Entrance Exam

**2024**



# QUESTION PAPER

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**Notations :**

1.Options shown in green color and with ✔ icon are correct.

2.Options shown in red color and with ✖ icon are incorrect.

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|---|---|
| **Question Paper Name :** | Food Technology 30th May 2024 Shift 2 |
| **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?** | Yes |
| **Change Font Color :** | No |
| **Change Background Color :** | No |
| **Change Theme :** | No |
| **Help Button :** | No |
| **Show Reports :** | No |

| | |
|---|---|
| **Show Progress Bar :** | No |
| **Is this Group for Examiner? :** | No |
| **Examiner permission :** | Cant View |
| **Show Progress Bar? :** | No |

# Food Technology

| | |
|---|---|
| **Section Id :** | 33300851 |
| **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 |
| **Maximum Instruction Time :** | 0 |
| **Is Section Default? :** | null |

**Question Number : 1 Question Id : 3330086001 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Zeaxanthin is a

**Options :**

1. ✖ Bacteriochlorophyll

2. ✔ Carotenoid

3. ✖ Steroid

4. ✖ Protein

**Question Number : 2 Question Id : 3330086002 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The disease pellagra is due to a deficiency of

**Options :**

1. ✖ Vitamin C

2. ✖ Biotin

3. ✖ Folic acid

4. ✔ Niacin

**Question Number : 3 Question Id : 3330086003 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Enantiomers are

**Options :**

1. ✔ Stereoisomers that are non-superimposable mirror images

2. ✖ Optical isomers that are superimposable mirror images

3. ✖

Isomers which differ in their configuration around a single carbon atom

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

**Question Number : 4 Question Id : 3330086004 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Rhombic plate like osazones are formed by

**Options :**

1. ✖ Glucose

2. ✔ Galactose

3. ✖ Maltose

4. ✖ Sucrose

**Question Number : 5 Question Id : 3330086005 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following is true about the rancidity?

**Options :**

1. ✔ Oxidation of oil present in food

2. ✖ Reduction of oil present in food

3. ✖ Oxidation of sugars present in food

4. ✖ Reduction of sugars present in food

**Question Number : 6 Question Id : 3330086006 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The chemical formula of oleic acid is

**Options :**

1. ✖ $C_{18}H_{32}O_2$

2. ✔ $C_{18}H_{34}O_2$

3. ✖ $C_{17}H_{34}O_2$

4. ✖ $C_{17}H_{32}O_2$

**Question Number : 7 Question Id : 3330086007 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which among these is an index organism to find the efficacy of pasteurization is

**Options :**

1. ✖ *Staphylococcus aureus*

2. ✔ *Mycobacterium tuberculosis*

3. ✖ *Escherichia coli*

4. ✖ *Bacillus cereus*

**Question Number : 8 Question Id : 3330086008 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The most abundant naturally occurring non-essential amino acid present in human body is

**Options :**

1. ✔ Glutamine

2. ✖ Histidine

3. ✖ Leucine

4. ✖ Threonine

**Question Number : 9 Question Id : 3330086009 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction**

**Time : 0**

Which of the following is true about the myoglobin

**Options :**

1. ✔ Present in skeletal and cardiac muscle

2. ✖ Present only in kidneys

3. ✖ Present only in liver

4. ✖ Present only in brain

**Question Number : 10 Question Id : 3330086010 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

_____ is involved in vitamin A metabolism

**Options :**

1. ✖ Tannins

2. ✔ Beta Carotene

3. ✖ Chlorophyll

4. ✖ Anthocyanins

**Question Number : 11 Question Id : 3330086011 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Linalool is a

**Options :**

1. ✔ Monoterpene

2. ✖ Diterpene

3. ✖ Triterpene

4. ✖ Tetraterpene

**Question Number : 12 Question Id : 3330086012 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Identify the non-polar aliphatic amino acid

**Options :**

1. ✖ Tryptophan

2. ✖ Serine

3. ✖ Histidine

4. ✔ Valine

**Question Number : 13 Question Id : 3330086013 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Cellulose is a polymer of

