sauerkraut is a fermented
Options:
1. * Potato
2. * Cauliflower
3. ✓ Cabbage
4. * Tomato
4. * Tomato
4. * Tomato Question Number: 43 Question Id: 5875871003 Display Question Number: Yes Is Question
Question Number : 43 Question Id : 5875871003 Display Question Number : Yes Is Question

1. * Rice
2. ✔ Honey
3. * Pear
4. * Apple
Question Number : 44 Question Id : 5875871004 Display Question Number : Yes Is Question
Mandatory : No
Which of the following is not used in the processing of vegetarian sausage?
Options:
1. ✓ Corn Flour
2. Soy protein
3. * Gluten
4. * Pea Protein
Question Number : 45 Question Id : 5875871005 Display Question Number : Yes Is Question
Mandatory : No
Crushed grapes are known as
Options:
1. * Malt
2. * Wort
3. * Sonti

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4	1	M	11	ct
4	~	T 4.7		21

Question Number : 46 Question Id : 5875871006 Display Question Number : Yes Is Question

Mandatory: No

Name the enzyme used in the processing of cheese.

Options:

- 1 * Protease
- 2. Rennet
- 3. * Lipase
- 4. * Glycolase

Question Number : 47 Question Id : 5875871007 Display Question Number : Yes Is Question

Mandatory : No

The alcohol percentage of whiskey ranges from

Options:

- 1 * 30 40 %
- 2. 40 60 %
- 3. * 60 70 %
- 4 \$ 50 60 %

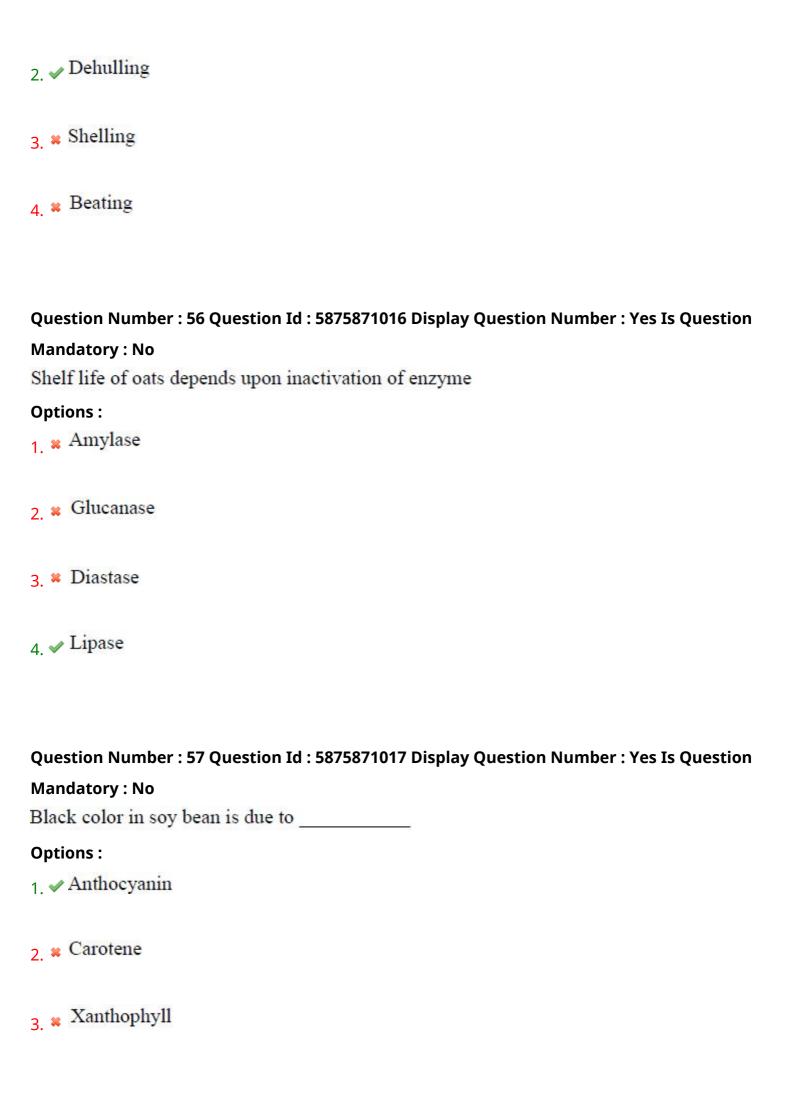
Question Number: 48 Question Id: 5875871008 Display Question Number: Yes Is Question

Mandatory: No

Buttermilk is obtained at which step during butter making process?
Options:
1. * Standardization
2. * Pasteurization
3. * Ripening
4. Churning
Question Number : 49 Question Id : 5875871009 Display Question Number : Yes Is Question
Mandatory : No
Which culture is used in the making of soy sauce?
ACT AND CONTROL OF A STATE OF A CHARLES OF A STATE OF A CHARLES OF A C
Options:
1. * Penicillium sp.
2. * Rhizopus sp.
3. ✓ Aspergillus sp.
4. * Acremonum sp.
Question Number : 50 Question Id : 5875871010 Display Question Number : Yes Is Question
Mandatory : No
Which of the following process is employed to manufacture high-quality vinegar?
Options:
1. ✓ Orleans process
2. * Haber's process

