

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 :	FT2
Subject Name :	Food Technology
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Share Answer Key With Delivery Engine :	Yes
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Food Technology

Group Number :	1
Group Id :	83189671
Group Maximum Duration :	0
Group Minimum Duration :	120
Show Attended Group? :	No
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Food Technology

Section Id : 83189671
Section Number : 1
Section type : Online
Mandatory or Optional : Mandatory
Number of Questions : 120
Number of Questions to be attempted : 120
Section Marks : 120
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Sub-Section Number : 1
Sub-Section Id : 83189671
Question Shuffling Allowed : Yes

Question Number : 1 Question Id : 8318968401 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Which of the following is an essential fatty acid that must be obtained from the diet?

Options :

1. ✖ Stearic acid

2. ✖ Oleic acid

3. ✓ Linoleic acid

4. ✗ Palmitic acid

Question Number : 2 Question Id : 8318968402 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Which mineral is essential for hemoglobin formation and the prevention of anemia?

Options :

1. ✗ Calcium

2. ✓ Iron

3. ✗ Iodine

4. ✗ Sodium

Question Number : 3 Question Id : 8318968403 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Which mineral is required for the synthesis of thyroid hormones and prevents goiter?

Options :

- 1. ✖ Zinc
- 2. ✖ Iron
- 3. ✔ Iodine
- 4. ✖ Selenium

Question Number : 4 Question Id : 8318968404 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

The green color of leafy vegetables is due to the pigment:

Options :

- 1. ✔ Chlorophyll

- 2. ✖ Carotene
- 3. ✖ Lycopene
- 4. ✖ Anthocyanin

Question Number : 5 Question Id : 8318968405 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Monosodium glutamate (MSG) is used in foods to enhance which taste sensation?

Options :

- 1. ✖ Bitter
- 2. ✖ Sour
- 3. ✔ Umami
- 4. ✖ Astringency

Question Number : 6 Question Id : 8318968406 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Enzymatic browning in cut apples is primarily caused by which enzyme?

Options :

1. ✖ Amylase
2. ✔ Polyphenol oxidase
3. ✖ Protease
4. ✖ Lipase

Question Number : 7 Question Id : 8318968407 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Which of the following nutrients should contribute the most calories in a balanced diet?

Options :

1. ✖ Proteins
2. ✖ Fats
3. ✔ Carbohydrates
4. ✖ Vitamins

Question Number : 8 Question Id : 8318968408 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

During the bacterial growth curve, the phase in which bacteria multiply at the fastest rate is the:

Options :

1. ✖ Lag phase
2. ✔ Exponential (log) phase

3. ✖ Stationary phase

4. ✖ Death phase

Question Number : 9 Question Id : 8318968409 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Botulism, a severe form of food poisoning, is caused by a toxin produced by:

Options :

1. ✖ Staphylococcus aureus

2. ✔ Clostridium botulinum

3. ✖ Salmonella botulinum

4. ✖ Escherichia coli

Question Number : 10 Question Id : 8318968410 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes

Correct Marks : 1 Wrong Marks : 0

Yogurt is produced by the fermentation of milk using:

Options :

Saccharomyces cerevisiae

1. ✖

Acetobacter aceti

2. ✖

Lactobacillus bulgaricus (with Streptococcus thermophilus)

3. ✔

Penicillium roqueforti

4. ✖

Question Number : 11 Question Id : 8318968411 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes

Correct Marks : 1 Wrong Marks : 0

Aflatoxin, a dangerous natural toxin found in moldy peanuts, is produced by:

Options :

Aspergillus flavus

1. ✔

Clostridium perfringens

2. ✖

Lactococcus lactis

3. ✖

Rhizopus stolonifer

4. ✖

Question Number : 12 Question Id : 8318968412 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Soy sauce is traditionally produced using a fermentation starter culture of:

Options :

Aspergillus oryzae

1. ✔

Lactobacillus acidophilus

2. ✖

Saccharomyces cerevisiae

3. ✖

Propionibacterium shermanii

4. ✖

Question Number : 13 Question Id : 8318968413 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Which of the following is used as a starter culture for cheese production (to ferment lactose into lactic acid)?