**Options :**

1. ✖ Branched chain of glucose monomers joined by β 1-4 glycosidic linkages

2. ✔ Unbranched chain of glucose monomers joined by β 1-4 glycosidic linkages

3. ✖ Branched chain of glucose monomers joined by α 1-4 glycosidic linkages

4. ✖ Unbranched chain of glucose monomers joined by α 1-4 glycosidic linkages

**Question Number : 14 Question Id : 3330086014 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Ceramides are

**Options :**

1. ✖ Protein synthesized by endoplasmic reticulum

2. ✔ Sphingolipid synthesized by endoplasmic reticulum

3. ✖ Carbohydrate synthesized by endoplasmic reticulum

4. ✖ Sphingolipid synthesized by golgi apparatus

**Question Number : 15 Question Id : 3330086015 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following is the precursor of testosterone

**Options :**

1. ✔ Cholesterol

2. ✖ Terpenoid

3. ✖ Thyroxine

4. ✖ Glucose

**Question Number : 16 Question Id : 3330086016 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

In an α-helix hydrogen bonds are present

**Options :**

1. ✖ Between chains that run side by side

2. ✖ Only between amino acids of opposite charge

3. ✔ Within a single chain

4. ✖ Between polar amino acid and water

**Question Number : 17 Question Id : 3330086017 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following has the lowest melting point

**Options :**

1. ✔ Fatty acids with sites of unsaturation with *cis* double bonds

2. ✖ Fatty acids with sites of unsaturation with *trans* double bonds

3. ✖ Fatty acids with no sites of unsaturation

4. ✖ Fatty acids with longer hydrophobic tails

**Question Number : 18 Question Id : 3330086018 Display Question Number : Yes Is Question**

**Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following is not true about the following

**Options :**

1. ✖ Chlorophyll ‘b’ contains aldehyde groups in their side chains

2. ✖ Chlorophyll ‘a’ contains methyl groups in their side chains

3. ✔ Chlorophyll ‘a’ contains aldehyde groups in their side chains

4. ✖ Chlorophyll ‘a’ and chlorophyll b contains the metal ion magnesium

**Question Number : 19 Question Id : 3330086019 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The major component of bee wax is

**Options :**

1. ✔ Triacontanoylpalmitate

2. ✖ Tripalmitate

3. ✖ Contanoyl acetate

4. ✖

Dicontanoylpalmitate

**Question Number : 20 Question Id : 3330086020 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Identify the amino acid with imino acid group

**Options :**

1. ✖ Histidine

2. ✖ Glycine

3. ✖ Alanine

4. ✔ Proline

**Question Number : 21 Question Id : 3330086021 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The component of coenzyme A is

**Options :**

1. ✖ Folic acid

2. ✖ Biotin

3. ✔ Pantothenic acid

4. ✖ Pyridoxine

**Question Number : 22 Question Id : 3330086022 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Polyphenol oxidase is an enzyme that leads to

**Options :**

1. ✔ Enzymatic browning of fruits and vegetables

2. ✖ Enzymatic conversion of proteins into fats in fruits

3. ✖ Enzyme that protects the fruits taste

4. ✖ Enzyme that is used for artificial ripening of fruits

**Question Number : 23 Question Id : 3330086023 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Kwashiorkor is a nutritional deficiency disorder occurs due to lack of .....in diet

**Options :**

1. ✖ Fats

2. ✖ Carbohydrates

3. ✖ Minerals

4. ✔ Proteins

**Question Number : 24 Question Id : 3330086024 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Adding micronutrients deliberately to the food products that are in deficit in the diet of a given population so as to correct or prevent identified deficiency and improve the health of individuals is known as

**Options :**

1. ✔ Food fortification

2. ✖ Food fruitification

3. ✖ Food rancidity

4. ✖ Food blanching

**Question Number : 25 Question Id : 3330086025 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Microorganisms destructed using thermal methods follows which order kinetics

**Options :**

1. ✖ Zero order

2. ✖ Second order

3. ✔ First order

4. ✖ Both zero order and first order

**Question Number : 26 Question Id : 3330086026 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

*Clostridium botulinum* is a

**Options :**

1. ✖ Gram negative, spherical-shaped, spore forming, aerobic bacteria

2. ✔ Gram positive, rod-shaped, spore forming, anaerobic motile bacteria

3. ✖ Gram positive, rod-shaped, non-spore forming, aerobic bacteria

4. ✖ Gram positive, spherical-shaped, anaerobic, non-motile bacteria

**Question Number : 27 Question Id : 3330086027 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Aflatoxins are produced by