3. * Contact process
4. * Ostwald's process
Question Number : 51 Question Id : 5875871011 Display Question Number : Yes Is Question
Mandatory : No
The dehulled rice grain is known as
Options:
1. * Parboiled rice
2. Instant rice 3. Brown rice
4. * White rice
Question Number : 52 Question Id : 5875871012 Display Question Number : Yes Is Question Mandatory : No
Which part of the wheat is rich in fibre?
Options:
1. ✓ Bran
2. * Endosperm
3. * Germ
4. * Kernel

Question Number: 53 Question Id: 5875871013 Display Question Number: Yes Is Question Mandatory: No Energy rich drinks from barley malt are
Options: 1. * ORSl
2. W Bournvita, boost, Horlicks
3. * coca cola
4. * Whiskey and Vodka
Question Number : 54 Question Id : 5875871014 Display Question Number : Yes Is Question
Mandatory : No
Chickpeas are rich in
Options:
1. * Carbohydrates
2. * Lipids
3. V Proteins
4. * Minerals
Question Number : 55 Question Id : 5875871015 Display Question Number : Yes Is Question
Mandatory : No
Separating the outer hull from inner hull is called as
Options:
1. * Tulling



Question Number : 58 Question Id : 5875871018 Display Question Number : Yes Is Question
Mandatory : No
Green gram is also known as
Options:
1. * Lentil
2. * Chick pea
3. * Pigeon pea
4. ✓ Mung bean
Question Number : 59 Question Id : 5875871019 Display Question Number : Yes Is Question
Mandatory : No
Stabilization of rice bran can be done by
Options:
1. * Pelleting
2. Storing at high RH
 2. ✓ Storing at high RH 3. ※ Storage at high temperature
3. Storage at high temperature

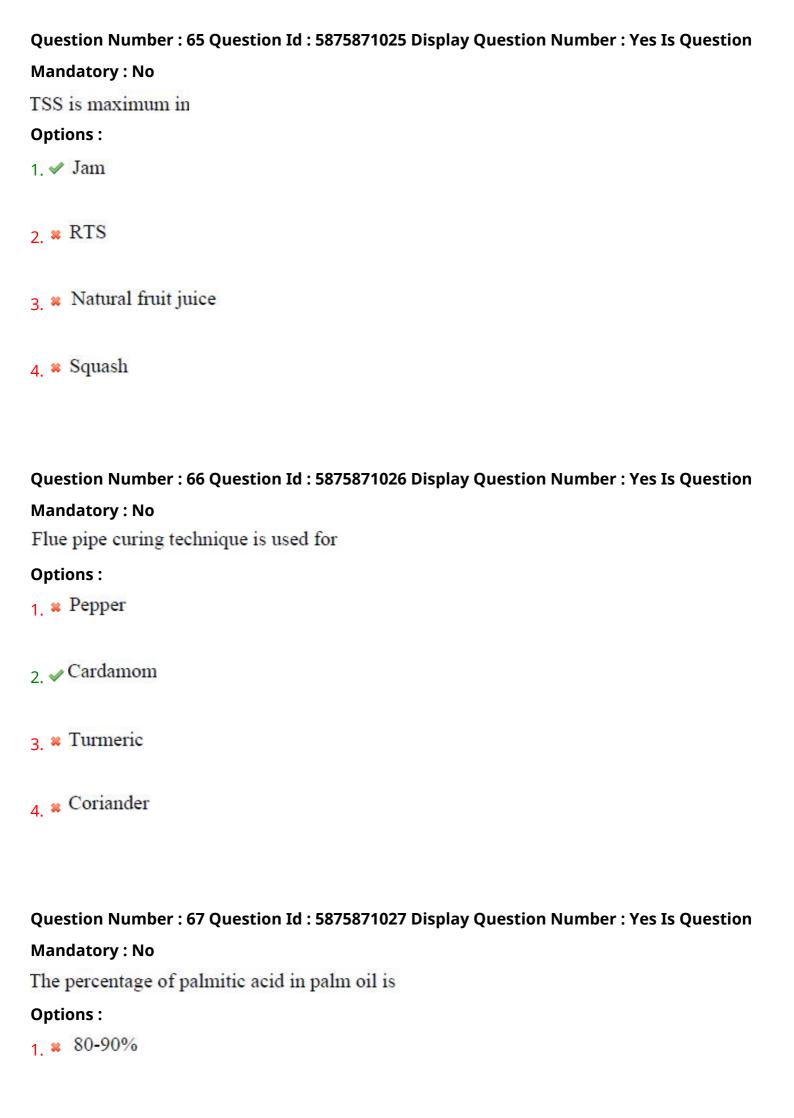
Question Number : 60 Question Id : 5875871020 Display Question Number : Yes Is Question