Options :

Lactococcus lactis

1. ✔

Penicillium roqueforti

2. ✖

Acetobacter aceti

3. ✖

Rhizopus oligosporus

4. ✖

Question Number : 14 Question Id : 8318968414 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Using a high concentration of salt or sugar helps preserve foods mainly by:

Options :

- 1. ✖ Lowering the pH significantly
- 2. ✖ Adding a sterilizing effect
- 3. ✔ Reducing the water activity
- 4. ✖ Providing a surface sanitizer

Question Number : 15 Question Id : 8318968415 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Which of these bacteria forms heat-resistant spores and can survive inadequate cooking, potentially causing food poisoning?

Options :

1. ✓ Bacillus cereus
2. ✗ Lactobacillus casei
3. ✗ Staphylococcus aureus
4. ✗ Vibrio cholerae

Question Number : 16 Question Id : 8318968416 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

“Golden rice,” a genetically modified variety of rice, has been engineered to be rich in:

Options :

1. ✓ Vitamin A

Vitamin B₁₂

2. ✖

Iron

3. ✖

Protein

4. ✖

**Question Number : 17 Question Id : 8318968417 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0**

Parboiling is a processing technique commonly associated with which cereal grain?

Options :

Wheat

1. ✖

Maize

2. ✖

Rice

3. ✔

4. ✖ Oats

Question Number : 18 Question Id : 8318968418 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

High-Temperature-Short-Time (HTST) pasteurization of milk is typically conducted at:

Options :

1. ✖ 63°C for 30 minutes

2. ✔ 72°C for 15 seconds

3. ✖ 100°C for 5 minutes

4. ✖ 135°C for 1 second

Question Number : 19 Question Id : 8318968419 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

If cereal grains are stored with too high moisture content, which is a likely outcome?

Options :

1. ✖ Increased germination during storage
2. ✔ Mold growth and spoilage
3. ✖ Improved shelf-life
4. ✖ Higher protein content

Question Number : 20 Question Id : 8318968420 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

The process of “malting” barley (for brewing or malted foods) involves:

Options :

1. ✔ Sprouting the barley grains to activate enzymes

2. ✖ Roasting the grains at high temperature

3. ✖ Fermenting the grains with yeast

4. ✖ Grinding the grains into flour

Question Number : 21 Question Id : 8318968421 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Freezing foods very quickly (such as in blast freezers) is beneficial because it:

Options :

1. ✖ Freezes only the water, leaving food components unfrozen

2. ✔ Creates smaller ice crystals, preserving texture

3. ✖ Can sterilize the food completely

Adds a protective ice glaze to the food

4. ✖

Question Number : 22 Question Id : 8318968422 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Using a multiple-effect evaporator in food concentrate production is mainly to:

Options :

Improve the color of the product

1. ✖

Increase the boiling point in each stage

2. ✖

Save energy by reusing heat in successive stages

3. ✔

Add flavors during evaporation

4. ✖

Question Number : 23 Question Id : 8318968423 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

°Brix is a measurement of a solution's:

Options :

Sugar concentration

1. ✓

Acidity level

2. ✗

Protein content

3. ✗

Salt content

4. ✗

Question Number : 24 Question Id : 8318968424 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

A common refrigerant used in large-scale food refrigeration systems
(such as cold storage facilities) is:

Options :

Chlorine gas

1. ✗

2. ✓ Ammonia (NH₃)

3. ✗ Oxygen

4. ✗ Carbon dioxide snow

Question Number : 25 Question Id : 8318968425 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Which factor generally increases the efficiency of drying a food product?

Options :

1. ✓ Greater surface area exposed to air

2. ✗ Larger piece size of the food

3. ✗ Lower air velocity over the food

Higher humidity in the drying air

4. ✖

Question Number : 26 Question Id : 8318968426 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Adulteration of turmeric with metanil yellow is:

Options :

Beneficial for nutrition

1. ✖

Permitted under food law

2. ✖

Illegal and a health hazard

3. ✔

Used to enhance natural flavor

4. ✖

Question Number : 27 Question Id : 8318968427 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

FSSAI, the national food authority in India, stands for:

Options :

Food Science Society and Institute

1. ✖

Food Safety and Standards Authority of India

2. ✔

Federation of Safe Food Associations, India

3. ✖

Food Sterility and Sanitation Agency of India

4. ✖

Question Number : 28 Question Id : 8318968428 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

FSMS in food industry discussions stands for:

Options :

1. ✓
Food Safety Management System
2. ✗
Food Storage Monitoring Schedule
3. ✗
Federal Standard for Microbiological Safety
4. ✗
Food Supply Management Scheme

