

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) :	Yes
Is this Group for Examiner? :	No

Food Technology

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 Display Question Number : Yes Is Question Mandatory : No

The carbohydrate containing α 1-6 glycosidic linkages are

Options :

1. ✓ Glycogen and amylopection
2. ✗ Glycogen and amylose
3. ✗ Pectin and starch
4. ✗ Amylopection and sucrose

Question Number : 2 Question Id : 587587962 Display 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. ✔ 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

The isomeric form of amino acid present in the naturally occurring protein is

Options :

1. ✖ D-isomer
2. ✖ Mixture of D and L isomer
3. ✖ 81% D-isomer and 19% L-isomer
4. ✔ L-isomer

Question Number : 6 Question Id : 587587966 Display Question Number : Yes Is Question Mandatory : No

The following statements are true about the disulfide bond in protein except

Options :

1. ✖ It is formed between cysteine
2. ✖ It can hold two protein together
3. ✖ It is important for structural stabilization of protein
4. ✔ It is formed between tyrosine

Question Number : 7 Question Id : 587587967 Display Question Number : Yes Is Question Mandatory : No

Which one of the following is not a polyunsaturated fatty acid?

Options :

1. ✖ Docosahexaenoic acid
2. ✖ Eicosapentaenoic acid

3. ✓ Palmitic acid

4. ✗ Linoleic acid

Question Number : 8 Question Id : 587587968 Display Question Number : Yes Is Question Mandatory : No

Which one of the following is a derived lipid?

Options :

1. ✓ Triglyceride

2. ✗ Ergosterol

3. ✗ Phospholipid

4. ✗ Wax

Question Number : 9 Question Id : 587587969 Display Question Number : Yes Is Question Mandatory : No

Which one of the following is not phospholipid?

Options :

1. ✓ Ceramide

2. ✗ Cephalin

3. ✗ Lecithin

4. ✗ Phosphatidylserine

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
2. ✓ Carmoisine
3. ✗ Anthocyanins
4. ✗ Betanin

Question Number : 12 Question Id : 587587972 Display Question Number : Yes Is Question Mandatory : No

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 :

1. ✖ 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

Options :

1. ✔ 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

2. ✓ 600 IU

3. ✗ 60 IU

4. ✗ 3000 IU

Question Number : 20 Question Id : 587587980 Display Question Number : Yes Is Question Mandatory : No

The active form of folic acid is

Options :

1. ✗ Trihydrofolate

2. ✓ 5-methyltetrahydrofolate

3. ✗ 5-formyltetrahydrofolate

4. ✗ 5,10-di methyltetrahydrofolate

Question Number : 21 Question Id : 587587981 Display Question Number : Yes Is Question Mandatory : No

Vitamins help in the metabolic pathways by

Options :

1. ✗ Eliminating the metabolic waste from the body

2. ✓ Acting as a coenzyme

3. ✗ Preventing feedback inhibition of enzymes

4. ✗ Reducing the activation energy for the reaction

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 Mandatory : No

Hypocalcemia results in

Options :

1. ✔ Tetany
2. ✖ kidney stones
3. ✖ Nausea
4. ✖ Hemorrhagic disorders

Question Number : 24 Question Id : 587587984 Display Question Number : Yes Is Question Mandatory : No

Marasmus is a form of malnutrition caused by

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

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 10^4 and a sample volume of 1ml, Calculate the CFU/ml

Options :

1. ✔ 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 mm^3 and the number of cells estimated in a single square is 10, Calculate the number of cells/ml.

Options :

1. ✔ 1.25×10^7

2. ✖ 2.5×10^7

3. ✖ 10×10^7

4. ✖ 12.5×10^7

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. ✓ 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. ✖ 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. ✔ 0.22 – 0.45 μm
2. ✖ 0.11 – 0.22 μm
3. ✖ 1.22 – 2.5 μm

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. ✔ Egg

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. ✔ linearly proportional

3. ✖ inversely proportional

4. ✖ not related

Question Number : 39 Question Id : 587587999 Display Question Number : Yes Is Question Mandatory : No

Widely applied method for measurement of viable cells

Options :

1. ✖ Turbidimetry

2. ✖ Direct cell count

3. ✔ Standard plate count

4. ✖ Dry weight

Question Number : 40 Question Id : 5875871000 Display Question Number : Yes Is Question Mandatory : No

Which of the following is not true about virus?