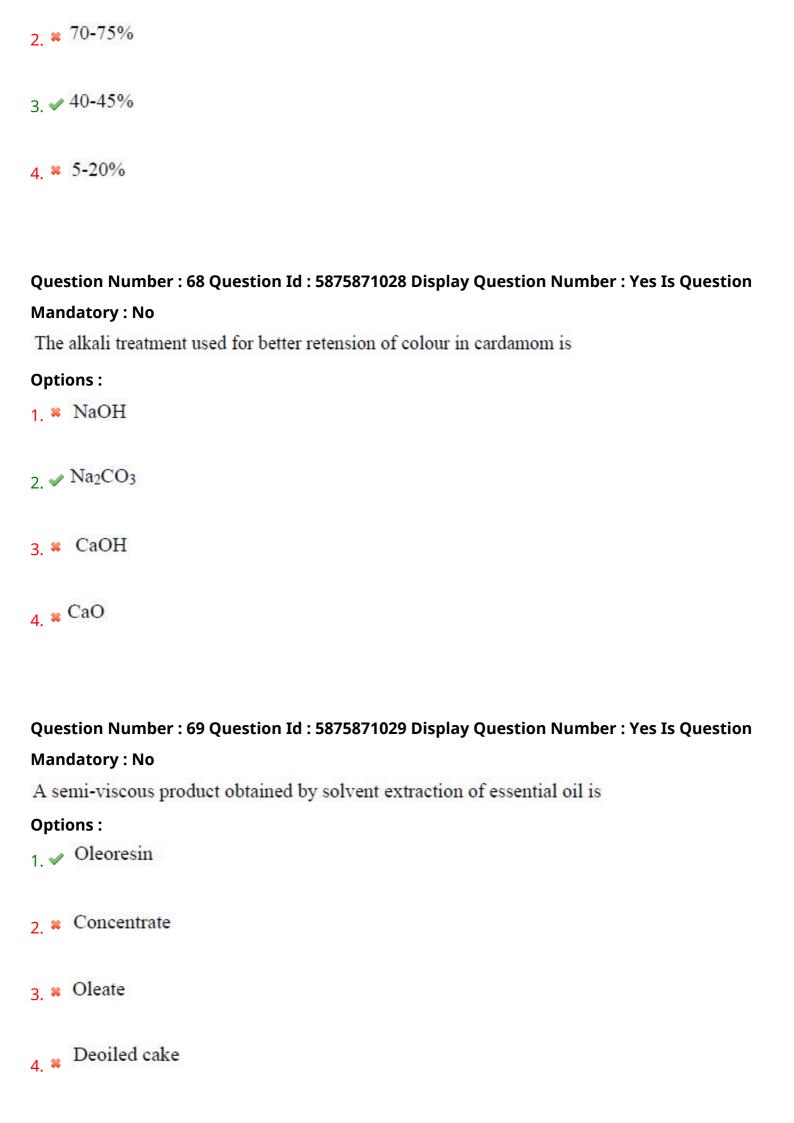
4. * Betalin

Mandatory : No

Groundnut kernel is a good source of all B Vitamins except Vitamin
Options:
1. * B9
2. * B6
3. * B3
3. * D3
4. ✓ B12
Question Number : 61 Question Id : 5875871021 Display Question Number : Yes Is Question
Mandatory : No
Ripening of climacteric fruit is enhanced by
Options:
1. ✓ Ethylene
2. * Nitrogen
3. * Carbon dioxide
3. • • • • • • • • • • • • • • • • • • •
4. * Oxygen
Question Number : 62 Question Id : 5875871022 Display Question Number : Yes Is Question
Mandatory : No
Chlorophyll in vegetable tissue is very stable towards heat at a pH
Options :
1. * 3.1
4.2
2. * 4.3

3. * 7.0
4. 9.0
Question Number : 63 Question Id : 5875871023 Display Question Number : Yes Is Question
Mandatory : No
The most serious problem encountered during concentration of fruit juices is
Options:
1. * Loss of aroma
2. * Loss of ascorbic acid
3. * Instability of cloud
Danmine
4. Browning
Question Number : 64 Question Id : 5875871024 Display Question Number : Yes Is Question
Mandatory: No
Degreening the shelf life of citrus fruits
Options:
1. VIncrease
2. * Does not change
2. ••
3. * Decreases
4. * Double