**Options :**

1. ✔ *Aspergillus flavus*

2. ✖ *Shigella dysenteriae*

3. ✖ *Salmonella typhimurium*

4. ✖ *Escherichia coli*

**Question Number : 28 Question Id : 3330086028 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Sauerkraut is a

**Options :**

1. ✔ Fermented product of cabbage

2. ✖ Fermented product of garlic

3. ✖ Fermented product of potato

4. ✖ Fermented product of onions

**Question Number : 29 Question Id : 3330086029 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

_____is the portion of the growth curve where rapid growth of bacteria is observed

**Options :**

1. ✖ Lag phase

2. ✔ Logarithmic phase

3. ✖ Stationary phase

4. ✖ Decline phase

**Question Number : 30 Question Id : 3330086030 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following is true about tannins

**Options :**

1. ✔ $FeCl_3$ test is used to detect tannins

2. ✖ Salkowski's test is used to detect tannins

3. ✖ Libermann-Buchard's test is used to detect tannins

4. ✖ Biuret test is used to detect tannins

**Question Number : 31 Question Id : 3330086031 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which bacteria gives a positive reaction towards methyl red test

**Options :**

1. ✖ *Enterobacter aerogenes*

2. ✔ *Escherichia coli*

3. ✖ *Aspergillus niger*

4. ✖ *Klebsiella pneumoniae*

**Question Number : 32 Question Id : 3330086032 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the statements is true about the structure of fungi

**Options :**

1. ✔ Chitinous cell walls, plasma membranes containing ergosterol, and 80S rRNA

2. ✖ Non-chitinous cell walls, plasma membranes containing ergosterol, and 70S rRNA

3. ✖ Chitinous cell walls, plasma membranes containing sugars, and 70S rRNA

4. ✖ No cell walls and plasma membranes

**Question Number : 33 Question Id : 3330086033 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

In grams staining technique, which acts as a mordant

**Options :**

1. ✖ Alcohol

2. ✔ Iodine

3. ✖ Saffranine

4. ✖ Crystal violet

**Question Number : 34 Question Id : 3330086034 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Mycolic acid is a characteristic feature of

**Options :**

1. ✔ *Mycobacterium tuberculosis*

2. ✖ *Staphylococcus aureus*

3. ✖ *Salmonella typhimurium*

4. ✖ *Bacillus subtillus*

**Question Number : 35 Question Id : 3330086035 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Identify the correct sequence of products during wine preparation

**Options :**

1. ✔ Glucose→pyruvic acid→acetaldehyde→ethyl alcohol

2. ✖ Glucose→acetaldehyde→pyruvic→ethyl alcohol

3. ✖ Glucose→ acetaldehyde→ethyl alcohol

4. ✖ Glucose→pyruvic acid →ethyl alcohol

**Question Number : 36 Question Id : 3330086036 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction**

**Time : 0**

*Acetobactor aceti* is used in the preparation of

**Options :**

1. ✖ Beer

2. ✔ Vinegar

3. ✖ Cheese

4. ✖ Soya sauce

**Question Number : 37 Question Id : 3330086037 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Acid fast staining method includes which of the following

**Options :**

1. ✖ Methyl red

2. ✖ Saffranine

3. ✖ crystal violet

4. ✔ Carbol fuchsin

**Question Number : 38 Question Id : 3330086038 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which is important to create an effective food safety management system

**Options :**

1. ✖ Hazard atmosphere and critical common points

2. ✖ Hazard approval and crucial contain points

3. ✖ Hazard analysis and critical common perspectives

4. ✔ Hazard analysis and critical control points

**Question Number : 39 Question Id : 3330086039 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following is true ISO 22000

**Options :**

1. ✖ ISO 22000 is a policy developed to promote industries excluding food industry

2. ✔ ISO 22000 requires that the food safety policy be supported by measurable objectives rather that being used as a framework for establishing objectives

3. ✖ ISO 22000 is a policy equivalent to ISO 9001

4. ✖ ISO 22000 is policy developed to promote leather industry

**Question Number : 40 Question Id : 3330086040 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

National Food Laboratory, Gaziabad is

**Options :**

1. ✖ No accreditation is required

2. ✔ Accredited by National Accreditation Board of Testing and Calibration Laboratories and Recognized by Food Safety and Standards authority of India

3. ✖ Accredited by Indian Council of Medical Research

4. ✖ Accredited by Council of Scientific and Industrial Research

**Question Number : 41 Question Id : 3330086041 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Consumer protection act was established in