Question Number : 29 Question Id : 8318968429 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

HACCP is a system designed for:

Options :

1. ✗
Improving the taste of food products
2. ✗
Analyzing food cost and pricing

Identifying and controlling potential hazards in food production

3. ✓

Managing inventory in food warehouses

4. ✗

Question Number : 30 Question Id : 8318968430 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

AGMARK is a certification in India that assures the quality of:

Options :

Organic milk

1. ✗

Gold jewelry

2. ✗

Medical devices

3. ✗

Agricultural products

4. ✓

Question Number : 31 Question Id : 8318968431 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Monosaccharides present in stachyose:

Options :

1. ✓ galc-galc-glc-fruc.

2. ✗ glc-fruc-glc-glc

3. ✗ galc-glc-fruc-glc

4. ✗ glc-galc-glc-fruc

Question Number : 32 Question Id : 8318968432 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

The basic difference between myoglobin and haemoglobin is:

Options :

1. ✗ Phytol group

2. ✓ Molecular weight of globin protein

3. ✗ Porphyrin ring

4. ✗ Central iron atom

Question Number : 33 Question Id : 8318968433 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Examples of pigments benzopyran derivatives:

Options :

1. ✗ Chlorophyll and hemes

2. ✗ Carotenoids and anthocyanins

3. ✓ Anthocyanins and flavonoids

4. ✗ Anthocyanins and hemes

Question Number : 34 Question Id : 8318968434 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Examples of prolamins in corn and wheat:

Options :

1. ✖ Hordein and zein
2. ✖ Gliadin and hordein
3. ✖ Oryzenin and zein
4. ✔ Zein and gliadin

Question Number : 35 Question Id : 8318968435 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Cobalt is a constituent of which vitamin:

Options :

1. ✖ Vitamin D

2. ✖ Vitamin C

3. ✔ Vitamin B₁₂

4. ✖ Folic acid

Question Number : 36 Question Id : 8318968436 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Deficiency symptoms of minerals iodine and iron:

Options :

1. ✔ Goitre and anaemia

2. ✖ Osteoporosis and osteomalacia

3. ✖ Anaemia and osteopenia

4. ✖ Goitre and night blindness.

Question Number : 37 Question Id : 8318968437 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Protein efficiency ratio is not based on:

Options :

1. ✖ Intake of plant protein

2. ✔ Intake and output of food protein residues

3. ✖ Output of protein

4. ✖ Intake of animal protein

Question Number : 38 Question Id : 8318968438 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Amino acid which can be converted to niacin in the body:

Options :

1. ✖ Phenylalanine

2. ✖ Tyrosine

3. ✔ Tryptophan

4. ✖ Histidine

Question Number : 39 Question Id : 8318968439 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Red or bloody bread results from growth of :

Options :

1. ✔ *Serratia marcescens*

2. ✖ *Bacillus licheniformis*

3. ✖ Pseudomonas species

4. ✖ Endomycopsis

Question Number : 40 Question Id : 8318968440 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Black rots in eggs are caused by:

Options :

1. ✖ Serratia species

2. ✔ Proteus melanovogenes

3. ✖ Alcaligenes

4. ✖ Flavobacterium

Question Number : 41 Question Id : 8318968441 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes

Correct Marks : 1 Wrong Marks : 0

Barny flavour in butter is produced by:

Options :

1. ✖ Yeasts
2. ✖ Actinomycetes
3. ✔ Enterobacter species
4. ✖ Pseudomonas

Question Number : 42 Question Id : 8318968442 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

TA spoilage is caused by:

Options :

1. ✖ Clostridium perfringens

2. ✖ Clostridium botulinum

3. ✖ Clostridium nigrificans

4. ✔ Clostridium thermosaccharolyticum

Question Number : 43 Question Id : 8318968443 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Enterohaemorrhagic E coli (EHEC) sometimes is also known as:

Options :

1. ✖ Enteropathogenic E coli (EPEC)

2. ✔ Verotoxin producing E coli (VTEC)

3. ✖ Entero invasive E coli (EIEC)

Enterotoxigenic E coli (ETEC)

4. ✖

Question Number : 44 Question Id : 8318968444 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

An example of hard cheese:

Options :