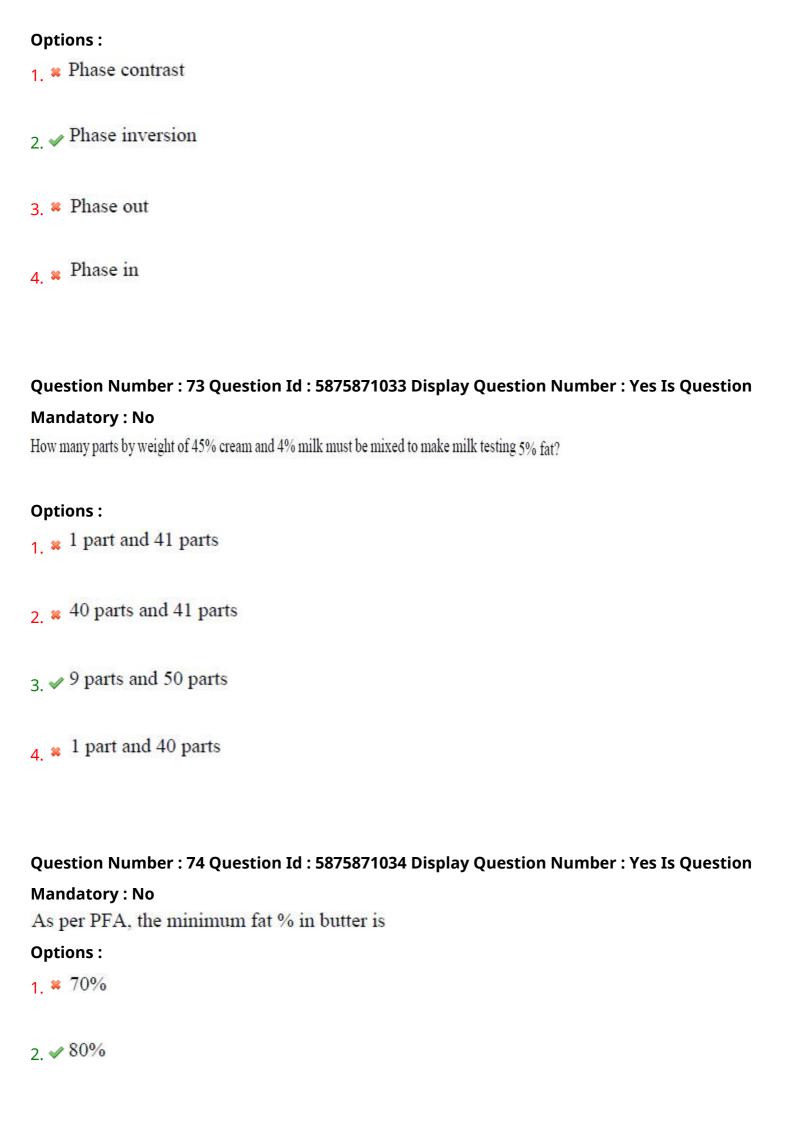




Question Number: 70 Question Id: 5875871030 Display Question Number: Yes Is Question Mandatory: No The enzyme responsible for fermentation of coffee **Options:** 1. * Protease 2. * Lipase 3. V Pectin 4. * Caffinase Question Number: 71 Question Id: 5875871031 Display Question Number: Yes Is Question Mandatory: No Microbial rennet is mainly prepared from **Options:** 1 ✓ Bacillus substalis 2. * L.leuconostoc 3. * B.sterothermophilis △ * Aspergillus Niger Question Number: 72 Question Id: 5875871032 Display Question Number: Yes Is Question

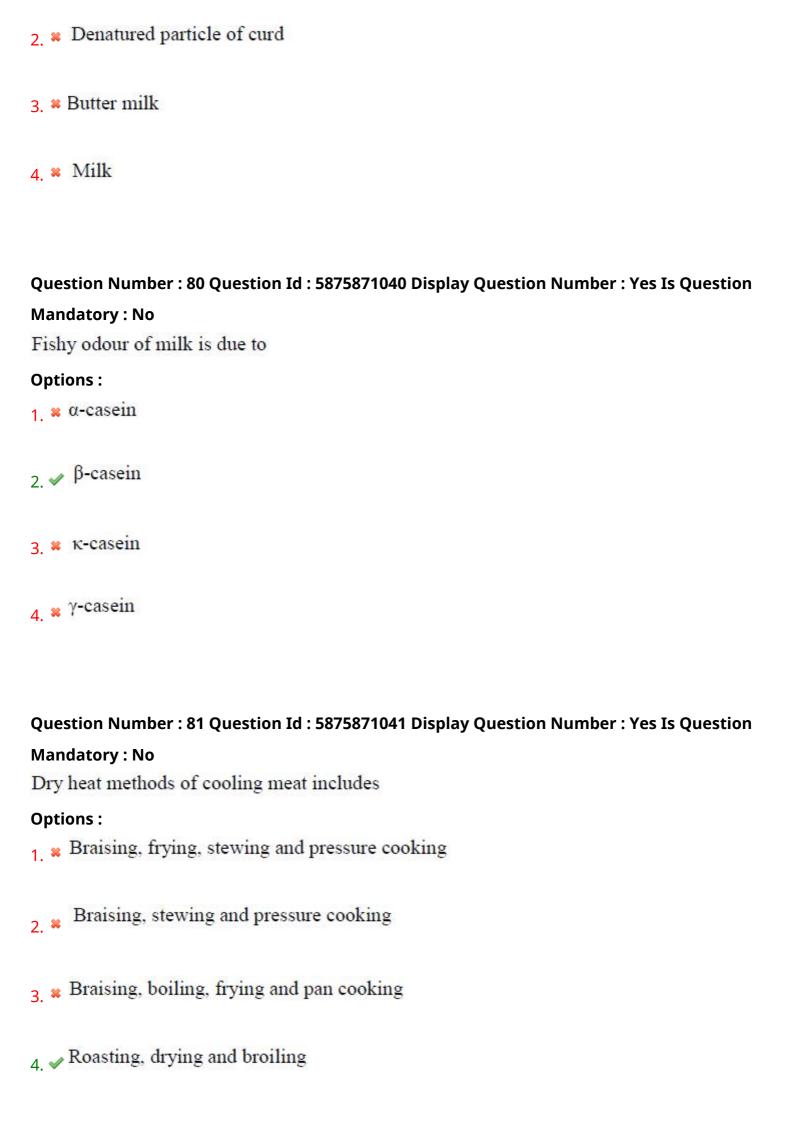
Butter is produced from churning of cream by