**Options :**

1. ✖ 1988

2. ✔ 1986

3. ✖ 1980

4. ✖ 1978

**Question Number : 42 Question Id : 3330086042 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The length of time a food can be kept under stated storage conditions while maintaining its optimum safety and quality is known as

**Options :**

1. ✔ Shelf life

2. ✖ Half life

3. ✖ Median Life

4. ✖ Mean life

**Question Number : 43 Question Id : 3330086043 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Prevention of food adulteration act was established in

**Options :**

1. ✖ 1964

2. ✔ 1954

3. ✖ 1974

4. ✖ 1984

**Question Number : 44 Question Id : 3330086044 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The Recommended Dietary Allowance of vitamin E is

**Options :**

1. ✔ 15 mg per day

2. ✖ 50 mg per day

3. ✖ 55 mg per day

4. ✖ 60 mg per day

**Question Number : 45 Question Id : 3330086045 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Identify the probiotic bacteria

**Options :**

1. ✔ *Bifidobacterium longum*

2. ✖ *Mycobacterium tuberculosis*

3. ✖ *Rhizobium leguminosarum*

4. ✖ *Campylobacter jejuni*

**Question Number : 46 Question Id : 3330086046 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Isoflavone is a

**Options :**

1. ✖ Terpenoid

2. ✔ Phytoestrogen

3. ✖ Saponin

4. ✖ Vitamin B12

**Question Number : 47 Question Id : 3330086047 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction**

**Time : 0**

In kidneys, Vitamin D is converted into 1, 25 dihydroxyvitamin D through

**Options :**

1. ✖ Carboxylation

2. ✖ Nitration

3. ✖ Deamination

4. ✔ Hydroxylation

**Question Number : 48 Question Id : 3330086048 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

In accordance to the FSSAI rules, the following comes under class II preservatives

**Options :**

1. ✖ Honey

2. ✖ Vinegar

3. ✖ Edible vegetable oil

4. ✔ Sorbic acid including its salts

**Question Number : 49 Question Id : 3330086049 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

_____conditions are considered as high temperature short time pasteurization of heating milk

**Options :**

1. ✔ 71.7° C for 15 seconds

2. ✖ 71.7° C for 15 minutes

3. ✖ 71.7° C for 60 seconds

4. ✖ 71.7° C for 30 minutes

**Question Number : 50 Question Id : 3330086050 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The dimensions of kinematic viscosity are

**Options :**

1. ✔ $L^2T^{-1}$

2. ✖ $L^{-1}T^{-1}$

3. ✖ $L^2T^{-2}$

4. ✖ $L^{-1}T^{-2}$

**Question Number : 51 Question Id : 3330086051 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Cod liver oil is rich in

**Options :**

1. ✔ Omega-3 fatty acids

2. ✖ Palmitic acid

3. ✖ Oleic acid

4. ✖ Linolenic acid

**Question Number : 52 Question Id : 3330086052 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Rumenic acid is a

**Options :**

1. ✖ Conjugated hexadecadienoic acid

2. ✖ Conjugated heptadecadienoic acid

3. ✔ Conjugated linoleic acid

4. ✖ Conjugated decadienoic acid

**Question Number : 53 Question Id : 3330086053 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Alpha tocopherol contains

**Options :**

1. ✔ Three methyl groups attached to chromanol ring

2. ✖ One methyl group attached to chromanol ring

3. ✖ Eight methyl groups attached to chromanol ring

4. ✖ No methyl group attached to chromanol ring

**Question Number : 54 Question Id : 3330086054 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

A glucosinolate present in white mustard

**Options :**

1. ✔ Sinalbin

2. ✖

Cobalamin

3. ✖ Thiamine

4. ✖ Aspargine

**Question Number : 55 Question Id : 3330086055 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Codex Alimentarius Commission is an international food standard commission

**Options :**

1. ✖ Established by FSSAI

2. ✖ Established by HACCP

3. ✔ Jointly established by Food and Agriculture Organization and the World Health Organization

4. ✖ Jointly established by FSSAI and HACCP

**Question Number : 56 Question Id : 3330086056 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Blanching is a unit operation commonly used in vegetable processing is a

**Options :**

1. ✖ Chemical method to remove antioxidants from vegetables

2. ✔ Heat sterilization method to inactivate deleterious enzymes prior to canning, freezing and drying

3. ✖ Chilling method to remove water content from vegetables

4. ✖ Moisturization method to increase fortification of vegetables

**Question Number : 57 Question Id : 3330086057 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Identify the descending order of the fatty acids in the refined corn oil