Cottage cheese

1. ✖

Roquefort cheese

2. ✖

Parmesan cheese

3. ✖

Cheddar cheese

4. ✔

Question Number : 45 Question Id : 8318968445 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

The bacteria which initiate fermentation of sauerkraut is:

Options :

1. ✓ Leuconostoc mesentroides
2. ✗ E coli
3. ✗ Bacillus species
4. ✗ Lactobacillus plantarum

Question Number : 46 Question Id : 8318968446 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

The ratio of small fish to salt in fish sauce and paste is:

Options :

1. ✗ 4 parts of fish and 1 part salt
2. ✗ 3 parts of fish and 2 parts salt
3. ✓ 3 parts of fish and 1 part salt

4. ✖ 2 parts of fish and 2 part salt

Question Number : 47 Question Id : 8318968447 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Dehulling is done for which oilseeds:

Options :

1. ✖ Sunflower

2. ✔ Sunflower and soybean

3. ✖ Soybean and groundnut

4. ✖ Soybean

Question Number : 48 Question Id : 8318968448 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Conventional pulses milling methods followed in India:

Options :

- 1. ✖ Wet milling
- 2. ✖ Steam milling
- 3. ✔ Wet and dry milling
- 4. ✖ Wet and steam milling

Question Number : 49 Question Id : 8318968449 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

In dal milling industry which of the following is used for conditioning:

Options :

- 1. ✖ Oil
- 2. ✖ Water

3. ✖ Red earth
4. ✔ Oil, water and red earth

Question Number : 50 Question Id : 8318968450 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Blanching of fruits and vegetables is done:

Options :

1. ✔ To inactivate enzymes
2. ✖ To reduce moisture content
3. ✖ To reduce volume to surface area
4. ✖ To prevent nutrient loss

Question Number : 51 Question Id : 8318968451 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Which of the following step is not a part of tea processing?

Options :

1. ✖ Withering
2. ✖ Fermentation
3. ✖ Rolling
4. ✔ Winnowing

Question Number : 52 Question Id : 8318968452 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Wet processing of coffee bean yields:

Options :

1. ✔ Parchment coffee
2. ✖ Cherry coffee

3. ✖ Kerala coffee

4. ✖ Ivory coffee

Question Number : 53 Question Id : 8318968453 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Clove contains:

Options :

1. ✖ Carveol

2. ✖ Indole

3. ✖ Clovonol

4. ✔ Eugenol

Question Number : 54 Question Id : 8318968454 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

For smoking of meat which wood is used:

Options :

1. ✓ Hard wood like hickory, oak, pecan, maple.
2. ✗ Soft woods like pine, cedar
3. ✗ Sandal wood
4. ✗ Semi hard wood like beech

Question Number : 55 Question Id : 8318968455 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Enzyme present in papaya, pineapple and figs:

Options :

1. ✗ Papain, bromelin

2. ✓ Papain bromelin and ficin

3. ✗ Ficin

4. ✗ Papain

Question Number : 56 Question Id : 8318968456 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Egg shell is composed of :

Options :

1. ✓ Calcium carbonate

2. ✗ Magnesium carbonate

3. ✗ Calcium sulphate

4. ✗ Manganese carbonate

Question Number : 57 Question Id : 8318968457 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

As per FSSAI regulation what is the fat content (percent) in whole milk powder:

Options :

1. ✓ Not less than 26%
2. ✗ Not less than 2%
3. ✗ Not more than 1.5%
4. ✗ Not more than 28%

Question Number : 58 Question Id : 8318968458 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Milk product obtained by acid coagulation of hot milk and subsequent drainage of whey:

Options :

Curds

1. ✖

Rasogolla

2. ✖

Paneer

3. ✔

Sandesh

4. ✖

Question Number : 59 Question Id : 8318968459 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Whey proteins are:

Options :

1. ✔ Gamma globulins, alpha lactoglobulins

2. ✖ Beta lactoglobulins, alpha lactoglobulins

3. ✖ Casein, lactalbumin

Casein, beta lactoglobulins

4. ✖

Question Number : 60 Question Id : 8318968460 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Eyes are characteristic feature of:

Options :

1. ✖ Ice cream

2. ✖ Khoa

3. ✔ Swiss cheese

4. ✖ Cottage cheese

Question Number : 61 Question Id : 8318968461 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Heat transfer by convection occurs in:

Options :