Mandatory: No



3. * 85%
4. * 90%
Question Number : 75 Question Id : 5875871035 Display Question Number : Yes Is Question Mandatory : No
Decrease in specific gravity of milk with time can be explained by Options:
1. * Reynolds phenomenon
2. ✓ Reckonable phenomenon
3. * Roults law
4. * Redbergs law
Question Number : 76 Question Id : 5875871036 Display Question Number : Yes Is Question
Mandatory : No
is the main causative organism for sweet curdling of milk
Options: 1. ** Lacto bacteria acetic
2. * Lactobacillus
3. W Bacillus substillus
4. * Sterothermophillus

Question Number : 77 Question Id : 5875871037 Display Question Number : Yes Is Question
Mandatory : No
Which property of milk is not affected due to pasteurization
Options:
1. * Rheological
2. ✓ Organoleptic
3. * Chemical
4. * Textural
Question Number : 78 Question Id : 5875871038 Display Question Number : Yes Is Question
Mandatory : No
Polanski value of milk fat is due to
Options:
1. * Fat
2. Water insoluble fatty acids
3. * Protein
4. * Water soluble fatty acids
Question Number : 79 Question Id : 5875871039 Display Question Number : Yes Is Question
Mandatory : No
Pre-stratification temperature of ghee preparation top layer contain
Ontions:
Options:



Question Number : 82 Question Id : 5875871042 Display Question Number : Yes Is Question
Mandatory : No
is % of protein in yolk
Options:
1. * 10
2. ✓ 17
3. * 30
4. * 50
Overtien Number 202 Overtien Id. 5075074042 Display Overtien Number 2 Ver Is Overtien
Question Number: 83 Question Id: 5875871043 Display Question Number: Yes Is Question
Mandatory: No Freshness of fish is characterized by
Options:
1. ✓ Stiff tail
2. * Yellowish gill
3. * Sunken eyes
4. * Flabby and scaly
Ouestion Number : 84 Ouestion Id : 5875871044 Display Ouestion Number : Yes Is Ouestion

Fishy flavor is due to

Mandatory : No

Options: 1. ** Oleic acid
2. Linolenic acid
3. * Linoleic acid
4. * Palmitic acid
Question Number : 85 Question Id : 5875871045 Display Question Number : Yes Is Question
Mandatory : No
These are used in curing of meat
Options:
1. * Potassium metabisulphate
2. Vitrate and nitrites
3. * Cathepsin
4. * MSG
Question Number : 86 Question Id : 5875871046 Display Question Number : Yes Is Question
Mandatory : No
Role of common salt in curing of meat is
Options:
1. ✓ To fix the colour of meat
2. * To make it tasty

3. * To protect against rancidity 4. * To prevent water binding quality of meat Question Number: 87 Question Id: 5875871047 Display Question Number: Yes Is Question Mandatory: No Chilling of carcass is done at **Options:** 1. **✓** 0°F 2. * 15°F 3. * 25°F 4. * 30°F Question Number: 88 Question Id: 5875871048 Display Question Number: Yes Is Question Mandatory: No Brown colour of cooked meat is due to **Options:** 1. Metmyoglobin 2. Oxymyoglobin 3. * Nitrosomyoglobin 4. Methaemoglobin

Question Number: 89 Question Id: 5875871049 Display Question Number: Yes Is Question Mandatory: No A clear area in the center of dark bank or A band is termed as



- 1. * M line
- 2. × Z line
- 3. V H zone
- 4. * I band

Question Number: 90 Question Id: 5875871050 Display Question Number: Yes Is Question

Mandatory: No

PSE meat has pH

Options:

- 1. \$ 5.4-5.6
- 2. * 6.4-6.8
- 3 * 7.0-7.2
- 4. * 4.5-4.6

Question Number: 91 Question Id: 5875871051 Display Question Number: Yes Is Question Mandatory: No

Which one of the following is the dimension of mass density?

Options:

1.
$$\checkmark$$
 [M¹ L⁻³ T⁰].

2.
$$\times$$
 [M¹ L³ T⁰].

4.
$$\times$$
 [M⁰ L³ T⁰]

Question Number : 92 Question Id : 5875871052 Display Question Number : Yes Is Question Mandatory : No

Which one of the following is the dimension of specific volume of a liquid?

Options:

1.
$$\times$$
 [M¹ L⁻³ T⁰].

$$M^{-1} L^{-3} T^{0}$$
].

Question Number : 93 Question Id : 5875871053 Display Question Number : Yes Is Question

Mandatory: No

High viscous edible oil is handled by -----

Options:

Question Number: 94 Question Id: 5875871054 Display Question Number: Yes Is Question

Mandatory: No

Powdery food material is transported by -----

Options:

- Gear pump
- 2. * Diaphragm pump
- 3. * Centrifugal pump
- 4. Pneumatic pump

Question Number : 95 Question Id : 5875871055 Display Question Number : Yes Is Question Mandatory : No

Two pipes of diameters d1 and d2 converge to form a pipe of diameter d. If the liquid

flows with a velocity of v1 and v2 in the two pipes, what will be the flow velocity in the third pipe?

Options:

$$\begin{array}{c} d_1v_1+d_2v_2 \\ d \end{array}$$

2. *
$$\frac{d^2(v_1+v_2)}{d}$$

$$d^{2}$$
 d^{2}

$$4. \, \checkmark \, \frac{d_1^2 v_1 \! + \! d_2^2 v_2}{d^2}$$

Question Number : 96 Question Id : 5875871056 Display Question Number : Yes Is Question Mandatory : No

If a liquid enters a pipe of diameter d with a velocity v, what will be it's velocity at the exit if the diameter reduces to 0.5d?