Options :

1. ✖ Obligate parasite

2. ✖ DNA or RNA as genetic material

3. ✖ Protein coat

4. ✔ Contains ribosomes

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

Question Number : 43 Question Id : 5875871003 Display Question Number : Yes Is Question Mandatory : No

The alcoholic beverage mead is made from _____

Options :

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

4. ✓ Must

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?

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. ✘ ORSI
2. ✔ 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. ✔ 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

2. ✓ Dehulling

3. ✗ Shelling

4. ✗ Beating

Question Number : 56 Question Id : 5875871016 Display Question Number : Yes Is Question Mandatory : No

Shelf life of oats depends upon inactivation of enzyme

Options :

1. ✗ Amylase

2. ✗ Glucanase

3. ✗ Diastase

4. ✓ Lipase

Question Number : 57 Question Id : 5875871017 Display Question Number : Yes Is Question Mandatory : No

Black color in soy bean is due to _____

Options :

1. ✓ Anthocyanin

2. ✗ Carotene

3. ✗ Xanthophyll

4. ✖ Betalin

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

3. ✖ Storage at high temperature

4. ✖ Heat treatment

Question Number : 60 Question Id : 5875871020 Display Question Number : Yes Is Question Mandatory : No

Groundnut kernel is a good source of all B Vitamins except Vitamin

Options :

1. ✖ B9
2. ✖ B6
3. ✖ B3
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
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
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

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. ✔ Increase

2. ✖ Does not change

3. ✖ Decreases

4. ✖ Double

Question Number : 65 Question Id : 5875871025 Display Question Number : Yes Is Question

Mandatory : No

TSS is maximum in

Options :

1. ✓ Jam
2. ✗ RTS
3. ✗ Natural fruit juice
4. ✗ Squash

Question Number : 66 Question Id : 5875871026 Display Question Number : Yes Is Question

Mandatory : No

Flue pipe curing technique is used for

Options :

1. ✗ Pepper
2. ✓ Cardamom
3. ✗ Turmeric
4. ✗ Coriander

Question Number : 67 Question Id : 5875871027 Display Question Number : Yes Is Question

Mandatory : No

The percentage of palmitic acid in palm oil is

Options :

1. ✗ 80-90%

2. ✖ 70-75%

3. ✔ 40-45%

4. ✖ 5-20%

Question Number : 68 Question Id : 5875871028 Display Question Number : Yes Is Question Mandatory : No

The alkali treatment used for better retention of colour in cardamom is

Options :

1. ✖ NaOH

2. ✔ Na₂CO₃

3. ✖ CaOH

4. ✖ CaO

Question Number : 69 Question Id : 5875871029 Display Question Number : Yes Is Question Mandatory : No

A semi-viscous product obtained by solvent extraction of essential oil is

Options :

1. ✔ Oleoresin

2. ✖ Concentrate

3. ✖ Oleate

4. ✖ Deoiled cake

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. ✔ 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
4. ✖ Aspergillus Niger

Question Number : 72 Question Id : 5875871032 Display Question Number : Yes Is Question Mandatory : No

Butter is produced from churning of cream by

Options :

1. ✖ Phase contrast
2. ✔ Phase inversion
3. ✖ Phase out
4. ✖ Phase in

Question Number : 73 Question Id : 5875871033 Display Question Number : Yes Is Question Mandatory : No

How many parts by weight of 45% cream and 4% milk must be mixed to make milk testing 5% fat?

Options :

1. ✖ 1 part and 41 parts
2. ✖ 40 parts and 41 parts
3. ✔ 9 parts and 50 parts
4. ✖ 1 part and 40 parts

Question Number : 74 Question Id : 5875871034 Display Question Number : Yes Is Question Mandatory : No

As per PFA, the minimum fat % in butter is

Options :

1. ✖ 70%
2. ✔ 80%

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. ✔ 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

Options :

1. ✔ Fat

2. ✖ Denatured particle of curd

3. ✖ Butter milk

4. ✖ Milk

Question Number : 80 Question Id : 5875871040 Display Question Number : Yes Is Question Mandatory : No

Fishy odour of milk is due to

Options :

1. ✖ α -casein

2. ✔ β -casein

3. ✖ κ -casein

4. ✖ γ -casein

Question Number : 81 Question Id : 5875871041 Display Question Number : Yes Is Question Mandatory : No

Dry heat methods of cooking meat includes

Options :

1. ✖ Braising, frying, stewing and pressure cooking

2. ✖ Braising, stewing and pressure cooking

3. ✖ Braising, boiling, frying and pan cooking

4. ✔ Roasting, drying and broiling

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

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

Question Number : 84 Question Id : 5875871044 Display Question Number : Yes Is Question Mandatory : No

Fishy flavor is due to

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. ✔ Nitrate 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 band or A band is termed as

Options :

1. ✖ M line
2. ✖ Z line
3. ✔ 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. ✔ $[M^1 L^{-3} T^0]$.