1. ✖ Solids

2. ✖ Solids and liquids

3. ✔ Solid surface to liquids and gases

4. ✖ Gases

Question Number : 62 Question Id : 8318968462 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Super-heated steam is produced at:

Options :

1. ✖ Boiling point

2. ✔ Above boiling point

3. ✖ Below boiling point

4. ✖ At boiling point

Question Number : 63 Question Id : 8318968463 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

The filter press commonly used in oil mill is:

Options :

1. ✖ Continuous type pressure filter

2. ✖ Continuous type vacuum filter

3. ✔ Discontinuous type pressure filter

4. ✖ Discontinuous type vacuum filter

Question Number : 64 Question Id : 8318968464 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Separation of solids from solid is called as:

Options :

1. ✖ Filtration
2. ✖ Sedimentation
3. ✖ Centrifugation
4. ✔ Sieving

Question Number : 65 Question Id : 8318968465 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

The milk is _____ to increase the keeping quality so that it does not spoil during distribution.

Options :

1. ✖ Homogenised
2. ✖ Defatted
3. ✔ Pasteurized

4. ✖ Fortified

Question Number : 66 Question Id : 8318968466 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Instrument used to test specific gravity of milk and adulteration of milk by water:

Options :

1. ✖ Hydrometer

2. ✖ Penetrometer

3. ✔ Lactometer

4. ✖ Colorimeter

Question Number : 67 Question Id : 8318968467 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Guidelines for nutritional labelling has been published by:

Options :

1. ✖ ISO 14000
2. ✖ ISO 9000
3. ✔ Codex Alimentarius Commission
4. ✖ ISO 22000

Question Number : 68 Question Id : 8318968468 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Turmeric is adulterated with:

Options :

1. ✖ Auramine
2. ✔ Metanil yellow

3. ✖ Rhodamine B

4. ✖ Orange-II

Question Number : 69 Question Id : 8318968469 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

ISO9001:2008 Quality Management System deals with:

Options :

1. ✖ Fundamentals and vocabulary

2. ✖ Management

3. ✔ Requirements

4. ✖ Performance improvement

Question Number : 70 Question Id : 8318968470 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Adulterant found in watermelon fruits:

Options :

1. ✖ Carmo sine
2. ✔ Erythrosine
3. ✖ Rhodamine B
4. ✖ Auramine

Question Number : 71 Question Id : 8318968471 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Which of the following statement is true for enantiomers?

Options :

1. ✖ Optical isomers that are superimposable mirror images

2. ✖ Isomers which differ in their configuration around a single carbon atom

3. ✖ Stereoisomers that are non-superimposable and non-mirror images

4. ✔ Stereoisomers that are non-superimposable mirror images

Question Number : 72 Question Id : 8318968472 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Trehalose is a combination of:

Options :

1. ✔ Two glucose molecules

2. ✖ Two maltose molecules

3. ✖ Two lactose molecules

Two sucrose molecules

4. ✖

Question Number : 73 Question Id : 8318968473 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

The chemical formula of palmitic acid is:

Options :

1. ✖ $\text{CH}_4(\text{CH}_2)_{14}\text{COOH}$

2. ✖ $\text{CH}_3(\text{CH}_2)_{15}\text{COOH}$

3. ✔ $\text{CH}_3(\text{CH}_2)_{14}\text{COOH}$

4. ✖ $\text{CH}_3(\text{CH}_3)_{14}\text{COOH}$

Question Number : 74 Question Id : 8318968474 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Tartrazine is an:

Options :

1. ✓ Food colouring agent
2. ✗ Food sweetner
3. ✗ Food fortifier
4. ✗ Food Preservative

Question Number : 75 Question Id : 8318968475 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

In animals, pantothenic acid is associated with which of the following?

Options :

1. ✗ Synthesis of cholesterol

2. ✓ Synthesis of Coenzyme A

3. ✗ Synthesis of thyroid hormones

4. ✗ Synthesis of hemoglobin

Question Number : 76 Question Id : 8318968476 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Limonene is a:

Options :

1. ✗ Ketone

2. ✗ Quinone

3. ✓ Terpene

Ester

4. ✖

Question Number : 77 Question Id : 8318968477 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

The basic difference between chlorophyll a and chlorophyll b is:

Options :

In chlorophyll a, pyrrole ring contains methyl group while in chlorophyll b pyrrole ring contains aldehyde group