Options:

- 1. * V
- 2. ***** 0.5v
- 3. * 2v
- 4. 🗸 4v

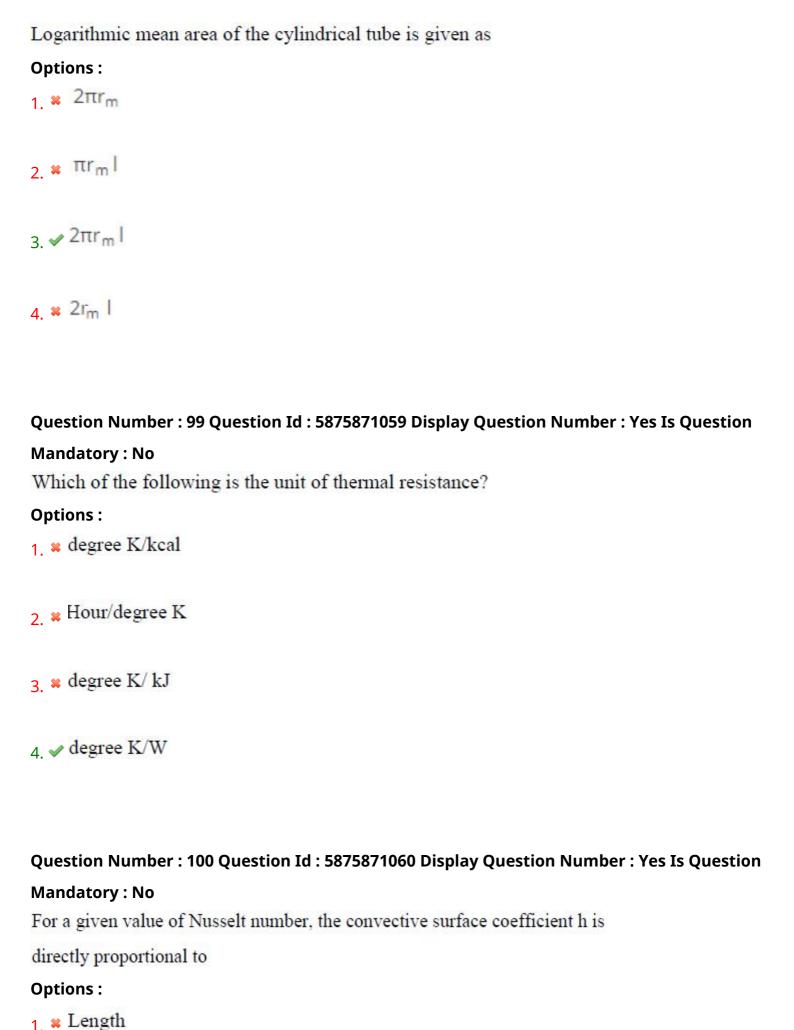
Question Number : 97 Question Id : 5875871057 Display Question Number : Yes Is Question Mandatory : No

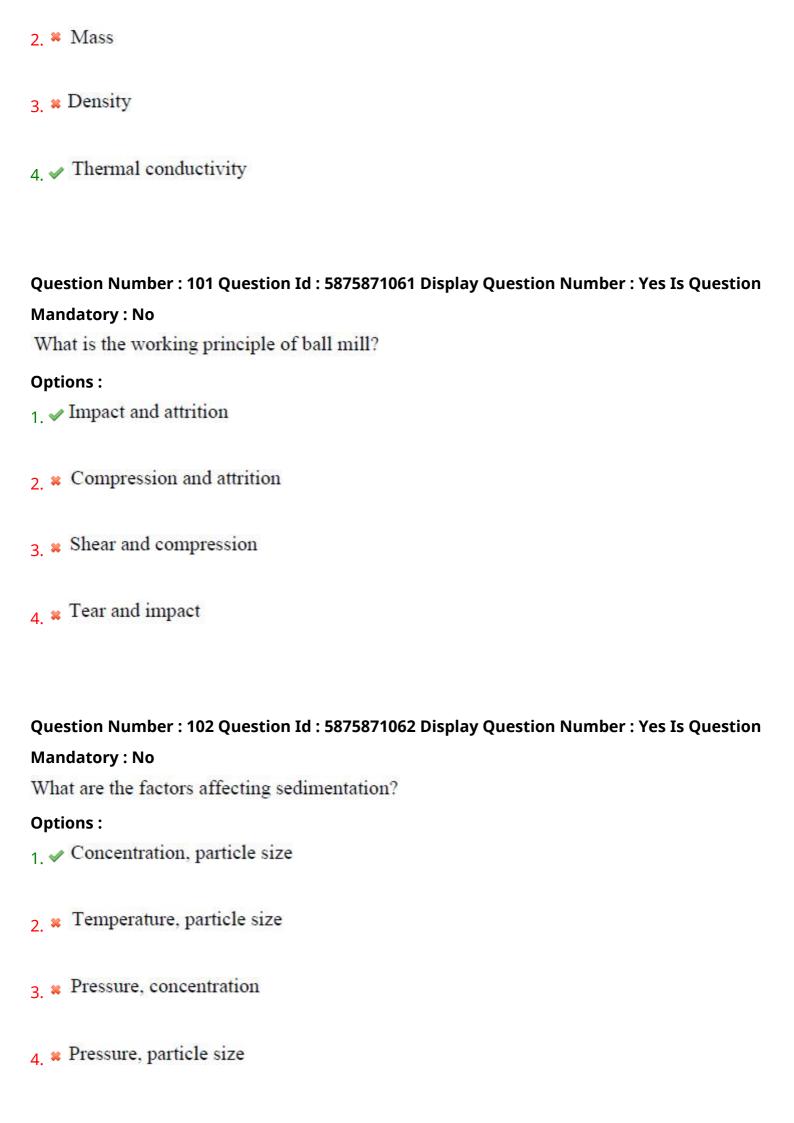
Thermal conductive resistance of a plane wall is