**Options :**

1. ✔ PUFA>MUFA>SFA

2. ✖ SFA>PUFA>MUFA

3. ✖ PUFA>SFA>MUFA

4. ✖ SFA>MUFA>PFA

**Question Number : 58 Question Id : 3330086058 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction**

**Time : 0**

Corn gluten meal is a by-product of

**Options :**

1. ✔ Wet milling of maize

2. ✖ Wet milling of cabbage

3. ✖ Wet milling of banana

4. ✖ Wet milling of mangoes

**Question Number : 59 Question Id : 3330086059 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Beta-lactoglobulin is a major whey protein absent in

**Options :**

1. ✔ Camel's milk

2. ✖ Cow's milk

3. ✖ Goat's milk

4. ✖ Cow's milk and Goat's milk

**Question Number : 60 Question Id : 3330086060 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The formula for Newton's law of cooling is

**Options :**

1. ✖ $T(t) = (T_o - T_s)\, e^{-kt}$

2. ✖ $T(t) = T_s + (T_o - T_s)$

3. ✖ $T(t) = T_s + e^{-kt}$

4. ✔ $T(t) = T_s + (T_o - T_s)\, e^{-kt}$

**Question Number : 61 Question Id : 3330086061 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Indian Institute of Millets Research is located in

**Options :**

1. ✖ Visakhapatnam, Andhra Pradesh

2. ✖ Bengaluru, Karnataka

3. ✔ Hyderabad, Telangana

4. ✖ Chennai, Tamilnadu

**Question Number : 62 Question Id : 3330086062 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Scientific name of black gram

**Options :**

1. ✔ *Vigna mungo*

2. ✖ *Vigna radiata*

3. ✖ *Cicer aritinum L.*

4. ✖ *Cajanus cajan*

**Question Number : 63 Question Id : 3330086063 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

*Hordeum vulgare* is commonly known as

**Options :**

1. ✖ Wheat

2. ✖ Jowar

3. ✔ Barley

4. ✖ Red gram

**Question Number : 64 Question Id : 3330086064 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following is used as sugar substitute in candies

**Options :**

1. ✖ Ribitol

2. ✔ Xylitol

3. ✖ Inositol

4. ✖ Mannitol

**Question Number : 65 Question Id : 3330086065 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which is known as invert sugar

**Options :**

1. ✖ Glucose

2. ✖ Fructose

3. ✔ Sucrose

4. ✖ Maltose

**Question Number : 66 Question Id : 3330086066 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The only carbohydrate which does not have any chiral carbon atoms is

**Options :**

1. ✔ Dihydroxyacetone

2. ✖ Erythrose

3. ✖ Erythrulose

4. ✖ Glyceraldehyde

**Question Number : 67 Question Id : 3330086067 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Palmitic acid has

**Options :**

1. ✖ 28 carbon atoms

2. ✖ 32 carbon atoms

3. ✖ 8 carbon atoms

4. ✔ 16 carbon atoms

**Question Number : 68 Question Id : 3330086068 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Marmalade is a

**Options :**

1. ✖ Milk preserved product

2. ✔ Sugar and juice preserved product

3. ✖ Yeast preserved product

4. ✖ Bacterial preserved product

**Question Number : 69 Question Id : 3330086069 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The percentage of cinnamaldehyde in the essential oil of cinnamon bark

**Options :**

1. ✖ 50

2. ✖ 10

3. ✖ 20

4. ✔ 90

**Question Number : 70 Question Id : 3330086070 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following is not a millet

**Options :**

1. ✔ Quinoa

2. ✖ Bajra

3. ✖ Kangni

4. ✖ Jowar

**Question Number : 71 Question Id : 3330086071 Display Question Number : Yes Is Question**

**Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Enzymatic tenderization of meat uses

**Options :**

1. ✖ Hydrolytic enzymes

2. ✖ Lipolytic enzymes

3. ✖ Glycolytic enzymes

4. ✔ Proteolytic enzymes

**Question Number : 72 Question Id : 3330086072 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

As per the FSSAI, the specification of total soluble solids in jam is

**Options :**

1. ✔ 65%

2. ✖ 10%

3. ✖ 45%

4. ✖ 5%

**Question Number : 73 Question Id : 3330086073 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which among the following are food adulterants