1. ✔

In chlorophyll a, pyrrole ring contains aldehyde group while in chlorophyll b pyrrole ring contains methyl group

2. ✖

In chlorophyll a, pyrrole ring contains carboxylic group while in chlorophyll b pyrrole ring contains aldehyde group

3. ✖

In chlorophyll a, pyrrole ring contains methyl group while in chlorophyll b pyrrole ring contains carboxylic group

4. ✖

Question Number : 78 Question Id : 8318968478 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Shigella flexneri is a:

Options :

1. ✓ gram-negative, nonmotile, facultatively anaerobic, non-spore-forming bacillus
2. ✗ gram-negative, motile, facultatively anaerobic, non-spore-forming bacillus
3. ✗ gram-negative, nonmotile, facultatively aerobic, non-spore-forming bacillus
4. ✗ gram-negative, nonmotile, facultatively anaerobic, spore-forming bacillus

Question Number : 79 Question Id : 8318968479 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Mevalonate pathway is associated with the biosynthesis of:

Options :

1. ✓ Cholesterol
2. ✗ Testosterone
3. ✗ Thyroid hormones
4. ✗ Corticosteroids

Question Number : 80 Question Id : 8318968480 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

What represents dx/dt in a microbial growth equation: $dx/dt = \mu x$?

Options :

1. ✗ Rate of change of time
2. ✗ No change of time

No change of biomass

3. ✖

Rate of change of biomass

4. ✔

Question Number : 81 Question Id : 8318968481 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

The oxygen dissociation curve of myoglobin is:

Options :

Sigmoid

1. ✖

Rectangular hyperbola

2. ✔

Flat

3. ✖

Hampered

4. ✖

Question Number : 82 Question Id : 8318968482 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes

Correct Marks : 1 Wrong Marks : 0

Feni is a:

Options :

1. ✓ Wine prepared from cashew nuts
2. ✗ Wine prepared from grapes
3. ✗ Wine prepared from mangoes
4. ✗ Wine prepared from mixture of mangoes and grapes

Question Number : 83 Question Id : 8318968483 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes

Correct Marks : 1 Wrong Marks : 0

Hooke's law states that:

Options :

1. ✗ Stress is irreversible to the strain of ideal solid

2. ✓ Stress is directly proportional to strain of ideal solid

3. ✗ Stress is independent of strain of ideal solid

4. ✗ Strain is proportional to stress of ideal solids

Question Number : 84 Question Id : 8318968484 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

How many iodine molecules are present in thyroxine?

Options :

1. ✗ 3

2. ✗ 2

3. ✗ 1

4. ✓ 4

Question Number : 85 Question Id : 8318968485 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

World food day is celebrated every year on:

Options :

1. ✓ October 16

2. ✗ January 16

3. ✗ December 16

4. ✗ March 16

Question Number : 86 Question Id : 8318968486 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Butyrometer is used to:

Options :

Detect water percentage in milk

1. ✖

Detect fat percentage in milk

2. ✔

Detect protein content in milk

3. ✖

Detect fat percentage in Oils

4. ✖

**Question Number : 87 Question Id : 8318968487 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0**

Sequence of steps in gram's staining technique in the identification of bacteria are:

Options :

Crystal violet - ethanol - Grams Iodine - Safranin

1. ✖

Crystal violet - Safranin - Grams Iodine - ethanol

2. ✖

3. ✖ Crystal violet - ethanol - Safranin - Grams Iodine

4. ✔ Crystal violet - Grams Iodine - ethanol - Safranin

Question Number : 88 Question Id : 8318968488 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Which of the following is correct about α -amino acids?

Options :

1. ✖ All α -amino acids contain an asymmetric carbon atoms

2. ✖ In nature, they are always present in optically active form

3. ✖ They are always exist in L forms

4. ✔ In nature, they are present in both L and D forms

Question Number : 89 Question Id : 8318968489 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Codex Alimentarius Commission is an international food standard commission?

Options :

1.  Jointly established by Food and Agriculture Organization and the World Health Organization
2.  Established by HACCP
3.  Established by FSSAI
4.  Jointly established by FSSAI and HACCP

Question Number : 90 Question Id : 8318968490 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Heat sterilization method to inactivate deleterious enzymes prior to canning, freezing and drying is _____.