Options:

- 1. * hL/k
- 2. ✓ x/kA
- 3. ***** kA/xL
- 4. * xL/kA

Question Number : 98 Question Id : 5875871058 Display Question Number : Yes Is Question Mandatory : No





Question Number : 103 Question Id : 5875871063 Display Question Number : Yes Is Question Mandatory : No

Determine the moisture content in dry basis if the weight of the dry solid is 5 kg and the weight of the moisture is 2 kg.

Options:

- 1. * 0.3
- 2.

 0.4
- 3. * 0.7
- 4. * 2.5

Question Number : 104 Question Id : 5875871064 Display Question Number : Yes Is Question Mandatory : No

Which law governs the boiling point elevation in evaporators?

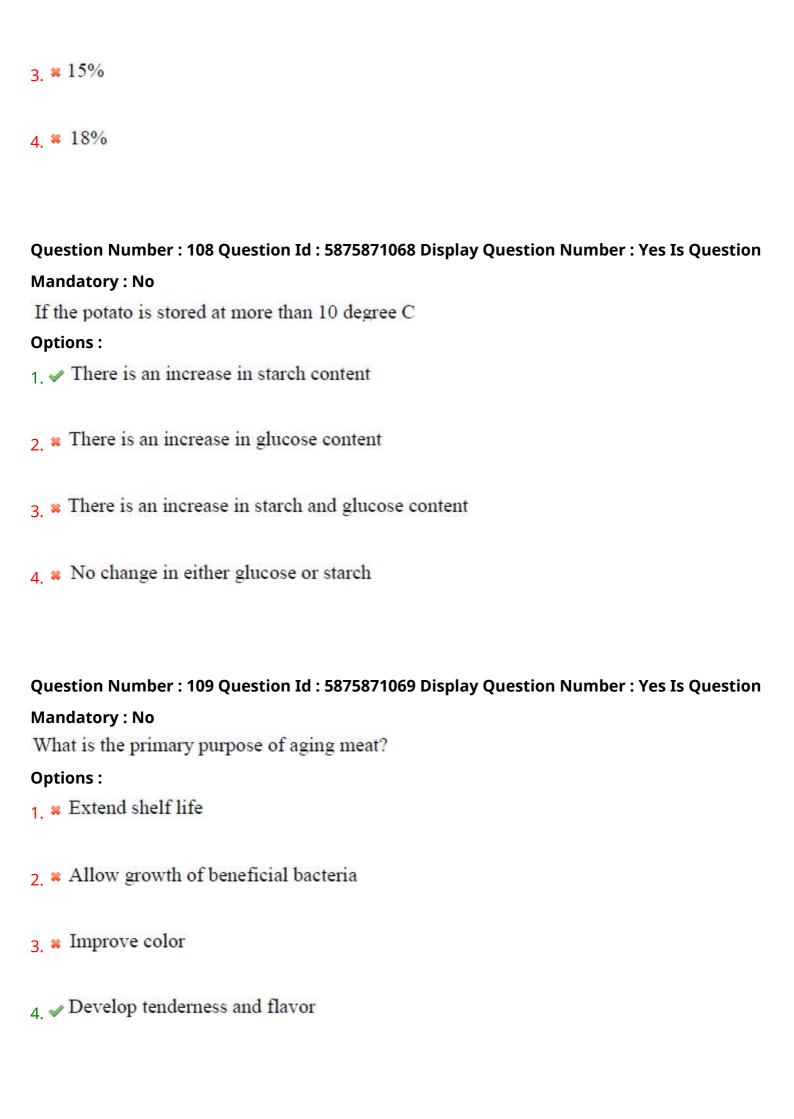
Options:

- 1. * Rauolt's law
- 2. * Boyle's law
- 3. * Charle's law
- 4. Duhring's law

Question Number : 105 Question Id : 5875871065 Display Question Number : Yes Is Question