2. ✖ $[M^1 L^3 T^0]$.

3. ✖ $[M^0 L^{-3} T^0]$.

4. ✖ $[M^0 L^3 T^0]$

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. ✖ $[M^1 L^{-3} T^0]$.

2. ✔ $[M^{-1} L^3 T^0]$.

3. ✖ $[M^{-1} L^{-3} T^0]$.

4. ✖ $[M^0 L^3 T^0]$

Question Number : 93 Question Id : 5875871053 Display Question Number : Yes Is Question Mandatory : No

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

Options :

1. ✔ Gear pump

2. ✖ Diaphragm pump

3. ✖ Centrifugal pump

4. ✖ Pneumatic pump

Question Number : 94 Question Id : 5875871054 Display Question Number : Yes Is Question Mandatory : No

Powdery food material is transported by -----

Options :

1. ✖ 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 d_1 and d_2 converge to form a pipe of diameter d . If the liquid flows with a velocity of v_1 and v_2 in the two pipes, what will be the flow velocity in the third pipe?

Options :

1. ✖ $\frac{d_1 v_1 + d_2 v_2}{d}$

2. ✖ $\frac{d^2(v_1 + v_2)}{d}$

3. ✖ $\frac{(d_1 + d_2)^2(v_1 + v_2)}{d^2}$

4. ✔ $\frac{d_1^2 v_1 + d_2^2 v_2}{d^2}$

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 its 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

Logarithmic mean area of the cylindrical tube is given as

Options :

1. ✖ $2\pi r_m$

2. ✖ $\pi r_m l$

3. ✔ $2\pi r_m l$

4. ✖ $2r_m l$

Question Number : 99 Question Id : 5875871059 Display Question Number : Yes Is Question Mandatory : No

Which of the following is the unit of thermal resistance?

Options :

1. ✖ degree K/kcal

2. ✖ Hour/degree K

3. ✖ degree K/ kJ

4. ✔ degree K/W

Question Number : 100 Question Id : 5875871060 Display Question Number : Yes Is Question Mandatory : No

For a given value of Nusselt number, the convective surface coefficient h is directly proportional to

Options :

1. ✖ Length

2. ✖ Mass

3. ✖ Density

4. ✔ Thermal conductivity

Question Number : 101 Question Id : 5875871061 Display Question Number : Yes Is Question Mandatory : No

What is the working principle of ball mill?

Options :

1. ✔ Impact and attrition

2. ✖ Compression and attrition

3. ✖ Shear and compression

4. ✖ Tear and impact

Question Number : 102 Question Id : 5875871062 Display Question Number : Yes Is Question Mandatory : No

What are the factors affecting sedimentation?

Options :

1. ✔ Concentration, particle size

2. ✖ Temperature, particle size

3. ✖ Pressure, concentration

4. ✖ Pressure, particle size

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. ✖ Raoult'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. ✔ 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. ✔ Sulphur

3. ✖ Chlorine

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%

3. ✖ 15%

4. ✖ 18%

Question Number : 108 Question Id : 5875871068 Display Question Number : Yes Is Question Mandatory : No

If the potato is stored at more than 10 degree C

Options :

1. ✔ There is an increase in starch content
2. ✖ There is an increase in glucose content
3. ✖ There is an increase in starch and glucose content
4. ✖ No change in either glucose or starch

Question Number : 109 Question Id : 5875871069 Display Question Number : Yes Is Question Mandatory : No

What is the primary purpose of aging meat?

Options :

1. ✖ Extend shelf life
2. ✖ Allow growth of beneficial bacteria
3. ✖ Improve color
4. ✔ Develop tenderness and flavor

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

2. ✖ Titratable acidity

3. ✔ Fat content

4. ✖ Nonfat milk solids content

Question Number : 113 Question Id : 5875871073 Display Question Number : Yes Is Question Mandatory : No

The off flavor most likely to be found in milk that has been cooled properly is

Options :

1. ✔ Sour

2. ✖ Rancid

3. ✖ Oxidized

4. ✖ Bitter

Question Number : 114 Question Id : 5875871074 Display Question Number : Yes Is Question Mandatory : No

What is the cooking temperature of egg after which it is safe for eating?

Options :

1. ✖ 98.4 F

2. ✖ 110 F

3. ✔ 160 F

4. ✖ 170 F

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