Options :

Sterilization

1. ✖

Pasteurization

2. ✖

Leaching

3. ✖

Blanching

4. ✔

Question Number : 91 Question Id : 8318968491 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

The scientific name of barley is:

Options :

Triticum vulgare

1. ✖

Hordeum vulgare

2. ✔

3. ✖ Vigna mungo

4. ✖ Oryza sativum

Question Number : 92 Question Id : 8318968492 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

The mathematical equation of enthalpy (H) is:

Options :

1. ✔ $H = U + pV$

2. ✖ $H = U - pV$

3. ✖ $H = U / pV$

4. ✖ $H = pV$

Question Number : 93 Question Id : 8318968493 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes

Correct Marks : 1 Wrong Marks : 0

Caffine belongs to _____ class.

Options :

1. ✓ Methylxanthine
2. ✗ Ethylxanthine
3. ✗ Trimtheylhydroxanthine
4. ✗ Tetrahydromethylxanthine

Question Number : 94 Question Id : 8318968494 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Water activity is defined as:

Options :

1. ✗ the vapour pressure of water in substance

2. ✖ a ratio of the vapour pressure of water in substance to vapour pressure of pure water at the different temperatures
3. ✔ a ratio of the vapour pressure of water in substance to vapour pressure of pure water at the same temperature
4. ✖ vapour pressure of pure water

Question Number : 95 Question Id : 8318968495 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

High gravity wort refers to a brew where the original gravity is significantly higher than standard and ranges between:

Options :

1. ✔ 13-18° Plato.
2. ✖ 18-20° Plato.
3. ✖ 20-25° Plato.

4. ✖ 25-30° Plato.

Question Number : 96 Question Id : 8318968496 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Penetrometer is a device to:

Options :

1. ✔ Measure the tenderness of meat

2. ✖ Measure the taste of meat

3. ✖ Measure the colour of meat

4. ✖ Measure the quantity of meat

Question Number : 97 Question Id : 8318968497 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

What are the factors that affects fluid flow regimes?

Options :

Mass flow rate, density, viscosity of fluid and geometry of the flow channel

1. ✓

Mass flow rate and geometry of the flow channel

2. ✗

Density and viscosity of the fluid

3. ✗

Geometry of the flow channel only

4. ✗

Question Number : 98 Question Id : 8318968498 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Which of the following diseases occurs due to vitamin deficiency:

Options :

Hyperthyroidism and hypothyroidism

1. ✗

Pellagra and Beriberi

2. ✓

3. ✖ Phenylketonuria and alkaptonuria

4. ✖ Myositis and Myasthenia gravis

Question Number : 99 Question Id : 8318968499 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Maillard browning is a:

Options :

1. ✖ Enzymatic reaction between amino acids and reducing sugars

2. ✔ Non-enzymatic reaction between amino acids and reducing sugars

3. ✖ Enzymatic reaction between amino acids and lipids

4. ✖ Non-enzymatic reaction between amino acids and lipids

Question Number : 100 Question Id : 8318968500 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes

Correct Marks : 1 Wrong Marks : 0

What is the principle of centrifugation?

Options :

1. ✓ Sedimentation principle
2. ✗ Filtration principle
3. ✗ Evaporation principle
4. ✗ Size reduction principle

Question Number : 101 Question Id : 8318968501 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

The basic law of fluid flow through porous media is known as:

Options :

1. ✗ Boltzmann law

2. ✖ Bernoulli's law

3. ✔ Darcy Law

4. ✖ Stokes law

Question Number : 102 Question Id : 8318968502 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Which of the following is a size reduction unit operation in liquids?

Options :

1. ✖ Milling

2. ✔ Homogenization

3. ✖ Grinding

4. ✖ Mixing

Question Number : 103 Question Id : 8318968503 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

If the value of Reynolds number > 10000 for an impeller, the power number:

Options :

1. ✖ Increases first and then decreases with an increase in impeller Reynolds number
2. ✖ Increase with an increase in impeller Reynolds number
3. ✔ Remains constant with an increase in impeller Reynolds number
4. ✖ Decreases first and then increases with an increase in impeller Reynolds number

Question Number : 104 Question Id : 8318968504 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

In a feedback control of milk heat exchanger:

Options :

A thermometer measures the temperature of the milk coming out of the heat exchanger and sends to the controller a measurement signal

1. ✓

Temperature of the milk is not measured through feedback control of milk heat exchanger

2. ✗

A thermometer measures the temperature of the milk entering the heat exchanger and sends a measurement signal to the controller.