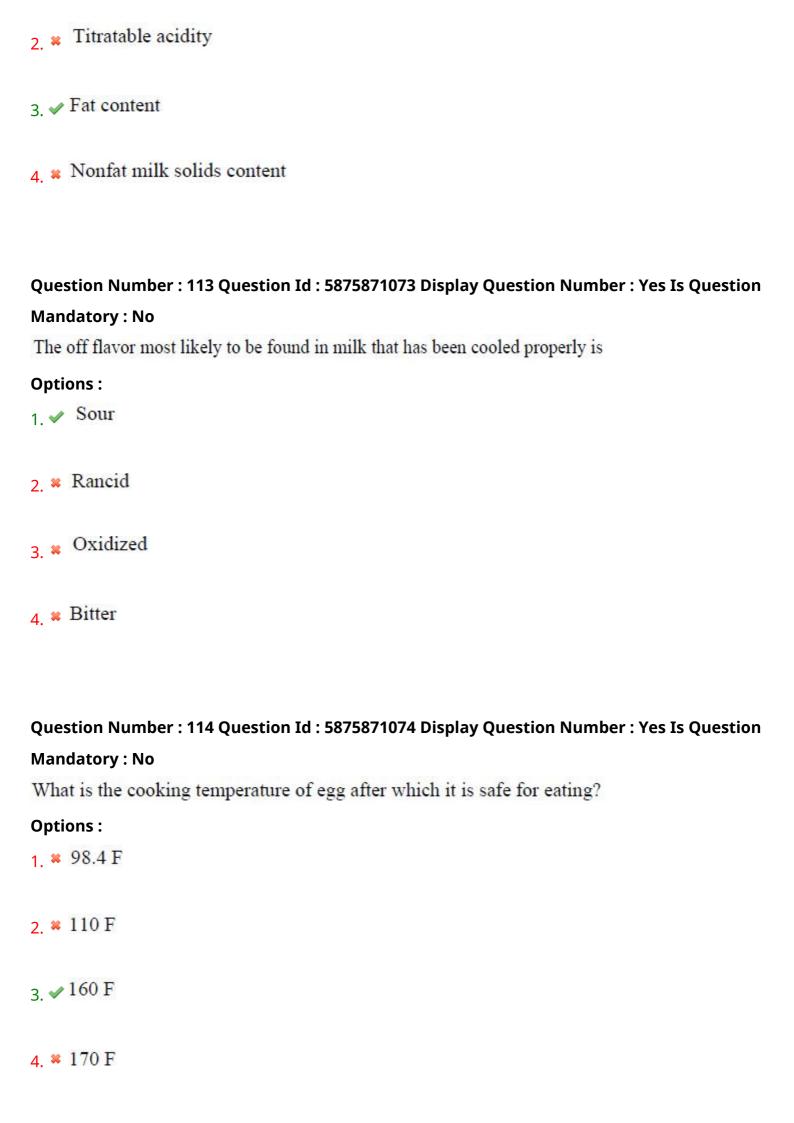
Mandatory : No

Find the moisture content in wet basis if the weight of the dry solid is 3 kg and the weight
of the moisture is 2 kg.
Options:
1. * 1.5
2. 1 0.4
3. * 0.6
4. * 6.6
Question Number : 106 Question Id : 5875871066 Display Question Number : Yes Is Question
Mandatory: No
Sharp smell of onion is due to
Options:
1. * Ammonia
• • • • • • • • • • • • • • • • • • •
2. V Sulphur
Z. V Stripitti
Chlorina
3. * Chlorine
Carelinal offert of them
4. * Combined effect of above
Question Number : 107 Question Id : 5875871067 Display Question Number : Yes Is Question
Mandatory : No
What is the strength of the brine solution for the canning of vegetables?
Options:
1. ✓ 2%
2. * 6%



Question Number : 110 Question Id : 5875871070 Display Question Number : Yes Is Question
Mandatory : No
Fat bloom is the defect found in
Options:
1. * Margarine
2. Chocolate
3. * Ghee
4. * Yoghurt
Question Number : 111 Question Id : 5875871071 Display Question Number : Yes Is Question
Mandatory : No
Decrease in smoke point is the indication of
Options:
1. * High shelf life of oil
2. ✓ low quality of oil
3. * high quality of oil
4. * It has no relation with the quality of oil
Question Number : 112 Question Id : 5875871072 Display Question Number : Yes Is Question
Mandatory : No
The Babcock test is a rapid, simple and accurate test for
Options:

1. Water in milk



Question Number : 115 Question Id : 5875871075 Display Question Number : Yes Is Question
Mandatory : No
Poor quality egg floats in the water due to
Options:
1. * Microbial spoilage
2. ✓ Increase in air cell
3. * Decrease in air cell
4. * Air cell has no relation to quality of egg
Question Number : 116 Question Id : 5875871076 Display Question Number : Yes Is Question
Mandatory : No
Which of these is a prerequisite program?
Options:
1. * Validation
2. ✓ GMP & GHP
3. * Codex
4. * FSSAI
Question Number : 117 Question Id : 5875871077 Display Question Number : Yes Is Question

Mandatory : No

The National Codex Contact Point for India is at

Options:
1. ✓ Ministry of Health and Family Welfare
2. * Ministry of Commerce
3. * FDA
4. * Food Safety and standards Authority of India, Delhi
Question Number : 118 Question Id : 5875871078 Display Question Number : Yes Is Question
Mandatory : No
Protocol for recall is given in?
Options:
1. ✓ ISO 22000
2. × ISO 9001
3. * ISO 18000
4. * ISO 14001
Question Number : 119 Question Id : 5875871079 Display Question Number : Yes Is Question
Mandatory : No
An action taken to eliminate a detected non-conformity is
Options:
1. * Corrective action
2. ✓ Correction
3. * Control measure

4. * Preventive action

Question Number: 120 Question Id: 5875871080 Display Question Number: Yes Is Question

Mandatory: No

ISO 9001 is which kind of management system?

Options:

1. Quality management

2. * Food safety

3. * Environment

4. * Food Security