**Options :**

1. ✖ Methane

2. ✖ Hexane

3. ✔ Ethylene

4. ✖ Octane

**Question Number : 74 Question Id : 3330086074 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Pulsed electric field technology is useful in

**Options :**

1. ✔ Food preservation

2. ✖ Food fortification

3. ✖ Food rancidity

4. ✖ Food adulteration

**Question Number : 75 Question Id : 3330086075 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The colour of star ruby grapefruit is due to

**Options :**

1. ✖ Quercetin

2. ✖ Resveratrol

3. ✖ Ellagic acid

4. ✔ Lycopene

**Question Number : 76 Question Id : 3330086076 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Sublimation is a process of converting

**Options :**

1. ✔ Solid to gaseous state

2. ✖ Gaseous to liquid state

3. ✖ Liquid to solid state

4. ✖ Solid to solid state

**Question Number : 77 Question Id : 3330086077 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The fat content is in the range (high to low) of

**Options :**

1. ✔ Whole milk>butter milk>skimmed milk

2. ✖ Skimmed milk>butter milk>whole milk

3. ✖ Butter milk>whole milk>skimmed milk

4. ✖ Skimmed milk>whole milk>butter milk

**Question Number : 78 Question Id : 3330086078 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following statements is true about 'water in oil' emulsion.

**Options :**

1. ✖ Water will be the dispersion medium and oil will be the dispersion phase

2. ✖ Both water and oil will be the dispersion phases

3. ✔ Water will be the dispersion phase and oil will be the dispersion medium

4. ✖ Both water and oil will be the dispersion medium

**Question Number : 79 Question Id : 3330086079 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Foodborne pathogenic bacteria, *Escherichia coli O157:H7* produces

**Options :**

1. ✔ Shiga toxin

2. ✖ Mycotoxin

3. ✖ Aflatoxin

4. ✖ Ricin

**Question Number : 80 Question Id : 3330086080 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The maximum permissible limit of machine generating electron beams in food industry to inactivate microorganisms is

**Options :**

1. ✔ 10 MeV

2. ✖ 25 MeV

3. ✖ 50 MeV

4. ✖ 100 MeV

**Question Number : 81 Question Id : 3330086081 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The water activity range required for bacterial growth

**Options :**

1. ✔ 1 to 0.75

2. ✖ 10 to 15

3. ✖ 15 to 25

4. ✖ 25 to 30

**Question Number : 82 Question Id : 3330086082 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Pectin is

**Options :**

1. ✔ Anionic polysaccharide

2. ✖ Cationic polysaccharide

3. ✖ Amino acid

4. ✖ Hormone

**Question Number : 83 Question Id : 3330086083 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Bottom fermenting yeasts produce larger beers at temperatures

**Options :**

1. ✔ < 15 °C

2. ✖ > 15 °C

3. ✖ ≥ 25 °C

4. ✖ ≥ 35 °C

**Question Number : 84 Question Id : 3330086084 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Food rheology is a study of

**Options :**

1. ✖ Bacteria in food materials

2. ✖ Fungus in food materials

3. ✔ Deformation and flow of foods under well-defined conditions

4. ✖ Molds in food materials

**Question Number : 85 Question Id : 3330086085 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Venturimeter works on

**Options :**

1. ✔ Bernoulli's principle

2. ✖ Pythagoras principle

3. ✖ Sherwood number

4. ✖ Biot number

**Question Number : 86 Question Id : 3330086086 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The enthalpy of evaporation is a function of

**Options :**

1. ✖ Weight

2. ✖ Humidity

3. ✔ Temperature

4. ✖ Density

**Question Number : 87 Question Id : 3330086087 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The vapor pressure of water in a solution is always___ the vapor pressure of pure water, when the temperature of both the solution and solvent are the same with the same external pressure acting over them

**Options :**

1. ✔ Lower than

2. ✖ Higher than

3. ✖ Equal to

4. ✖ Perpendicular to

**Question Number : 88 Question Id : 3330086088 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Extrusion cooking is a

**Options :**

1. ✖ Low temperature short time process

2. ✖ High temperature long time process

3. ✔ High temperature short time process

4. ✖ Low temperature long time process

**Question Number : 89 Question Id : 3330086089 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction**

**Time : 0**

The possible relationship between relative centrifugal force and rotations per minute