3. ✗

A thermometer measures the temperature of the milk entering the heat exchanger first and then measure temperature coming out of the heat exchanger

4. ✗

Question Number : 105 Question Id : 8318968505 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

The process of food preservation using drying technique:

Options :

Increases water activity

1. ✖

No change in water activity

2. ✖

Reduces water activity

3. ✔

Independent of water activity

4. ✖

Question Number : 106 Question Id : 8318968506 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

If a culture starts with 500 bacteria and doubles every hour, how many bacteria will there be after 4 hours?

Options :

4×10^3

1. ✖

8×10^3

2. ✔

3. ✖ 6×10^3

4. ✖ 5×10^3

Question Number : 107 Question Id : 8318968507 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

PFA act was established in the year:

Options :

1. ✔ 1954

2. ✖ 1955

3. ✖ 1956

4. ✖ 1965

Question Number : 108 Question Id : 8318968508 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Alpha tocopherol contains:

Options :

1. ✖ No methyl group attached to chromanol ring
2. ✖ One methyl group attached to chromanol ring
3. ✖ Eight methyl groups attached to chromanol ring
4. ✔ Three methyl groups attached to chromanol ring

Question Number : 109 Question Id : 8318968509 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

The relationship between pressure drop and velocity follows:

Options :

1. ✖ Hooke's law

2. ✖ Stokes' Law

3. ✔ Bernoulli Law

4. ✖ Venturi's Law

Question Number : 110 Question Id : 8318968510 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Identify the index organism of pasteurization efficacy:

Options :

1. ✖ Escherichia coli

2. ✖ Bacillus subtilis

3. ✖ Staphylococcus aureus

4. ✔ Coxiella burnetti

Question Number : 111 Question Id : 8318968511 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Role of Grams Iodine in gram staining technique:

Options :

1. ✓ Enhances the binding of crystal violet to cell wall
2. ✗ Blocks the binding of crystal violet to cell wall
3. ✗ Neither blocks nor enhances the binding of crystal violet to cell wall
4. ✗ Enhances the ability of alcohol to remove the binding of crystal violet to cell wall

Question Number : 112 Question Id : 8318968512 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Which of the following is a phospholipid?

Options :

1. ✓ Lecithin
2. ✗ Arachidonic acid
3. ✗ Ergosterol
4. ✗ Cerebroside

Question Number : 113 Question Id : 8318968513 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

The gelling agent in the preparation of jam is:

Options :

1. ✗ Lectin
2. ✗ Rutin
3. ✓ Pectin

4. ✖ Inulin

Question Number : 114 Question Id : 8318968514 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Consumer protection act was established in the year?

Options :

1. ✖ 1987

2. ✖ 1980

3. ✔ 1986

4. ✖ 1979

Question Number : 115 Question Id : 8318968515 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Spice oils are extracted by a process known as:

Options :

Fermentation

1. ✖

Steam distillation

2. ✔

Sublimation

3. ✖

Milling

4. ✖

Question Number : 116 Question Id : 8318968516 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Which international standardization organization represents food safety management system?

Options :

ISO 20000

1. ✖

ISO 22000

2. ✔

ISO 02000

3. ✖

ISO 22200

4. ✖

Question Number : 117 Question Id : 8318968517 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

If the melting point of oils are low as compared to its surrounding temperature, then oils remain in:

Options :

gaseous state

1. ✖

solid state

2. ✔

liquid state

3. ✖

vapour state

4. ✖

Question Number : 118 Question Id : 8318968518 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes

Correct Marks : 1 Wrong Marks : 0

A wet food product contains 70% water. After drying, it is found that 70% of original water has been removed. The mass of water removed per kilogram of wet food is:

Options :

1. ✖ 4.9 kg
2. ✖ 49 kg
3. ✔ 0.49 kg
4. ✖ 0.049 kg

Question Number : 119 Question Id : 8318968519 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0

Miso is a product of :

Options :

Fermented mangoes

1. ✖

Fermented Soya beans

2. ✔

Fermented grapes

3. ✖

Fermented cabbage

4. ✖

**Question Number : 120 Question Id : 8318968520 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Correct Marks : 1 Wrong Marks : 0**

Fat bloom is the defect found in:

Options :

Margarine

1. ✖

Yoghurt

2. ✖

3. ✖ Ghee

4. ✔ Chocolate