**Options :**

1. ✔ $g = rpm^2 \times r \times 1.118 \times 10^{-5}$

2. ✖ $g = rpm^2 \times 1.118 \times 10^{-5}$

3. ✖ $g = rpm^2 \times r$

4. ✖ $g = rpm^2 \times r^2 \times 1.118 \times 10^{-7}$

**Question Number : 90 Question Id : 3330086090 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

In food process engineering, the unsteady state of conductive heat transfer states that

**Options :**

1. ✖ The changes in temperature depend only on the position

2. ✔ The changes in temperature depend not only on the position but also on the time

3. ✖ No changes in temperature

4. ✖ The changes in temperature depend only on the time

**Question Number : 91 Question Id : 3330086091 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

What happens when electromagnetic field is applied to the food materials containing water

**Options :**

1. ✔ The water molecules orient themselves according to the polarity of the field

2. ✖ The water molecules orient attains random orientation

3. ✖ The water molecules evaporate during the process

4. ✖ The water molecules orient did not show any polarity

**Question Number : 92 Question Id : 3330086092 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

During microwave processing of food materials

**Options :**

1. ✖ Microwave energy itself is a thermal energy

2. ✖ Heating is a consequence of light energy in a microwave

3. ✖

No interactions between microwave energy and dielectric properties of food materials

4. ✔ Heating is a consequence of interactions between microwave energy and dielectric properties of food materials

**Question Number : 93 Question Id : 3330086093 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Milling process is linked to

**Options :**

1. ✖ Expansion

2. ✔ Size reduction

3. ✖ Crystallization

4. ✖ Extrusion

**Question Number : 94 Question Id : 3330086094 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The process of food preservation using drying technique

**Options :**

1. ✔ Reduces water activity

2. ✖ Increases water activity

3. ✖ No change in water activity

4. ✖ No relation to water activity

**Question Number : 95 Question Id : 3330086095 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Gerber centrifuge is used to

**Options :**

1. ✖ Measure protein content in milk

2. ✖ Measure carbohydrate content in milk

3. ✔ Measure fat content in milk

4. ✖ Measure bacteria in milk

**Question Number : 96 Question Id : 3330086096 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction**

**Time : 0**

A dimensionless number which approximates the ratio of buoyancy force to viscous force is

**Options :**

1. ✔ Grashof number

2. ✖ Sherwood number

3. ✖ Schmidt number

4. ✖ Reynold's number

**Question Number : 97 Question Id : 3330086097 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

A low biot number $< 0.2$ means

**Options :**

1. ✖ Thermal conductivity of the object is low

2. ✖ Thermal conductivity of the object does not change

3. ✔ Thermal conductivity of the object is high

4. ✖ Thermal radiation of the object is high

**Question Number : 98 Question Id : 3330086098 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Specific heat is

**Options :**

1. ✔ The quantity of heat that is gained or lost by a unit mass of product to accomplish a unit change in temperature, without a change in state

2. ✖ The quantity of heat gained by a product with a change in state

3. ✖ The quantity of heat lost by a product with a change in state

4. ✖ The quantity of heat neither gained nor lost by a product

**Question Number : 99 Question Id : 3330086099 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Plasmid is a

**Options :**

1. ✖ Protein present in flagella of bacteria

2. ✖ Outer membrane protein of bacteria

3. ✔ Extrachromosomal DNA present in bacteria

4. ✖ Lipopolysaccharide layer protein of bacteria

**Question Number : 100 Question Id : 3330086100 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Identify the correct match related to pyrometer

**Options :**

1. ✖ High Pressure

2. ✔ High Temperature

3. ✖ High Humidity

4. ✖ Low pressure

**Question Number : 101 Question Id : 3330086101 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

In steady state conditions, the flow behaviour is characterized by

**Options :**

1. ✖ Stress alone

2. ✖ Deformation rate alone

3. ✖ Independent of stress and deformation rate

4. ✔ Both stress and deformation rate

**Question Number : 102 Question Id : 3330086102 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following statement is not correct

**Options :**

1. ✖ Prokaryotes lack Golgi apparatus

2. ✖ Prokaryotes contain 70S ribosome

3. ✖ Transcription and translation occur in cytoplasm of prokaryotes

4. ✔ The genetic material in prokaryotes is surrounded by nuclear membrane

**Question Number : 103 Question Id : 3330086103 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

A bacterial culture contained $32 \times 10^6$ cells after 2.5 hours of exponential growth. If the doubling time was 30 minutes, what was the initial population number in this culture?

**Options :**

1. ✖ $20 \times 10^6$ cells

2. ✖ $40 \times 10^5$ cells

3. ✖ $16 \times 10^6$ cells

4. ✔ $10 \times 10^5$ cells

**Question Number : 104 Question Id : 3330086104 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

_____stain is used to detect endospores

**Options :**

1. ✖ Crystal violet

2. ✔ Malachite green

3. ✖ Eosin

4. ✖ Carbol Fuchsin

**Question Number : 105 Question Id : 3330086105 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction**

**Time : 0**

Triticale is a hybrid of

**Options :**

1. ✔ Wheat and rye

2. ✖ Oat and rye

3. ✖ Millet and wheat

4. ✖ Rice and wheat

**Question Number : 106 Question Id : 3330086106 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Fatty acid important for brain development

**Options :**

1. ✖ Plamitic acid

2. ✖ Linoleic acid

3. ✖ Arachidonic acid

4. ✔ Decosahexaenoic acid

**Question Number : 107 Question Id : 3330086107 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Beriberi is due to the deficiency of

**Options :**

1. ✖ Vitamin C

2. ✖ Vitamin B5

3. ✔ Vitamin B1

4. ✖ Vitamin B12

**Question Number : 108 Question Id : 3330086108 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

World Food Day is celebrated every year on

**Options :**

1. ✖ September 16

2. ✔ October 16

3. ✖ November 16

4. ✖ December 16

**Question Number : 109 Question Id : 3330086109 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Thyroxine contains _____number of Iodine atoms

**Options :**

1. ✔ 4

2. ✖ 3

3. ✖ 2

4. ✖ 1

**Question Number : 110 Question Id : 3330086110 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Avidin present in egg white is a _____

**Options :**

1. ✖ Fat

2. ✖ Carbohydrate

3. ✔ Glycoprotein

4. ✖ Biotin

**Question Number : 111 Question Id : 3330086111 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Caffine is _____

**Options :**

1. ✔ 1,3,7 trimethylxanthine

2. ✖ 1,3,7 tetramethylxanthine

3. ✖ 1,3,7 pentamethylxanthine

4. ✖ 1,3,7 hexamethylxanthine

**Question Number : 112 Question Id : 3330086112 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

*Staphylococcus aureus*

**Options :**

1. ✔ Gram-positive spherically shaped bacterium

2. ✖ Gram-negative spherically shaped bacterium

3. ✖ Gram-positive rod-shaped bacterium

4. ✖ Gram-negative rod-shaped bacterium

**Question Number : 113 Question Id : 3330086113 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Christie–Atkins–Munch-Peterson test is related to

**Options :**

1. ✖ Detect potassium in fruits

2. ✖ Detect fat content

3. ✖ Detect food flavours

4. ✔ Identify bacteria

**Question Number : 114 Question Id : 3330086114 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Mycoplasma is a

**Options :**

1. ✔ Bacteria without cell wall

2. ✖ Mold without cell wall

3. ✖ Yeast without cell wall

4. ✖ Virus

**Question Number : 115 Question Id : 3330086115 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The fermented wine prepared from cashew apple is

**Options :**

1. ✖ Zinfandel

2. ✖ Porto wine

3. ✔ Feni

4. ✖ Sauvignon Blanc

**Question Number : 116 Question Id : 3330086116 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction**

**Time : 0**

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

**Options :**

1. ✔ Liquid state

2. ✖ Solid state

3. ✖ Gaseous state

4. ✖ Vapour state

**Question Number : 117 Question Id : 3330086117 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Evaporation of water is_____

**Options :**

1. ✖ An exothermic reaction

2. ✖ A process during which neither heat is released nor heat is absorbed

3. ✖ A process of chemical reaction

4. ✔ An endothermic reaction

**Question Number : 118 Question Id : 3330086118 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Black bread mold is caused by

**Options :**

1. ✖ *Aspergillus niger*

2. ✖ *Saccharomyces cerevisiae*

3. ✔ *Rhizopus stolonifer*

4. ✖ *Pencillium notatum*

**Question Number : 119 Question Id : 3330086119 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The pH of honey is

**Options :**

1. ✔ $< 5.0$

2. ✖ $> 5.0$

3. ✖

= 7.0

4. ✖ > 9.0

**Question Number : 120 Question Id : 3330086120 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Corrin ring is present in ……vitamin

**Options :**

1. ✖ Vitamin B1

2. ✖ Vitamin B2

3. ✔ Vitamin B12

4. ✖ Vitamin B5